



RUSTIC EUROPEAN CUISINE
WITH DEEP SOUTHERN ROOTS

CLASSICS FROM THE MANSHIP KITCHEN DINNER | FALL/WINTER 2019

SMALL PLATES

Smoked Tuna Dip gulf tuna, saltines, crostini, olive oil	7/14
Confit Duck Wings ginger, maple, chili	9/15
Crab Beignets smoked tomato remoulade, micro greens	14
Pork Belly Vermont maple glaze, marinated, yellow beets, gala apple, onion	14
Smoked Brisket Handpies chili creme fraiche, pico de gallo, feta	12
Wood Fired California Artichoke remoulade, lemon, olive oil	11
Gumbo gulf shrimp, andouille sausage, rice	5/8

SALADS

Autumn Breeze chopped romaine, gala apple, radish, scallion, dried cranberry, candied walnuts, sweet soy vinaigrette, goat cheese, yellow beets	9
House Italian lettuce blend, red onion, tomato, kalamata olives, pepperoncini pepper, garlic croutons, red wine vinaigrette, Parmesan-Reggiano	8
Caesar Parmigiano-Reggiano & garlic croutons	8
Comeback Salad arugula, romaine, tomato, avocado, red onion, feta, bacon	8
Iceberg Wedge blue cheese crumbles, scallions, radish, bacon, cherry tomato & charred onion ranch	8
+ Add Wood-Grilled Chicken	5
+ Add wood grilled gulf shrimp(3 or 5)	7/12
+ Add Grilled Beef Tenderloin Steak*	8
+ Salmon or Tuna Dip*	8

MAINS

WOOD FIRED SPECIALTIES

Filet Mignon* garlic butter & grilled broccolini	34	Redfish "On the Half Shell" marinated yellow beets, gala apple, onion	26
Cowboy Rib-eye* veal jus & choice of side	55	Jumbo Gulf Shrimp (8) white wine, tomato, butter	19
Wagyu Steak Frites garlic butter	28	Spit Roasted Chicken (1/4 or 1/2) salsa verde or bbq sauce	9/16
Salmon* maitre d butter & grilled broccolini	18	Lasagna fennel sausage, bechamel, mozzarella, provolone, fontina, San Marzano tomato sauce	17
+ Add fresh mushrooms	5		
+ Add blue cheese cream	5		
+ Add veal jus	5		
NOLA BBQ Shrimp smoked gouda grits, lemon, garlic, butter	24	Shrimp Linguini olive oil, chili, garlic, lemon, Parmigiano-Reggiano	21
Simmons Catfish fried or blackened w/ creole cole slaw	19	Ragu braised Mississippi rabbit, ricotta cavatelli pasta, tomato, Parmigiano-Reggiano	19

PIZZAS

Margherita tomato sauce, mozzarella & basil	10
+ Add pepperoni, sausage, chicken or egg	3
Smoked Brisket roasted tomato sauce, house cheese blend, peperonata, scallions, arugula	16
BBQ Chicken bbq sauce, pulled rotisserie chicken, house cheese blend, onion, white bbq	12
Fall Vegetable Pizza Bianco bechamel, goat cheese, house cheese blend, red onion, roasted fall vegetables	14
Mushroom bechamel, farm egg, pancetta, red onion, house cheese blend & truffle oil	14

FARM FRESH SIDES

Brussels Sprouts w/ pancetta, balsamic	8
Braised Greens w/ onions, garlic, vinegar	8
Cauliflower w/ olive oil, chili, herbs	8
Fall Vegetable Medley w/ olive oil, rosemary	8
Grits w/ smoked gouda cheese	8
Grilled Broccolini w/ white wine, tomato	8
Mac & Cheese w/ parmesan, pancetta, truffle	8
Roasted Mushrooms w/ lemon, chimichurri	8
Shoestring Fries w/ truffle salt, Parmesan	8

ALEX EATON / executive chef STEVEN O'NEILL / general manager THEMANSHIPJACKSON.COM

* Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain conditions

WINES BY THE GLASS

RED WINE

Featured Red Wine	MKT
Kadabra Malbec, 2017	9
Charles Smith The Velvet Devil Merlot, 2016	9
Chateau Les Millaux Red Bordeaux, 2018	10
Klinker Brick Brickmason Zinfandel, 2016	11
Felino Cabernet Sauvignon, 2015	11
Kate Arnold Pinot Noir 2017	12
Louis M. Martini Cabernet Sauvignon, 2015	12
Charles Smith Boom Boom! Syrah, 2016	12
Block Nine Caiden's Vineyard Pinot Noir, 2018	17
Darioush Shiraz, 2013	45
Phifer Pavitt Date Night Cabernet Sauvignon, 2013	50
Phifer Pavitt XRoads Cabernet Sauvignon, 2015	125

WHITE WINE

Featured Wine	MKT
Hermanos Torrontés, 2015	9
Martin Ulisse Trebbiano, 2017	9
Monsieur Touton White Bordeaux, 2018	9
Matua Sauvignon Blanc, 2017	9
Dr. Hermann Riesling, 2017	10
A to Z Pinot Gris, 2017	11
Newton Skyside Chardonnay, 2016	13
Bonnet-Huteau La Tarciere Muscadet, 2017	14
Loring River Quinn Chardonnay, 2017	16
Lazarre Albarino, 2018	16
Phifer Pavitt Date Night Sauvignon Blanc, 2017	30

ROSE WINE

Gonc Anna Rose, 2018	11
Babylonstoren Mourvedre, 2017	11
Raw Rosado, 2018	11
Le Secret Grenache/Syrah, 2018	11
Domaine de Chateamar Perle de Rose, 2018	12
Domaine de Fontsaite Corbieres Rose, 2018	12
Fleur de Mer Provence Rose, 2018	12
Veema Provence Rose, 2018	15
Chateau des Annibals Provence Rose, 2018	15
Slo Down Send Nudes Pinot Noir, 2018	15
Soter Vineyards North Valley Pinot Noir, 2018	15

SPARKLING WINE

La Marca Prosecco, Italy	11
Veuve Clicquot Brut, Champagne	30
Veuve Clicquot Ponsardin Rose, Champagne	35

COCKTAILS

GIN

BEST DAMN G & T (S.O.)	
Uncle Val's Gin / Jack Rudy Tonic	12

RUM

DARK & STORMY	
Gosling's Dark Rum / Ginger Beer / Lime Juice	10
HEMINGWAY DAIQUIRI	
White Rum / Luxardo Maraschino Liqueur / Grapefruit Juice / Simple Syrup / Lime Juice	10

VODKA

PORCH SWING (S.O.)	
Cathead Honeysuckle Vodka / Lavender Infused Lemonade	9

TEQUILA

MANSHIP MARGARITA	
Tequila / Grapefruit / Lime / Agave Nectar	9

WHISK(E)Y BY TYPE

BLOOD AND SAND	
Blended Scotch / Orange Juice / Sweet Vermouth / Cherry Heering	12
AN IRISHMAN'S DELIGHT (K.C.)	
Jameson / Dolin Rouge / Plum Bitters	12
MANSHIP OLD FASHIONED (S.O.)	
Old Bardstown Bourbon / Orange/ Angostura / Simple Syrup	10
THE PRISON BREAK (K.T.)	
Larceny / Lemon / Simple Syrup	12
KURB SMASH (K.C.)	
Four Roses / Strawberry / Honey / Orange Curcao / Tiki Bitters	15
MANSHIP SANGRIA (B.B.)	
Bourbon / Rose Wine / St. Germain / Lemon Juice / Teapot Bitters	15
JOHN'S OXY MORON	
Smooth Ambler Contradiction / Mancino Bianco Ambrato / Angostura	15
THE REDEEMER (J.H.)	
Redemption Rye / Orange / Cherry / Jamaican Jerk Bitters	12
TURKEY TROT (K.T.)	
Wild Turkey Rye / Orange / Memphis BBQ Bitters / Simple Syrup / Cherry Vanilla Bitters	12
VIEUX CARRE	
Rye Whiskey / Cognac / Sweet Vermouth / Benedictine / Angostura Bitters / Pechauds Bitters	10

BARREL AGED COCKTAILS

Hochstadter's Slow & Low, Philidelphia	8
High West Manhattan	15
Jefferson's "The Manhattan"	15

*Full Cocktail list Located in our Wine & Spirits Menu

