

DINNER

SUMMER 2022

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
CRAWFISH EGG ROLLS chipotle remoulade	16
SALMON CROQUETTES jalapeno cream	14
BURRATA tomato, pesto, olive oil, crostini	14
CHARCUTERIE & CHEESE BOARD chef's choice of 4 or 6	15 / 19

SOUP & SALAD

CHICKEN & SAUSAGE GUMBO	9
TOMATO BASIL & GRILLED CHEESE	10
HEIRLOOM TOMATO SALAD tomato, cucumber, onion, lettuce, feta, white balsamic vinaigrette	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

MARGHERITA
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

SUMMER SQUASH
pesto, tomato, onion, corn, cheese blend
15

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 tomato chardonnay jus	21
COUNTRY-STYLE PORK CHOP * garlic butter	32
BONE IN CUT * ask server for details	MKT
WAGYU SKIRT STEAK * chimichurri	38
SEARED DUCK BREAST * black cherry	26

SEAFOOD

STUFFED FLOUNDER crawfish, tomato chardonnay butter	32
REDFISH "FISHERMAN STYLE" lemon, olive oil, garlic	26
GRILLED SALMON * maitre d butter	21
FISH OF THE DAY *	MKT

Sides to Share 8

CAULIFLOWER chili
SUMMER SQUASH chili garlic
PAN FRIED CORN
butter

GRITS parmesan
BLACK EYED PEAS garlic
MAC & CHEESE

SPANISH HOME FRIES sofrito
BRAISED GREENS garlic
FRIED OKRA
chipotle remoulade

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