

DINNER

SPRING TWENTY TWENTY TWO

THE MANSHIP

WOOD FIRED KITCHEN

RUSTIC EUROPEAN
Deep Southern Roots

SMALL PLATES

SMOKED TUNA DIP olive oil, saltines, wontons	14
DUCK WINGS ginger, soy, maple	17
WOOD FIRED OYSTERS pernod, chili, parmesan	15 / 25
FOCACCIA pesto, parmesan, olive oil	7
ARTICHOKE & CRAB WONTONS Thai sweet chili	18
SALMON CROQUETTES jalapeno cream	14
SEARED NEW YORK STRIP CROSTINI * remoulade, arugula, parmesan	14
CHARCUTERIE & CHEESE BOARD chef's choice of 4 or 6	15 / 19

SOUP & SALAD

CHICKEN & SAUSAGE GUMBO	9
TOMATO BASIL & GRILLED CHEESE	10
GREEN SALAD broccolini, asparagus, crispy onions, fennel, snap peas, green goddess, parmesan	14
ICEBERG WEDGE cherry tomatoes, scallions, bacon, blue cheese, radish, charred onion ranch	11
COMEBACK COBB avocado, tomato, feta, crispy onion, egg, romaine, bacon, comeback dressing	16
RUSTIC ORZO SALAD sun-dried tomatoes, artichokes, arugula, feta, heirloom tomatoes, spinach, white balsamic vinaigrette	14

Pizzetta 9 inches

ROTISSERIE BBQ CHICKEN
red onion, cheese blend, white bbq
12

MARGERITA
tomato sauce, mozzarella, basil
ADD: pepperoni or sausage 2
10

PROSCIUTTO
blue cheese, apple jelly, cheese, walnuts
14

DUCK CONFIT & EGG
garlic, bechamel, arugula, red onion, chili
18

SPRING VEGGIE
pesto, broccolini, spring onions, snap peas
asparagus, cheese
13

Pasta & Grains

CHICKEN PESTO TORTELLINI
four-cheese tortellini, English peas, spring
onions, parmesan cream sauce
21

LASAGNA
bolognese, spinach, bechamel, tomato
19

SHRIMP & GRITS
lemon, garlic, butter, Parmesan grits
24

MEATS

ROTISSERIE HALF CHICKEN lemon tarragon jus	21
COUNTRY-STYLE PORK CHOP * garlic butter	32
RACK OF LAMB * au jus & horseradish cream	42
WAGYU SKIRT STEAK * chimichurri	38
SEARED DUCK BREAST * black cherry	26

SEAFOOD

SEARED SCALLOPS citrus butter	31
REDFISH "FISHERMAN STYLE" lemon, olive oil, garlic	26
GRILLED SALMON * maitre d butter	21
FISH OF THE DAY *	MKT

*PRICES SUBJECT TO CHANGE
*20% GRATUITY WILL BE ADDED TO
PARTIES OF FIVE OR MORE

Sides to Share 8

CAULIFLOWER chili
SPINACH garlic
STIR-FRIED VEGGIES
sugar snap peas, asparagus,
carrots, ginger glaze

GRITS parmesan
BUTTER BEANS garlic
MAC & CHEESE

SPANISH HOME FRIES sofrito
BRAISED GREENS garlic
ROASTED ASPARAGUS
lemon, parmesan

CRISTIAN RODRIGUEZ *Executive Chef*

TIFFANY BOBBS *GM / Sommelier*

JUSTIN COURSON *Operations Manager*

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