



RUSTIC EUROPEAN CUISINE  
WITH DEEP SOUTHERN ROOTS

TRIED AND TRUE CLASSICS FROM THE MANSHIP KITCHEN LUNCH | 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
Smoked Brisket Handpies chili creme fraiche, pico de gallo, feta	12
Wood Fired California Artichoke remoulade, lemon, olive oil	11

SALADS AND SOUPS

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
Iceburg Wedge blue cheese crumbles, scallions, radish, bacon, cherry tomato, charred onion ranch	8
+ Add Wood-Grilled Chicken	5
+ Add grilled jumbo gulf shrimp(3 or 5)	7/12
+ Add Grilled Beef Tenderloin Steak*	8
+ Salmon or Tuna Dip*	8
Gumbo gulf shrimp, andouille sausage, rice	5/8

PIZZAS

Margherita tomato sauce, mozzarella & basil + Add pepperoni, sausage, chicken or egg	10 3
Smoked Brisket roasted tomato sauce, house cheese blend, peperonata, scallions, spinach	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

SANDWICHES

includes choice of side

Blackened Chicken Sandwich green goddess, arugula, avocado, bacon	12
Poboy - Shrimp or Catfish lettuce, tomato, mayo, remoulade, pickle	14
Blackened Redfish Wrap sundried tomato wrap, remoulade, local lettuce mix, pickle, tomato	13
Manship Burger* wood grilled 6 oz. angus beef, cheddar, lettuce, pickled onion, Duke's mayo, Dijon	14
Smoked Cochon Dip Homeplace pastures smoked pork shoulder, maple ham, sweet creole mustard, pickles, aged cheddar cheese, broccolini, spuma, pork au jus, cuban bread	16

MAINS

includes choice of side

WOOD FIRED SPECIALTIES

Beef Tenderloin Kabob	16	Simmons Catfish	12
Grilled Salmon*	18	fried or blackened w/creole cole slaw	
Spit Roasted Chicken (1/4 or 1/2) salsa verde or bbq sauce	12/18	Lasagna	17
Redfish on the "Half Shell" lemon & olive oil	28	fennel sausage, tomato, spinach (no side)	
		Vegetable Plate (pick four)	14
		*we support local farmers when possible	

Ragu braised Mississippi rabbit, ricotta cavatelli pasta, tomato, Parmigiano-Reggiano	19	Linguine shrimp, garlic, chili, olive oil (no side)	18
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DAILY SPECIALS

Monday chopped steak w/ onion, mushroom, gravy, mashed potatoes & grilled broccolini	13
Tuesday fried chicken w/choice of side	11
Wednesday chicken enchiladas w/house Italian salad OR one side	12
Thursday Texas style smoked brisket, creole cole slaw, bbq jus w/ choice of side	14
Friday fried shrimp tacos w/creole cole slaw, avocado sauce & choice of side	13

FARM FRESH SIDES

Brussels Sprouts w/ pancetta, balsamic	4
Braised Greens w/ onions, garlic, vinegar	4
Cauliflower w/ olive oil, chili, herbs	4
Fall Vegetable Medley w/ olive oil, rosemary	4
Grits w/ smoked gouda cheese	4
Grilled Broccolini w/ white wine, tomato	4
Mac & Cheese w/ parmesan, pancetta, truffle	4
Roasted Mushrooms w/ lemon, chimichurri	4
Shoestring Fries w/ truffle salt, Parmesan	4

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



## COCKTAILS

FROM THE MANSHIP BAR LUNCH | FALL/WINTER 2019

### 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 Fontainte 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

### 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, Philadelphia	8
High West Manhattan	15
Jefferson's "The Manhattan"	15

\*Full Cocktail list Located in our Wine & Spirits Menu