

LUNCH

WINTER 2022

THE MANSHIP

WOOD FIRED KITCHEN

RUSTIC EUROPEAN

Deep Southern Roots

Daily Specials

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

MONDAY | 12

red beans & rice, Country Pleasin' sausage

TUESDAY | 14

southern fried chicken, mac & cheese

WEDNESDAY | 14

chicken enchiladas, refried black beans

THURSDAY | 16

chopped steak, rice, gravy

FRIDAY | 14

fried pork chop, rice, gravy, braised greens

SMALL PLATES

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

SOUP & SALAD

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

Sides 5

CAULIFLOWER chili	MUSHROOMS chimichurri
BRAISED GREENS garlic	BRUSSELS SPROUT balsamic glaze
BROCCOLINI chili, garlic	FRIES truffle salt, parmesan
HEIRLOOM CARROTS garlic butter	SWEET POTATOES maple glaze
MAC & CHEESE	GOUDA GRITS

SANDWICHES

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

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

Substitutions and additional sauces/dressings available for upcharge.

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

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

CATCHER IN THE RYE

Rye Whiskey, Lemon Juice, Orange Juice, Simple Syrup 12

SEASONAL COCKTAIL

Ask your server for today's flavor MKT

BEERS/SELTZERS

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

Heineken 0.0, *non-alcoholic* 5

Cathead Seltzers, *ask server for available flavors* 7

DOMESTIC BEERS

Budweiser 4

Miller Lite 4

Bud Light 4

Yuengling Lager 4

Coors Light 4

Yuengling Light Lager 5

Michelob Ultra 4.5

MISSISSIPPI WHISKEY FLIGHT 18

Three, 1 oz tastings of whiskey from Cathead Distillery

Old Soul Small Batch

Old Soul Small Batch Cask Strength

Old Soul Single Barrel Cask Strength

HOUSE 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