

LUNCH

FALL 2023

# THE MANSHIP

WOOD FIRED KITCHEN

RUSTIC EUROPEAN

*Deep Southern Roots*

## Daily Specials

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

**MONDAY | 12**

red beans &amp; rice, Country Pleasin' sausage

**TUESDAY | 14**

southern fried chicken, mac &amp; cheese

**WEDNESDAY | 14**

chicken enchiladas, refried black beans

**THURSDAY | 16**

chopped steak, mashed potatoes, gravy

**FRIDAY | 14**

fried pork chop, rice, gravy, braised greens

## SMALL PLATES

<b>SMOKED TUNA DIP</b>	14
olive oil, saltines, wontons	
<b>DUCK WINGS</b>	17
ginger, soy, maple	
<b>WOOD FIRED OYSTERS</b>	17 / 27
pernod, chili, parmesan	
<b>CRAB CLAWS</b>	MKT
fried or sauteed in NOLA bbq	
<b>CHARCUTERIE &amp; CHEESE BOARD</b>	17 / 20
chef's choice of 4 or 6	
<b>FOCACCIA</b>	7
chili flakes, parmesan, olive oil	

## SOUP & SALAD

<b>CHICKEN &amp; SAUSAGE GUMBO</b>	9
<b>CAESAR*</b>	12
romaine, parmesan, croutons	
<b>ICEBERG WEDGE</b>	12
tomato, scallions, bacon, blue cheese, radish, charred onion ranch	
<b>BEET SALAD</b>	14
leaf lettuce, local beets, radish, shallots, goat cheese, candied walnuts, soy vinaigrette	
<b>COMEBACK COBB</b>	18
romaine, avocado, tomato, feta, crispy onion, egg, bacon, comeback dressing	

## Sides 5

<b>CAULIFLOWER</b>	<b>GRITS</b>
chili	gouda
<b>BRUSSELS &amp; BACON</b>	<b>FRIES</b>
honey bourbon	truffle salt, parmesan
<b>SPINACH</b>	<b>SQUASH &amp; ZUCCHINI</b>
garlic	chili, garlic
<b>MUSHROOMS</b>	<b>LOCAL BEETS</b>
chimichurri	onions
<b>BRAISED GREENS</b>	<b>MAC &amp; CHEESE</b>
garlic	

Substitutions and additional sauces/dressings available for upcharge.

## SANDWICHES

<b>BLACKENED CHICKEN SANDWICH</b>	16
green goddess, leaf lettuce, avocado, bacon, brioche bun, fries	
<b>"JUICY LUCY" BURGER *</b>	15
two 3oz. beef patties, caramelized onion, pickle, Duke's mayo, mustard, American cheese, brioche bun, fries	
<b>BLACKENED CATFISH WRAP</b>	17
sundried tomato wrap, remoulade, pickle, leaf lettuce, tomato, fries	
<b>SHRIMP OR OYSTER PO BOY*</b>	18
french bread, iceberg lettuce, tomato, remoulade, fries	

## Pizzetta

9 inches

<b>ROTISSERIE BBQ CHICKEN   14</b>
red onion, Manship cheese blend, white bbq
<b>MARGHERITA   12</b>
tomato sauce, mozzarella, basil
add: pepperoni or sausage 2
<b>FALL VEGGIE   14</b>
pesto sauce, Manship cheese blend, butternut squash, red onion, sun-kissed tomato
<b>BBQ BRISKET   15</b>
house bbq, Manship cheese blend, red onion

## MAINS

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

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

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 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

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, *90proof*

Old Soul Single Barrel, *109proof*

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