

DINNER

WINTER 2022

THE
MANSHIP

WOOD FIRED KITCHEN

RUSTIC EUROPEAN
Deep Southern Roots



SMALL PLATES

SMOKED TUNA DIP olive oil, saltines, wontons	15
DUCK WINGS ginger, soy, maple	18
WOOD FIRED OYSTERS pernod, chili, parmesan	18 / 28
FOCACCIA chili flakes, parmesan, olive oil	8
CRAWFISH BEIGNETS pickled vegetables, chipotle remoulade	16
CHARCUTERIE & CHEESE BOARD chef's choice of 4 or 6	18 / 22

Sides 8

- CAULIFLOWER chili
- MUSHROOMS chimichurri
- BRUSSELS SPROUTS cranberry chutney
- BROCCOLINI chili, garlic
- MASHED POTATOES garlic
- MAC & CHEESE
- GRITS gouda
- BRAISED GREENS garlic
- SWEET POTATOES maple glaze
- FRIES truffle salt, parmesan

PIZZETTA 9 inches

ROTISSERIE BBQ CHICKEN red onion, cheese blend, white bbq	14
MARGHERITA tomato sauce, mozzarella, basil ADD: pepperoni or sausage 2	12
MUSHROOM & EGG bechamel, red onion, confit garlic	15

Substitutions and additional sauces/dressings available for upcharge.
All parties of 5 or more subject to 20% gratuity.

SOUP & SALAD

CHICKEN & SAUSAGE GUMBO	9
GRILLED CAESAR SALAD grilled romaine, parmesan, croutons	14
ICEBERG WEDGE cherry tomatoes, scallions, bacon, blue cheese, radish, charred onion ranch	14
COMEBACK COBB avocado, tomato, feta, crispy onion, egg, romaine, bacon, comeback dressing	20

Mains

ROTISSERIE HALF CHICKEN braised greens, housemade bbq, alabama white bbq	24
STEAK FRITES * fries, chimichurri	25
COUNTRY-STYLE PORK CHOP * mac & cheese, garlic butter	37
CONFIT DUCK LEG * brussels sprouts, cranberry chutney	28
REDFISH "FISHERMAN STYLE" cauliflower, lemon, olive oil, garlic	32
GRILLED SALMON * broccolini, maitre d butter	25
LASAGNA bolognese, spinach, bechamel, tomato	21
SHRIMP & GRITS gouda grits, lemon, garlic, butter	28
NIGHTLY SPECIALS AVAILABLE steak, seafood, and more ask server for details	



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

Cocktails

VODKA

MIDSUMMER

Cathead Bitter Orange, House Grenadine, Lemon Juice, Green Chartreuse 12

SAINT ANNE

Rosé Wine, Cathead Honeysuckle, Guava, Lemon, St. Germain, Luxardo Maraschino Liqueur 11

GIN

BEST DAMN G&T

Uncle Val's Gin, Jack Rudy Tonic 12

TEQUILA/MEZCAL

JALA-P-KIDDING

Jalapeño-cilantro-lemongrass Tequila, Lemon Juice, Lime Juice, Triple Sec, Agave Nectar 12

THE HEART STOPPER

Exotico Blanco Tequila, Cocchi Americano Bianco, Kronan Swedish Punsch, Giffard Cassis Noir de Bourgogne, Lime Juice 12

FOR THE QUEEN

Casamigos Mezcal, Sweet Vermouth, Citrus Stock, Simple Syrup 12

AND THEN THERE WERE RUM

Plantation Rum, Casamigos Mezcal, Luxardo Maraschino, Cola Syrup, Bitters 12

FARISH STREET PUNCH

Pear-infused Reposado Tequila, Barrel Aged Rum, Montenegro, Citrus Stock, Simple Syrup 13

BOURBON/WHISKEY

KENTUCKY BOURBON SPARKLER

Bourbon, Brown Sugar Syrup, Tuaca, Sparkling Wine 15

RIDDLE ME THIS

Wild Turkey Rye 101 Whisky, Bristow Gin, Lemon Juice, Simple Syrup, House made Grenadine 12

FRENCH LADY

Rye Whiskey, Chambord, Sweet Vermouth, Angostura Bitters 12

CHARY ON TOP

Cutty Sark Scotch, Almond Orgeat, Lemon Juice, Giffard Muroise du Val de Loire 13

MILK OF THE POPPY

Blended Scotch, Frangelico, Mancino Chinato, Mountain Berry Liqueur, Bitters 13

OTHER SPIRITS

THREE BY THREE

Yellow Chartreuse, Cocchi Americano, Fernet, Absinthe 14

O.A.D. (OFF ALL DAY)

Aperol, Mountain Berry Bianco Vermouth, Citrus Stock, Brut Sparkling Wine 13

FROZEN COCKTAILS

PORCH SWING

Cathead Honeysuckle, Lavender, Lemonade 10

BELHAVEN BEACH

Cathead Honeysuckle, Aged Rum, Peach Schnapps, Cranberry Juice, Orange Juice 13

SEASONAL COCKTAIL

Ask your server for today's flavor MKT

CRAFT/IMPORTED BEERS

Abita Andygator 6

Ace Guava Cider 5

Breckenridge Vanilla Porter 6

Chandeleur Lil Smack 7

Chandeleur Seasonal 7

Destihl Blueberry Gose 7

Founder's All Day IPA 5

Guinness Extra Stout Bottle 5

La Chouffe Belgian 9

Lagunitas Little Sumpin' Sumpin' Ale 6

Lazy Magnolia Southern Pecan Brown Ale 6

Kentucky Bourbon Barrel Ale 10

Lindeman Framboise 12

New Belgium Fat Tire 5

Oskar Blues Dale's Pale Ale 6

Shiner Bock 5

Southern Prohibition Light 5

Southern Prohibition Devil's Harvest IPA 6

Southern Prohibition Suzy B Dirty Blonde Ale 6

Southern Prohibition Seasonal 6

Stella Artois Lager 6

Stone Peak Conditions, Hazy DBL IPA w/ Passion Fruit, Orange 9

Stone Buenaveza 5

Strongbow Apple Cider 5

Urban South Holy Roller Hazy IPA 7

Urban South Lime Cucumber Gose 7

Urban South Paradise Park Lager 6

Wicked Weed Session Sour w/ Watermelon & Dragon Fruit 6

Wicked Weed Dr. Dank Daily Haze Hazy IPA 8

Wiseacre Tiny Bomb Pilsner 5

Wiseacre Gotta Get Up to Get Down Milk Stout 7

Yazoo Gerst Amber Ale 6

Yellowhammer Midnight Special Black Lager 6

Yellowhammer Miracle Worker Belgian Tripel 9

Yellowhammer Rebellion Red Lager 6

Yellowhammer T-Minus Tangerine Kolsch 7

Yellowhammer Seasonal 7

NON-ALCOHOLIC BEERS

Heineken 5

DOMESTIC BEERS

Budweiser 4

Miller Lite 4

Bud Light 4

Yuengling Lager 4

Coors Light 4

Yuengling Light Lager 5

Michelob Ultra 4.5

CATHEAD SELTZERS 7

Ask server for available flavors

FLIGHTS MARKET PRICE

WHISKEY

Four, 0.5 oz tastings of whiskey picked weekly by Bourbon Steward, Steven

WINE FLIGHT

Three, 3 oz tastings of wine picked by Sommelier, Tiffany

WINE PAIRING FEATURE

5.5 oz glass of wine picked by Sommelier, Tiffany paired with current menu items