

DINNER

FALL 2024

T H E
MANSHIP

WOOD FIRED KITCHEN

RUSTIC EUROPEAN
Deep Southern Roots

SMALL PLATES

SMOKED TUNA DIP olive oil, saltines, wontons	16
SMOKED CHICKEN WINGS white bbq, cilantro	MKT
FRIED GREEN TOMATOES remoulade, jumbo crab	15
WOOD FIRED OYSTERS pernod, chili, parmesan	20 / 30
CRAB CLAWS fried with remoulade or sauteed with NOLA bbq sauce	MKT
CHARCUTERIE & CHEESE BOARD chef's choice of 4 or 6	19 / 23
FOCACCIA chili flakes, parmesan, olive oil	8

Sides 8

CAULIFLOWER chili
MUSHROOMS chimichurri
SPINACH garlic
SWEET POTATOES maple glaze
BRUSSELS SPROUTS balsamic
MAC & CHEESE pancetta
FRIED OKRA remoulade
GRITS gouda
BRAISED GREENS garlic
FRIES truffle salt, parmesan

PIZZETTA 9 inches

MARGHERITA tomato sauce, mozzarella, basil ADD: pepperoni or sausage 2	12
FALL VEGGIE basil cream sauce, heirloom carrots, pearl onion, mushrooms, Manship cheese	14
PHILLY CHEESE STEAK queso cheese sauce, flat iron steak, white onion, tricolor peppers, Manship cheese	18
SUPREME tomato sauce, pepperoni, sausage, white onion, tricolor peppers, mushroom, Manship cheese	18

SUB ON ANY PIZZETTA: gluten-free crust 3

SOUP & SALAD

CHICKEN & SAUSAGE GUMBO	9
SOUP OF THE DAY	MKT
CAESAR* romaine, parmesan, croutons	15
ICEBERG WEDGE tomato, scallions, bacon, blue cheese, radish, charred onion ranch	15
AHI TUNA* Salad Days spring mix, radish, green onions, fried wonton strips, balsamic vinaigrette	20
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.

We cannot guarantee steaks or chops ordered medium well or above.

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, Agave Nectar, 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 BEER/SELTZER

Abita Andygator 6
Angry Orchard Crisp Apple Hard Cider 5
Breckenridge Vanilla Porter 6
Chandeleur Lil Smack Hoppy IPA 7
Chandeleur LoveBug Passion Fruit Sour Ale 8
Colson's Golden Ale 6
Fertile Ground Forgotten Space IPA 7
Fertile Ground Pilsner 7
Fertile Ground Seasonal MKT
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 Speakeasy Fruited Sour 8
Key City Seasonal MKT
Lagunitas Little Sumpin' Sumpin' Ale 6
Lazy Magnolia Southern Pecan Brown Ale 6
New Belgium Fat Tire Amber Ale 6
Parish Canebrake Wheat Ale 6
Parish Dr. Juice Juicy IPA 6
Parish Ghost In the Machine Double Juicy IPA 10
Parish Sips Pinot Noir & Black Currants Sour Ale 9
Shiner Bock Amber Lager 6
Southern Prohibition Crowd Control IPA 7
Southern Prohibition Devil's Harvest IPA 7
Southern Prohibition Fire Ant Imperial Red Ale 7
Southern Prohibition Planet Tripper Soul Glo Saison 8
Southern Prohibition Suzy B Dirty Blonde Ale 6
Southern Prohibition Seasonal MKT
Stella Artois Lager 6
Urban South Holy Roller Hazy IPA 6
Urban South Lime Cucumber Gose 6
Urban South Paradise Park Lager 5
Urban South Who Dat Golden Ale 6
Wiseacre Gotta Get Up to Get Down Milk Stout 6
Wiseacre Tiny Bomb Pilsner 6
Yazoo Gerst Amber Ale 6
Yazoo Hefeweizen Traditional Bavarian Wheat Ale 6
Cathead Seltzers, *ask server for available flavors* 7

DOMESTIC BEER

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

NON-ALCOHOLIC BEER

Heineken 0.0 5

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 by Bourbon Steward, Steven

WINE FLIGHT

Three, 3 oz tastings of wine picked by Sommelier, Tiffany