

LUNCH

WINTER 2022

THE MANSHIP

WOOD FIRED KITCHEN

RUSTIC EUROPEAN

Deep Southern Roots

Daily Specials

(11A.M. - 2P.M.)

MONDAY * | 14

soft shell crab BLT, fries

TUESDAY | 14

southern fried chicken, mac & cheese

WEDNESDAY | 14

chicken enchiladas, refried black beans

THURSDAY | 16

pot roast, gravy, garlic mashed potatoes

FRIDAY | 16

redfish & chips, malt vinegar aioli

SMALL PLATES

SMOKED TUNA DIP	14
olive oil, saltines, wontons	
DUCK WINGS	17
ginger, soy, maple	
WOOD FIRED OYSTERS	17 / 27
pernod, chili, parmesan	
FOCACCIA	7
chili flakes, parmesan, olive oil	
CRAWFISH BEIGNETS	16
pickled vegetables, chipotle remoulade	
CHARCUTERIE & CHEESE BOARD	17 / 20
chef's choice of 4 or 6	

SOUP & SALAD

CHICKEN & SAUSAGE GUMBO	9
GRILLED CAESAR SALAD	12
grilled romaine, parmesan, croutons	
ICEBERG WEDGE	12
cherry tomatoes, scallions, bacon, blue cheese, radish, charred onion ranch	
COMEBACK COBB	18
avocado, tomato, feta, crispy onion, egg, romaine, bacon, comeback dressing	

Sides 5

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

SANDWICHES

BLACKENED CHICKEN SANDWICH	16
green goddess, leaf lettuce, avocado, bacon, brioche bun, fries	
"JUICY LUCY" BURGER *	15
two 3oz. beef patties, caramelized onion, pickle, Duke's mayo, mustard, American cheese, brioche bun, fries	
BLACKENED REDFISH WRAP	17
sundried tomato wrap, chipotle remoulade, pickle, leaf lettuce, tomato, fries	
SMOKED TUNA MELT	16
provolone, tomato, sour dough bread, fries	
PO BOY*	18
fried shrimp or pot roast; french bread, lettuce, tomato, chipotle remoulade, fries	

Pizzetta

9 inches

ROTISSERIE BBQ CHICKEN | 13

red onion, cheese blend, white bbq

MARGHERITA | 12

tomato sauce, mozzarella, basil
add: pepperoni or sausage

MUSHROOM & EGG | 14

bechamel, red onion, confit garlic

MAINS

STEAK FRITES *	18
grilled strip; fries, chimichurri	
GRILLED SALMON *	23
broccolini, maitre d' butter	
FISHERMAN-STYLE REDFISH	21/30
cauliflower, lemon, olive oil, garlic	
NOLA BBQ SHRIMP & GRITS	26
gouda grits, lemon, garlic, butter	
SPIT-ROASTED CHICKEN	24
half chicken; braised greens, housemade bbq, Alabama white bbq	
SIMMONS CATFISH	19
fried or blackened; fries, tartar sauce	
LASAGNA	19
bolognese, spinach, bechamel, tomato, cheese	
VEGGIE PLATE	20
pick four; we support local farmers when possible	

Substitutions and additional sauces/dressings available for upcharge.

All parties of 5 or more subject to 20% gratuity.

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