

# DINNER

SPRING 2023

# 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
BRAISED PORK BELLY cauliflower puree, caramelized pears, crispy pork skins, braising jus	18
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
HARICOT VERTS parmesan, garlic
SQUASH & ZUCCHINI chili, garlic
ROASTED SPRING ONION RISOTTO
MAC & CHEESE
GRITS gouda
BRAISED GREENS garlic
SWEET POTATOES maple glaze
FRIES truffle salt, parmesan

## PIZZETTA 9 inches

ROTISSERIE BBQ CHICKEN red onion, Manship cheese blend, white bbq	14
MARGHERITA tomato sauce, mozzarella, basil ADD: pepperoni or sausage 2	12
SPRING VEGGIE pesto, Manship cheese blend, squash, zucchini, sun-kissed tomato, red onion	14

## SOUP & SALAD

CHICKEN & SAUSAGE GUMBO	9
CAESAR SALAD romaine, parmesan, croutons	14
ICEBERG WEDGE tomato, scallions, bacon, blue cheese, radish, charred onion ranch	14
STRAWBERRY SALAD spring mix, strawberries, watermelon radish, goat cheese, candied walnuts, tomato, white balsamic dressing	16
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	27
COUNTRY-STYLE PORK CHOP * mac & cheese, garlic butter	37
DUCK BREAST * roasted spring onion risotto, carrot salad, whiskey & orange glaze	38
REDFISH "FISHERMAN STYLE" cauliflower, lemon, olive oil, garlic	32
GRILLED SALMON * haricot verts, maitre d butter	25
LASAGNA bolognese, spinach, bechamel, tomato	21
SHRIMP & GRITS gouda grits, lemon, garlic, butter	28

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

TIFFANY BOBBS *General Manager / Sommelier*

JUSTIN COURSON *Operations Manager*

BRYANT COSSETT *Executive Chef*

JAY BRENNAN *Chef de Cuisine*

\* 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

### HEAT INDEX

Cathead Honeysuckle, Lemon Juice, Simple Syrup Giffard Cassis Noir de Bourgogne 12

### SEASONAL COCKTAIL

Ask your server for today's flavor MKT

## CRAFT BEERS/SELTZERS

Abita Andygator 6

Ace Guava Cider 5

Ace Pineapple Cider 7

Breckenridge Vanilla Porter 6

Chandeleur Lil Smack 7

Chandeleur Seasonal MKT

Colson's Golden Ale 6

Founder's All Day IPA 5

Guinness Extra Stout Bottle 5

Kentucky Bourbon Barrel Ale 10

Key City Death On Two Legs IPA 9

Key City Mississippi Queen Blonde Ale 6

Key City Moon Child Oatmeal Stout 7

Key City O'Hanrahan's Curse Irish Red Ale 7

Key City Seasonal MKT

Lagunitas Little Sumpin' Sumpin' Ale 6

Lazy Magnolia Southern Pecan Brown Ale 6

Lindeman Framboise 12

New Belgium Fat Tire 5

Oskar Blues Dale's Pale Ale 6

Shiner Bock 5

Southern Prohibition Crowd Control IPA 7

Southern Prohibition Devil's Harvest IPA 6

Southern Prohibition Dogs Manipulating Time Sour 8

Southern Prohibition Light 5

Southern Prohibition Suzy B Dirty Blonde Ale 6

Southern Prohibition Seasonal MKT

Stella Artois Lager 6

Stone Buenaveza 5

Stone Seasonal MKT

Strongbow Apple Cider 5

Trimtab 006 Hazy IPA 12

Trimtab IPA 7

Trimtab Paradise Now Raspberry Sour 7

Trimtab Seasonal MKT

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

Wiseacre Gotta Get Up to Get Down Milk Stout 7

Wiseacre Tiny Bomb Pilsner 5

Yazoo Gerst Amber Ale 6

Yellowhammer Midnight Special Black Lager 6

Yellowhammer Rebellion Red Lager 6

Yellowhammer T-Minus Tangerine Kolsch 7

Yellowhammer Seasonal MKT

Cathead Seltzers, *ask server for available flavors* 7

## MISSISSIPPI WHISKEY

### FLIGHT 18

Three, 1 oz tastings of whiskey from Cathead Distillery

Old Soul Small Batch, *90 proof*

Old Soul Single Barrel, *109 proof*

Old Soul Single Barrel Store Pick, *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