

RUSTIC EUROPEAN CUISINE
WITH DEEP SOUTHERN ROOTS



LUNCH MENU
SUMMER 2026

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**
fish & chips, malt vinegar
- daily specials include soft drink or iced tea*

SMALL PLATES &
SHAREABLES

- 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
- SWEET CHILI CHICKEN WINGS 16**
red chili, garlic
- MARGHERITA PIZZA 12**
tomato sauce, Manship cheese blend, basil
- VEGGIE PIZZA 14**
basil cream sauce, sundried tomato, squash, zucchini, onion, baby bella mushrooms, Manship cheese blend
- BBQ CHICKEN PIZZA 18**
housemade bbq, red onion, smoked chicken, Manship cheese blend, Alabama white bbq
- PHILLY CHEESE STEAK PIZZA 18**
five cheese cream sauce, poblano pepper, onion, Manship cheese blend
- MAKE ANY PIZZA:**
- | | | |
|---------------|-----------|-----------|
| gluten-free 3 | sausage 3 | supreme 6 |
| pepperoni 3 | chicken 6 | |
- ✦ The Manship is proud to serve local products whenever possible.
✦ We serve both domestic & imported seafood.
✦ Substitutions & additional sauces/dressings available for upcharge.
✦ Cakes or outside desserts may be brought in for a \$3/person fee.
✦ All parties of 5 or more subject to 20% gratuity.
✦ We cannot guarantee items ordered medium well or above.

SOUP, SALADS &
SANDWICHES

- CHICKEN & SAUSAGE GUMBO 9**
jasmine rice, scallions
- SOUP OF THE DAY 9**
- ICEBERG WEDGE 9**
tomato, scallions, bacon, blue cheese, radish, charred onion ranch
- CAESAR* 9**
romaine, parmesan, croutons
- COMEBACK COBB 12**
romaine, avocado, tomato, feta, crispy onion, egg, bacon, comeback dressing
- ITALIAN 10**
romaine, spring mix, giardiniera, cucumber, candied walnuts, parmesan, white balsamic vinaigrette
- ADD-ONS**
- | | |
|--------------------|--------------------|
| CHICKEN 8 | STEAK 20 |
| SALMON 12 | TUNA DIP 14 |
| CRABMEAT 10 | CRAWFISH 6 |
| OYSTER 2/ea | SHRIMP 4/ea |
- BLACKENED CHICKEN SANDWICH 16**
green goddess, lettuce, avocado, bacon, brioche bun, truffle fries
- “JUICY LUCY” BURGER 15**
two 3oz. beef patties, caramelized onion, pickle, Duke's mayo, mustard, American cheese, brioche bun, truffle fries
- BLACKENED CATFISH WRAP 17**
sundried tomato wrap, remoulade, pickle, lettuce, tomato, truffle fries
- SHRIMP OR OYSTER PO-BOY 18**
french bread, lettuce, tomato, remoulade, truffle fries

MAINS &
SIDES TO SHARE

- SMOTHERED CHICKEN 24**
lemon panko crusted, home fries, poblano peppers, parmesan cheese sauce
- 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 16**
shrimp, crawfish, sausage, tricolor peppers, parmesan, creole seafood cream sauce
- LASAGNA 21**
bolognese, spinach, bechamel, tomato, cheese
- VEGETABLE PLATE 20**
choose four sides
- BRAISED GREENS 12**
- GARLIC SPINACH 12**
- SQUASH & ZUCCHINI 12**
- FRIED OKRA 12**
- BABY BELLA MUSHROOMS 12**
- ROASTED CAULIFLOWER 12**
- GOUDA GRITS 12**
- PANCETTA MAC & CHEESE 12**
- HOME FRIES 12**
- TRUFFLE FRIES 12**

TIFFANY BOBBS *General Manager/Sommelier*

TIFFANY PALMER *Executive Chef*

✦ Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain conditions