



LUNCH MENU
SUMMER 2025

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

- MONDAY | 15**
fried pork chop, rice, gravy, braised greens
- TUESDAY | 15**
southern fried chicken, mac & cheese
- WEDNESDAY | 15**
chicken enchiladas, refried black beans
- THURSDAY | 15**
chopped steak, mashed potatoes, gravy
- FRIDAY | 15**
chef's choice tacos ‡, house chips
daily specials include soft drink or iced tea

SMALL PLATES

- FOCACCIA 7**
chili flakes, parmesan, olive oil
- SMOKED TUNA DIP ‡ 15**
olive oil, saltines, wontons
- SEAFOOD SPINACH DIP ‡ 17**
shrimp, crawfish, artichoke, spinach, garlic & chili flatbread
- WOOD FIRED OYSTERS ‡ 19/29**
Pernod, garlic, lemon, chili, parmesan, focaccia
- FRIED GREEN TOMATOES ‡ 14**
remoulade, jumbo crab
- CHARCUTERIE & CHEESE BOARD 18/22**
chef's choice of 4 or 6

- CHICKEN WINGS MKT**
chipotle bourbon bbq sauce

SOUP & SALADS

- CHICKEN & SAUSAGE GUMBO 9**
jasmine rice, scallions
- SOUP OF THE DAY MKT**
- ICEBERG WEDGE 14**
tomato, scallions, bacon, blue cheese, radish, charred onion ranch
- CAESAR * 14**
romaine, parmesan, croutons
- COMEBACK COBB 20**
romaine, avocado, tomato, feta, crispy onion, egg, bacon, comeback dressing

- TROPICAL 16**
spring mix, pink pineapple, berry blend, dried cranberry, candied walnut, cucumber, goat cheese, tropical citrus vinaigrette

MAINS

- ROTISSERIE HALF CHICKEN 24**
braised greens; choice of: chipotle bourbon bbq sauce OR chimichurri
- STEAK FRITES * MKT**
truffle fries; choice of: garlic butter OR chimichurri
- SIMMONS CATFISH ‡ 19**
truffle fries, tartar sauce; choice of: fried OR blackened
- REDFISH "FISHERMAN STYLE" ‡ 21/30**
cauliflower, lemon, olive oil, garlic
- GRILLED SALMON ✓* 24**
garlic spinach, maître d' butter
- NOLA BBQ SHRIMP & GRITS ‡ 26**
gouda grits, lemon, garlic, butter
- SEAFOOD PASTA ‡ 30**
shrimp, crawfish, sausage, tricolor peppers, parmesan, creole seafood cream sauce
- LASAGNA 21**
bolognese, spinach, bechamel, tomato, cheese
- VEGETABLE PLATE 20**
choose four sides

The Manship is proud to serve local products whenever possible.

Please observe the following:

‡ indicates that seafood is from a domestic source

✓ indicates that seafood is from an imported source

* reminder that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain conditions.

In addition, please remember:

Substitutions and additional sauces/dressings available for upcharge.

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

Cakes or outside desserts may be brought in for a \$3/person fee.

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

RUSTIC EUROPEAN CUISINE
WITH DEEP SOUTHERN ROOTS

PIZZA SUB ON ANY PIZZA: gluten-free crust 3

- MARGHERITA 12**
tomato sauce, Manship cheese blend, basil
add: pepperoni 3 chicken 6
sausage 3 supreme 6

- VEGGIE 14**
basil cream sauce, sundried tomato, squash, zucchini, onion, baby bella mushrooms, Manship cheese blend

- BBQ CHICKEN 18**
housemade bbq, red onion, smoked chicken, Manship cheese blend, Alabama white bbq

- PHILLY CHEESE STEAK 18**
queso cheese sauce, flat iron steak, white onion, tricolor pepper, Manship cheese blend

SANDWICHES SERVED W/TRUFFLE FRIES

- BLACKENED CHICKEN 16**
green goddess, lettuce, avocado, bacon, brioche bun

- "JUICY LUCY" BURGER" 15**
two 3oz. beef patties, caramelized onion, pickle, Duke's mayo, mustard, American cheese, brioche bun

- BLACKENED CATFISH WRAP ‡ 17**
sundried tomato wrap, remoulade, pickle, lettuce, tomato

- SHRIMP OR OYSTER PO-BOY ‡ 18**
french bread, lettuce, tomato, remoulade

SIDES 6

- | | |
|----------------------------------|------------------------------|
| ROASTED CAULIFLOWER | GARLIC SPINACH |
| BABY BELLA MUSHROOMS | SILVER QUEEN CORN |
| BROCCOLINI | SQUASH & ZUCCHINI |
| PANCETTA MAC & CHEESE | GOUDA GRITS |
| BRAISED GREENS | TRUFFLE FRIES |
| HEIRLOOM CARROTS | |

TIFFANY BOBBS *General Manager/Sommelier*

TIFFANY PALMER *Executive Chef*

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BEVERAGE MENU

SUMMER 2025

SOFT & HERBAL REDS BTG

2022 NOAH RIVER PINOT NOIR 18
cherry cola, raspberry, mint, plum, orange tea

2021 B FROM BORDEAUX BLEND 10
red fruit, spice, brambles, green herbs

2023 THREADCOUNT CABERNET SAUVIGNON 16
black currant, cedar, blackberry, dried tobacco

SOFT & FRUITY REDS BTG

2019 BRECA GARNACHA 12
currant, cassis, cherry, fig, dried strawberry

2023 GORGHI TONDI DUME FRAPPATO 16
blackberry, raspberry, pomegranate

2022 GUILLAUME GONET COTES-DU-RHONE 11
blackberry puree, raspberry, leather, graphite, dried
spices, cherry

SPICY DRY REDS BTG

2020 SAN FELICE CHIANTI CLASSICO 13
cherry, raspberry, Mediterranean scrub

2020 DOMAINE GUION CANDIDE CAB FRANC 16
tobacco, blueberry, lead pencil, chili pepper

2022 COLLE CORVIANO MONTEPULCIANO 9
cocoa, red plum, vanilla, cherry, oregano

BIG & BOLD WHITES BTG

2024 COQUEREL VERDELHO 15
lime peel, orange peel, lemon, kumquat, minerals

2018 RIVERS-MARIE CHARDONNAY 18
salted butter, white flowers, yellow fruited confit

2021 CRISTOM PINOT GRIS 16
lime pith, citrus rind, Jonagold apples, clove

2019 ROYAL TOKAJI THE ODDITY FURMINT 11
ripe apricot, peach, apple, pear, grape flowers

2023 BANYAN GEWURZTRAMINER 9
bubblegum, plumeria, chalk, poached pear,
gardenia, orange blossom

LEAN & BRIGHT WHITES BTG

2022 TERRAS GAUDA ALBARINO 10
lemon-lime, passion fruit, grapefruit, herbs

2021 SPRINGFIELD ESTATE SAUV BLANC 15
flint, mineral, grapefruit, black currant leaf

2024 PIEROPAN SOAVE CLASSICO 12
pear, white peach, almond blossoms, marzipan

2019 SCHLOSSKELLEREI GRUNER VELTLINER 12
moss, sage, green pear, yeast, lemon

LIGHT & LO-ALC WHITES BTG

2022 PIERRICK HARANG LE PETIT BLEND 9
orange blossom, honeydew, grass

2023 STEPHANE ROCHER CHENIN BLANC 13
lemon, grapefruit, stone fruit, mineral

2023 SCHLINK HAUS AUSLESE RIESLING 9
lemon candy, lime syrup, pineapple, grapefruit

Flights

Mississippi Whiskey Flight - 18

Three, 1 oz tastings of whiskey from Cathead
Distillery
Old Soul Small Batch, Old Soul Single Barrel,
Old Soul Single Barrel Store Pick

Whiskey - Market Price

Four, 0.5 oz tastings of whiskey picked weekly
by Bourbon Steward, Steven

Wine Flight - Market Price

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

FROZEN COCKTAILS

PORCH SWING 10
Cathead Honeysuckle Vodka, Lavender, Lemonade

CATCHER IN THE RYE 12
Rye Whiskey, Orange Juice, Lemon Juice, Simple
Syrup

SEASONAL COCKTAIL - Market Price
Ask your server for today's flavor

SPARKLING WINE BTG

KRAEMER BLANC DE BLANC BRUT 10
green apple, citrus, croissants

PARES BALTA PINK BRUT CAVA 15
raspberry, candied strawberry, gooseberry

VEUVE CLICQUOT BRUT CHAMPAGNE 30
pear, peach, pastry

BILLECART-SALMON BRUT ROSE CHAMPAGNE 35
wild strawberry, raspberry, citrus zest

CRAFT/IMPORTED BEER

Angry Orchard Crisp Apple Hard Cider 5

Colson's Golden Ale 6

Fertile Ground Forgotten Space IPA 7

Fertile Ground Pilsner 7

Fertile Ground Seasonal MKT

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

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 Ghost In the Machine Double Juicy IPA 10

Parish Sips Candy Paint Berliner 9

Shiner Bock Amber Lager 6

Southern Prohibition Crowd Control IPA 7

Southern Prohibition Seasonal MKT

Stella Artois Lager 6

Urban South Who Dat Golden Ale 6

DOMESTIC BEER

Budweiser 4 Michelob Ultra 4.5

Bud Light 4 Miller Lite 4

Coors Light 4

NON-ALCOHOLIC BEER

Heineken 0.0 5