

DINNER

SUMMER 2024

T H E
MANSHIP

WOOD FIRED KITCHEN

RUSTIC EUROPEAN
Deep Southern Roots

SMALL PLATES

SMOKED TUNA DIP olive oil, saltines, wontons	15
SMOKED CHICKEN WINGS white bbq, cilantro	MKT
PORK BELLY citrus bbq, brussels slaw, sesame seeds	18
WOOD FIRED OYSTERS pernod, chili, parmesan	19 / 29
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
ASPARAGUS panko parmesan crumble
MAC & CHEESE pancetta
CARROTS soy-ginger maple glaze
GRITS gouda
BRAISED GREENS garlic
FRIES truffle salt, parmesan

PIZZETTA 9 inches

MARGHERITA tomato sauce, mozzarella, basil ADD: pepperoni or sausage 2	12
SUMMER VEGGIE basil cream sauce, zucchini, squash, red onion, sundried tomato, mushrooms, Manship cheese	14
AL PASTOR al pastor sauce, pork belly, pork shoulder, citrus, roasted pineapple, cilantro, Manship cheese	15
CHARCUTERIE house jam, prosciutto, blue cheese, candied walnuts, Manship cheese	18
SUB ON ANY PIZZETTA: gluten-free crust	3

SOUP & SALAD

CHICKEN & SAUSAGE GUMBO	9
CAESAR romaine, parmesan, croutons	14
ICEBERG WEDGE tomato, scallions, bacon, blue cheese, radish, charred onion ranch	14
STRAWBERRY mixed greens, candied walnuts, goat cheese, Louisiana strawberries, strawberry champagne vinaigrette	16
COMEBACK COBB romaine, avocado, tomato, feta, crispy onion, egg, bacon, comeback	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

Substitutions and additional sauces/dressings available for upcharge.

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

TIFFANY PALMER *Executive Chef*

TIFFANY BOBBS *General Manager, Sommelier*

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

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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

BOURBON/WHISKEY

KENTUCKY BOURBON SPARKLER
Bourbon, Brown Sugar Syrup, Tuaca, Sparkling Wine 15

MANSHIP OLD FASHIONED
Wild Turkey 101, Orange, Angostura Bitters, Simple Syrup 10

RIDDLE ME THIS
Wild Turkey Rye 101, Bristow Gin, Lemon Juice, Simple Syrup, House made Grenadine 12

FRENCH LADY
Rye Whiskey, Chambord, Sweet Vermouth, Angostura Bitters 12

VIEUX CARRE
Wild Turkey Rye 101, Ansac Cognac, Sweet Vermouth, Benedictine, Angostura Bitters, Simple Syrup 10

BOULEVARDIER SIB STYLE
Russell's Reserve SiB, Campari, Sweet Vermouth 12

CHARY ON TOP
Cutty Sark Scotch, Almond Orgeat, Lemon Juice, Giffard Muroise du Val de Loire 13

BLOOD & SAND
Scotch, Orange, Sweet Vermouth, Cherry Heering 12

OTHER SPIRITS

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 6
Ace Pineapple Cider 6
Breckenridge Vanilla Porter 6
Chandeleur Lil Smack Hopy IPA 7
Chandeleur LoveBug Passion Fruit Sour Ale 8
Colson's Golden Ale 6
Fertile Ground Forgotten Space IPA 7
Fertile Ground Peachin' Revival Sour 7
Fertile Ground Pilsner 7
Fertile Ground Mismo Mexican Lager 10
Founder's All Day IPA 5
Guinness Extra Stout 5
Kentucky Bourbon Barrel Ale 11
Key City Death On Two Legs IPA 8
Key City Mississippi Queen Blonde Ale 6
Key City Moon Child Oatmeal Stout 8
Key City Mr.Sippi Pilsner 6
Key City O'Hanrahan's Curse Irish Red Ale 13
Key City Seasonal MKT
Lagunitas Little Sumpin' Sumpin' Ale 6
Lazy Magnolia Southern Pecan Brown Ale 6
New Belgium Fat Tire Amber Ale 6
Oskar Blues Dale's Pale Ale 6
Shiner Bock Amber Lager 6
Southern Prohibition Crowd Control IPA 7
Southern Prohibition Devil's Harvest IPA 7
Southern Prohibition Suzy B Dirty Blonde Ale 6
Southern Prohibition Seasonal MKT
Stella Artois Lager 6
Stone Buenaveza 6
Urban South Holy Roller Hazy IPA 6
Urban South Lime Cucumber Gose 6
Urban South Paradise Park Lager 5
Wiseacre Gotta Get Up to Get Down Milk Stout 6
Wiseacre Tiny Bomb Pilsner 6
Woodchuck Amber Apple Hard Cider 6
Yazoo Gerst Amber Ale 6
Yellowhammer Midnight Special Black Lager 6
Yellowhammer Rebellion Red Lager 6
Yellowhammer T-Minus Tangerine Kolsch 6
Yellowhammer Seasonal MKT
Cathead Seltzers, *ask server for available flavors* 7

DOMESTIC BEERS

Budweiser 4 Bud Light 4
Michelob Ultra 4.5 Coors Light 4
Miller Lite 4

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