THE MANSHIP WOOD FIRED KITCHEN / summer dinner menu

SNACKS
Falafel6
Traditional Hummus7
Fried Calamari
Pimento Cheese8
Smoked Tuna Dip
Pork Belly
Duck Wings
Crab Beignets
Smoked BBQ Wings, White BBQ 12
CHARCUTERIE/CHEESE
Speck
Spanish Chorizo8
Salametti8
Finocchiona7
Maple Cured Duck Ham8
Smoked Salmon8
Whipped Feta8
Buenalba7
Beemster Classic Gouda9
Garroxta Aged Goat Cheese8
Beemster Hatch Cheddar8
Five County Cheddar6
Choice of Three14 / Choice of Five18

GREENS / SOUP
Heirloom Tomato & Avocado Fattoush 8
Wedge7/12
House Italian7
Caesar7
Mediterranean8
Greek Kale9
Comeback Salad w/ Feta7
Chicken & Artichoke Soup 5/8
WOOD-FIRED PIZZAS
Margherita
Farmer's Market
Fennel Sausage
Chicken & Artichoke 12
Pepperoni
Trio de Carne
Funghi, Farm Egg & Bacon
PASTAS
Short Rib
Rabbit Ravioli
Seafood Pomodoro
Chicken Tetrazzini
Lasagna

WOOD-GRILLED / SEARED FISH
*Salmon
Redfish "Fisherman Style" 22
Shrimp & Grits
*Tuna 24
Simmons Delacata Catfish
WOOD-GRILLED / SEARED MEATS
*Hanger Steak w/ Frites 25
*Filet28/33
*Ribeye Deckle
*Duck Breast
*Pork Tenderloin
SLOW-COOKED
Short Rib
Duck Leg w/ Lady Peas 23
Duroc Pork Shoulder
SPIT-FIRED CHICKEN
(choose white meat or dark meat, 1/4 or 1/2)
Greek Style Chicken
BBQ Chicken

SEASONAL VEGETABLES FOR	2
Fire-roasted Cauliflower	. 7
Silver Queen Corn	. 8
Fried Okra w/ Pepper Relish	. 8
Fire-roasted Summer Squash	. 8
Garlic Spinach	. 8
Lady Peas	. 8
Braised Greens	. 7
Broccolini	. 7
Wild Mushrooms & Herbs	. 8
POTATOES, RICE, GRAINS FOR 2	2
Truffle Parmesan Fries	7
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Au Gratin Potatoes	
	. 8
Au Gratin Potatoes	. 8
Au Gratin Potatoes	. 6
Au Gratin Potatoes	. 8 . 6 . 8
Au Gratin Potatoes	. 8 . 8 . 7
Au Gratin Potatoes	. 8 . 8 . 7
Au Gratin Potatoes	. 8 . 8 . 7 . 6
Au Gratin Potatoes	. 8 . 7 . 6
Au Gratin Potatoes	. 8
Au Gratin Potatoes	. 8 . 7 . 6

