



LUNCH MENU
AUTUMN 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

pot roast, mashed potatoes, carrots, celery

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

WOOD FIRED OYSTERS 19/29

Pernod, garlic, lemon, chili, parmesan, focaccia

FRIED GREEN TOMATOES 15

remoulade, jumbo crab

CHARCUTERIE & CHEESE BOARD 18/22

chef's choice of 4 or 6

DUCK WINGS 17

ginger, soy, maple

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

SOUTHWESTERN 18

romaine, tomato, corn, avocado, pimento, red onion, cheddar cheese, tortilla strips, chipotle ranch

ADD ONS

CRABMEAT 6

CRAWFISH 3

CHICKEN 7

SALMON 9

OYSTERS 2

SHRIMP 4

STEAK 16

TUNA DIP 14

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

SHORT RIB PASTA 30

pappardelle, spinach, red onion, piquillo pepper, five cheese 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.

We serve both domestic & imported seafood.

* 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.

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

SHORT RIB 18

five cheese cream sauce, braised short rib, spinach, piquillo 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

BABY BELLA MUSHROOMS

PANCETTA MAC & CHEESE

MAPLE SWEET POTATOES

BALSAMIC BRUSSELS SPROUTS

GARLIC SPINACH

SQUASH & ZUCCHINI

TRUFFLE FRIES

GOUDA GRITS

BRAISED GREENS


BEVERAGE MENU


AUTUMN 2025

WHITE WINES BY THE GLASS

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

COLLE CORVIANO PINOT GRIGIO 10
golden apple, white peach, pear

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

KLINKER BRICK ALBARINO 12
white peach, apricot, lemon zest, minerals

PIEROPAN SOAVE CLASSICO 13
pear, white peach, almond blossoms, marzipan

ALBERT BICHOT CHARDONNAY 13
acacia, honeysuckle, apple, pear, minerals

ILLAHE VIOGNIER 15
pineapple, mango, chamomile, honeysuckle, sweet pea

COQUEREL LE PETIT SAUVIGNON BLANC 15
pink grapefruit, guava, lemon

DOMAINE HUET LE HAUT-LIEU CHENIN BLANC 20
peach, saffron, white tea, lanolin, melon, flowers

ORANGE BY THE GLASS

CHALMERS MOTHER BLOCK SKIN CONTACT 11
bitter lemon, almond, hazelnut, pistachio, apple, cantaloupe, chalk

RED WINES BY THE GLASS

KLINKER BRICK CABERNET SAUVIGNON 12
plum, cherry, leather, clove, baking spice

HENRY LAGARDE MALBEC 12
berry, vanilla, violet, chocolate, smoke

KLINKER BRICK BRICKMASON ZINFANDEL 12
red fruit, spicy pepper, vanilla, blueberry, licorice

CHATEAU MASCARD MERLOT BLEND 15
blackberry, ripe plum, crushed violets, cedar, smoke, black cherry, dried herbs

K VINTNERS K MILBRANDT SYRAH 17
violet, black tea, black raspberry, wet earth, black plum, crushed rock, ash

BALLETTO PINOT NOIR 18
cherry, red berry, rose, black tea, pepper

RAINBOW'S END CABERNET FRANC 20
green pepper, cedar, pomegranate, mulberry

JEROME PARIS BEAUJOLAIS-VILLAGES 25
sour cherry, grape leather, fizzy cola, chalk

SPARKLING BY THE GLASS

QUE POP SPARKLING ROSE OF PINOT NOIR 13
raspberry, candied strawberry, sour cherry

CLAUDE MANCIAT CREMANT DE BOURGOGNE 15
baked bread, apple, melon, chalk

VEUVE CLICQUOT BRUT CHAMPAGNE 30
pear, peach, pastry

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

ROSE BTG LIST AVAILABLE

ask server for full list

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

SEASONAL COCKTAILS

THE BIG CHERRY 1
Rye Whiskey, Sweet Vermouth, Ginger, Almond, Bitters, Brown Sugar, Vanilla

AUTUMN ORCHARD 11
Apple-infused Spiced Rum, Lime

THE FRENCHIE 14
Bristow's Barrel Aged Gin, Rosé Wine, Lemon

BETTY WHITE RUSSIAN 13
Cathead Vodka, Frangelico, Almond Orgeat, Lemon, Half & Half

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