



BRUNCH MENU

SPRING 2025

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.

Cakes or outside desserts may be brought in for a \$2.50/person fee.

SMALL PLATES

SMOKED TUNA DIP 15

olive oil, saltines, wontons

ROASTED OYSTERS* 19/29

Pernod, garlic, lemon, chili, parmesan, focaccia

MORNINGSIDE BOARD 16

croissant, prosciutto, smoked salmon, tomato, whipped feta, avocado, walnuts, berries, honey butter

SEAFOOD SPINACH DIP 17

shrimp, crawfish, artichoke, spinach, garlic & chili flatbread

FRIED GREEN TOMATOES 14

remoulade, jumbo lump crab

SOUP & SALADS

CHICKEN & SAUSAGE GUMBO 9

jasmine rice, scallions

BOURBON 17

spring mix, cherry tomato, cucumber, toasted almond, dried cranberry, goat cheese, bourbon vinaigrette

COMEBACK COBB 20

romaine, avocado, tomato, feta, crispy onion, egg, bacon, comeback dressing

ICEBERG WEDGE 15

tomatoes, scallions, bacon, blue cheese, radish, charred onion ranch

PIZZETTA

BACON, EGG, & CHEESE PIZZETTA* 14

bacon, mozzarella cheese, sunny-side-up egg, parmesan cream

CHARCUTERIE PIZZETTA 18

prosciutto, blue cheese, candied walnuts, Manship cheese, house jam

SUB ON ANY PIZZETTA: gluten-free crust 3

MAINS

HUEVOS RANCHEROS 15

fried corn tortilla, black beans, peppers, roasted tomato salsa, sunny-side-up egg, avocado mash, queso fresco, jalapeño crema

BREAKFAST TACOS 17

chorizo, scrambled eggs, roasted tomato salsa, pico de gallo, queso fresco, jalapeño crema

TRADITIONAL BENEDICT 18

buttermilk biscuit, ham, poached egg, hollandaise, garlic spinach

MANSHIP ULTIMATE BREAKFAST 20

bacon, 2 eggs (any style), gouda grits, Belgian waffle, blueberry-bacon compote - NO SUBSTITUTIONS

BELHAVEN BOWL 16

choice of gouda grits or home fries, choice of bacon or link sausage, 2 eggs (any style), toast

"BRUNCH LUCY" BURGER 16

two 3oz. beef patties, caramelized onion, pickle, Duke's mayo, mustard, American cheese, maple glazed bacon, sunny-side-up egg, brioche bun, truffle fries

REDFISH "FISHERMAN STYLE" 32

lemon, garlic, olive oil, garlic spinach

GRILLED SALMON 24

maitre d' butter, garlic spinach

NOLA BBQ SHRIMP & GRITS 26

lemon, garlic, butter, gouda grits

STEAK & EGGS 30

two eggs (any style), fried green tomatoes, garlic butter

GRILLED PORK CHOP* 38

brown sugar apple glaze, home fries, sunny-side-up egg, toast

WAFFLE 10

ADD:

chicken 7 | berries 4 | nutella 2 | blueberry-bacon compote 4

SIDES TO SHARE 12

HOME FRIES

GOUDA GRITS

GARLIC SPINACH

FRIED GREEN TOMATOES

TRUFFLE FRIES

SEASONAL LOCAL FRUIT

ADD ONS

AVOCADO 5

EGGS (2 any style) 5

SAUSAGE LINK 7

BACON 7

SMOKED SALMON 8

TOAST 5

BISCUITS (2) 5



BRUNCH LIBATIONS

CATHEAD VODKA BLOODY MARY 5

HOUSE MIMOSA 5

BELLINI 7

BRANDY MILK PUNCH 10

MANSHIP IRISH COFFEE 9

WHISKEY SOUR 10

MIMOSA CARAFE 25



BEVERAGE MENU
SPRING 2025

SPARKLING WINE BTG

FRICO FRIZZANTE BY SCARPETTA 10

250 mL can
green apple pear

PASQUA ROMEO & JULIET ROSE PROSECCO 12

raspberry, rose petal, bread crust, strawberry

CHARLES BOVE BRUT VOUVRAY 12

almond, pear, minerals

VEUVE OLIVIER BRUT 16

187 mL bottle
pear, butter, cake

VEUVE CLICQUOT BRUT CHAMPAGNE 30

pear, peach, pastry

DOMAINE LANSON BRUT ROSE CHAMPAGNE 35

rose, black cherry, ginger, peach, strawberry

BOLD WHITES BTG

2023 HUNT & RYDE CHARDONNAY 13

citrus, pastry, baking spices, apple

2017 PRISONER WINE CO. BLINDFOLD BLEND 16

apricot preserves, honey, pear, yellow orchard fruit, orange zest

2023 BANYAN GEWURZTRAMINER 9

bubblegum, plumeria, chalk, poached pear, gardenia, orange blossom

HERBACEOUS WHITES BTG

2023 HOPLER GRUNER VELTLINER 13

green apple, lime, white pepper, green herbs

2020 TENUTA SASSOREGALE VERMENTINO 12

citrus, white peach, wild herbs, sea-salt

2023 SOUTHERN RIGHT SAUVIGNON BLANC 11

wet stones, pink grapefruit, fresh pears, snow peas, tarragon

LIGHT WHITES BTG

2022 TERRAS GAUDA ALBARINO 10

grapefruit, lemon, apple, pine, peach, creamy citrus

2022 JI JI JI CHENIN BLANC 14

lemon, grapefruit, green apple, cardamon, apricot, orange blossom

SWEET WHITES BTG

2023 SCHLINK HAUS AUSLESE RIESLING 9

lemon candy, lime syrup, pineapple, grapefruit

2024 G.D. VAJRA MOSCATO D'ASTI 13

orange, apricot, golden apple, lemon, white flowers

SOFT & HERBAL REDS BTG

2023 THREE HENRYS PINOT NOIR 10

cherry, strawberry, summer roses, plum, sage

2020 B FROM BORDEAUX BLEND 10

red fruit, spice, brambles, green herbs

2021 BABYLONSTOREN CAB SAUVIGNON 14

blackberry, black currant, graphite, cedar, wild herb

SOFT & FRUITY REDS BTG

2019 BRECA GARNACHA 12

currant, cassis, cherry, fig, dried strawberry

2022 MASSOLINO DOLCETTO 16

blackberry, black cherry, violet, spice

2022 GUILLAUME GONET COTES-DU-RHONE 11

blackberry puree, raspberry, leather, graphite, dried spices, cherry

SPICY DRY REDS BTG

2022 ANTONIO VALLANA BARBERA 14

black cherry, blackberries, damp earth, tobacco, spice

2019 BIG FLOWER CABERNET FRANC 16

tobacco, black cherry, pepper, coffee, wood

2022 CIRELLI MONTEPULCIANO D'ABRUZZO 13

black raspberry, plum, pomegranate, spice, cherry, wet violet

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

HEAT INDEX 12

Cathead Honeysuckle Vodka, Lemon Juice, Simple Syrup, Giffard Cassis Noir de Bourgogne

SEASONAL COCKTAIL - Market Price

Ask your server for today's flavor

CATHEAD SELTZERS 7

Ask your server for available flavors

DOMESTIC BEER

Budweiser 4

Michelob Ultra 4.5

Bud Light 4

Miller Lite 4

Coors Light 4

NON-ALCOHOLIC BEER

Heineken 0.0 5

CRAFT/IMPORTED BEER

Abita Andygator 6

Angry Orchard Crisp Apple Hard Cider 5

Chandeleur Blueberry Crumble Gulf Sour 7

Chandeleur Lil' Miss Sour Tangerine Sour Ale 7

Chandeleur Lil' Smack Gulf Coast IPA 7

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 Bottle 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

Lagunitas Little Sumpin' Sumpin' Ale 6

Lazy Magnolia Southern Pecan Brown Ale 6

Martin House Bockslider Toadies Texas Bock 8

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 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