

LUNCH

SPRING 2023

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 14

olive oil, saltines, wontons

DUCK WINGS 17

ginger, soy, maple

WOOD FIRED OYSTERS 17 / 27

pernod, chili, parmesan

BRAISED PORK BELLY 18

succotash, spicy apple jam, carrot salad

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

CAESAR SALAD* 12

romaine, parmesan, croutons

ICEBERG WEDGE 12

tomato, scallions, bacon, blue cheese,

radish, charred onion ranch

STRAWBERRY SALAD 14

spring mix, strawberries, watermelon radish,

tomato, goat cheese, candied walnuts,

white balsamic dressing

COMEBACK COBB 18

avocado, tomato, feta, crispy onion, egg, romaine,

bacon, comeback dressing

Sides 5

CAULIFLOWER

chili

MUSHROOMS

chimichurri

BRAISED GREENS

garlic

HARICOT VERTS

parmesan, garlic

SQUASH & ZUCCHINI

chili, garlic

FRIES

truffle salt, parmesan

RISOTTO

roasted spring onion

SWEET POTATOES

maple glaze

MAC & CHEESE

GOUDA GRITS

SANDWICHES

BLACKENED CHICKEN SANDWICH 16

green goddess, leaf lettuce, avocado, bacon,

milk bun, fries

"JUICY LUCY" BURGER * 15

two 3oz. beef patties, caramelized onion,

pickle, Duke's mayo, mustard, American cheese,

milk bun, fries

BLACKENED CATFISH WRAP 17

sundried tomato wrap, chipotle remoulade, pickle,

leaf lettuce, tomato, fries

SMOKED TUNA MELT 16

provolone, tomato, sour dough bread, fries

SHRIMP PO BOY* 18

fried shrimp, french bread, lettuce,

tomato, chipotle remoulade, fries

Pizzetta

9 inches

ROTISSERIE BBQ CHICKEN | 14

red onion, Manship cheese blend, white bbq

MARGHERITA | 12

tomato sauce, mozzarella, basil

add: pepperoni or sausage 2

SPRING VEGGIE | 14

pesto, Manship cheese blend, squash,

zucchini, sun-kissed tomato, red onion

MAINS

STEAK FRITES * 18

grilled strip; fries, chimichurri

GRILLED SALMON * 23

haricot verts, 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.

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