



BRUNCH MENU
SUMMER 2025

Substitutions and additional sauces/dressings available for upcharge.
All parties of 5 or more subject to 20% gratuity.
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.

SMALL PLATES

- SMOKED TUNA DIP 15**
olive oil, saltines, wontons
- ROASTED OYSTERS* 19/29**
Pernod, garlic, lemon, chili, parmesan, focaccia
- BAGEL BOARD 22**
bagels, smoked salmon, cream cheese, whipped feta, tomato, capers, pickled veggies, cornichon, red onion, berries, jam
- AVOCADO TOAST 15**
avocado mash, tomato, green onion, balsamic vinaigrette
- 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
- TROPICAL 16**
spring mix, pink pineapple, berry blend, dried cranberry, candied walnut, cucumber, goat cheese, tropical citrus 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

MAINS

- HUEVOS RANCHEROS 15**
fried corn tortilla, black beans, peppers, roasted tomato salsa, sunny-side-up egg, avocado mash, queso fresco, jalapeño crema
- BREAKFAST BURRITO 18**
chorizo, scrambled eggs, roasted tomato salsa, pico de gallo, queso fresco, jalapeño crema, flour tortilla, home fries
- TRADITIONAL BENEDICT 18**
buttermilk biscuit, ham, poached egg, hollandaise, garlic spinach
- MANSHIP BREAKFAST 20**
choice of gouda grits or home fries, choice of bacon or link sausage, 2 eggs (any style), toast, half waffle, blueberry-bacon compote
- “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, toast
- 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**

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

SUMMER 2025

BOLD WHITES BTG

2023 CAMP CHARDONNAY 11

pineapple, apple, cream, baking spices

2016 ITALICS PROPRIETARY WHITIE BLEND 18

green apple, caramel, smoked almond, wet stone

2023 BANYAN GEWURZTRAMINER 9

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

HERBACEOUS WHITES BTG

2019 SCHLOSSKELLEREI GOBELSBURG GRUNER

VELTLINER 12

green pear, green plum, white pepper, green herbs

2017 ANNE PICHON VERMENTINO 15

citrus, green apple, pear, wild herbs, lemon, melon

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

2020 MOSI TINASHE CHENIN BLANC 16

lemon, grapefruit, stone fruit, mineral

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

2022 THE VICE WINES PINOT NOIR 14

driedcherry, rhubarb, mulberry, lilac

2021 B FROM BORDEAUX BLEND 10

red fruit, spice, brambles, green herbs

2019 FIGHTING GULLY CAB SAUVIGNON 16

red currant, cassis, black plum dried tobacco, cinnamon

SOFT & FRUITY REDS BTG

2019 BRECA GARNACHA 12

currant, cassis, cherry, fig, dried strawberry

2023 GORGI 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 CIRELLI MONTEPULCIANO D'ABRUZZO 13

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

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

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

Bud Light 4

Coors Light 4

Michelob Ultra 4.5

Miller Lite 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 Candy Paint Berliner 9

Shiner Bock Amber Lager 6

Southern Prohibition Crowd Control IPA 7

Southern Prohibition Devil's Harvest IPA 7

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