

DINNER

FALL 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
CRAB CLAWS fried with remoulade or sauteed with NOLA bbq sauce	MKT
CHARCUTERIE & CHEESE BOARD chef's choice of 4 or 6	18 / 22
FOCACCIA chili flakes, parmesan, olive oil	8

Sides 8

CAULIFLOWER chili
MUSHROOMS chimichurri
SPINACH garlic
SQUASH & ZUCCHINI chili, garlic
BRUSSELS & BACON honey bourbon
MAC & CHEESE
LOCAL BEETS onions
GRITS gouda
BRAISED GREENS garlic
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
FALL VEGGIE pesto sauce, Manship cheese blend, butternut squash, red onion, sun-kissed tomato	14
BBQ BRISKET house bbq, red onion, Manship cheese blend	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
CAESAR romaine, parmesan, croutons	14
ICEBERG WEDGE tomato, scallions, bacon, blue cheese, radish, charred onion ranch	14
BEEF SALAD leaf lettuce, local beets, radish, shallots, goat cheese, candied walnuts, soy vinaigrette	16
COMEBACK COBB romaine, avocado, tomato, feta, crispy onion, egg, bacon, comeback dressing	20

Mains

ROTISSERIE HALF CHICKEN braised greens, house bbq, alabama white bbq	24
FILET FRITES * fries, garlic butter	50
COUNTRY-STYLE PORK CHOP * mac & cheese, garlic butter	37
REDFISH "FISHERMAN STYLE" cauliflower, lemon, olive oil, garlic	32
GRILLED SALMON * garlic spinach, maitre d butter	25
LASAGNA bolognese, spinach, bechamel, tomato	21
CREOLE PASTA penne, tri-pepper blend, sausage, chicken, creole cream sauce	24
SHRIMP & GRITS gouda grits, lemon, garlic, butter	28



BRYANT COSSETT *Executive Chef*

TIFFANY BOBBS *General Manager/Sommelier*

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, Agave Nectar, 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 Grenadine 12

FRENCH LADY

Rye Whiskey, Chambord, Sweet Vermouth, Angostura Bitters 12

CHARY ON TOP

Blended 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 8

Breckenridge Vanilla Porter 7

Chandeleur Lil Smack 8

Chandeleur Seasonal MKT

Colson's Golden Ale 6

Fertile Ground Lingering Leed Helles Lager 7

Fertile Ground Forgotten Space IPA 8

Fertile Ground Peachin' Revival Kettle Sour 7

Fertile Ground Pilsner 7

Founder's All Day IPA 5

Guinness Extra Stout Bottle 5

Kentucky Bourbon Barrel Ale 11

Key City Death On Two Legs IPA 7

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

New Belgium Fat Tire 5

Shiner Bock 5

Southern Prohibition Crowd Control IPA 7

Southern Prohibition Devil's Harvest IPA 6

Southern Prohibition Light 5

Southern Prohibition Suzy B Dirty Blonde Ale 6

Southern Prohibition Seasonal MKT

Stella Artois Lager 6

Stone Buenaveza 5

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

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