



LUNCH MENU
SUMMER 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

chopped steak, mashed potatoes, gravy

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, garlic & chili flatbread

WOOD FIRED OYSTERS* 19/29

Pernod, garlic, lemon, chili, parmesan, focaccia

FRIED GREEN TOMATOES 14

remoulade, jumbo crab

CHARCUTERIE & CHEESE BOARD 18/22

chef's choice of 4 or 6

CHICKEN WINGS MKT

chipotle bourbon glaze

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

TROPICAL 16

spring mix, pink pineapple, berry blend, dried cranberry, candied walnut, cucumber, goat cheese, tropical citrus vinaigrette

MAINS

ROTISSERIE HALF CHICKEN 24

braised greens; choice of: chipotle bourbon glaze OR
house bbq sauce, Alabama 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

LASAGNA 21

bolognese, spinach, bechamel, tomato, cheese

VEGETABLE PLATE 20

choose four sides; we support local farmers when possible

* WE CANNOT GUARANTEE STEAKS, OR CHOPS
ORDERED MEDIUM WELL OR ABOVE

SIDES 6

ROASTED CAULIFLOWER

BABY BELLA MUSHROOMS

BROCCOLINI

PANCETTA MAC & CHEESE

BRAISED GREENS

SPRING ONIONS

GARLIC SPINACH

SILVER QUEEN CORN

SQUASH & ZUCCHINI

GOUDA GRITS

TRUFFLE FRIES

RUSTIC EUROPEAN CUISINE
WITH DEEP SOUTHERN ROOTS

PIZZETTA

MARGHERITA 12

tomato sauce, mozzarella, basil
add: pepperoni 3
sausage 3
chicken 6
supreme 6

VEGGIE 14

basil cream sauce, sundried tomato, squash, zucchini, spring
onion, baby bella mushrooms, Manship cheese

BBQ CHICKEN 18

housemade bbq, red onion, smoked chicken, Manship cheese,
Alabama white bbq

PHILLY CHEESE STEAK 18

queso cheese sauce, flat iron steak, white onion, tricolor
pepper, Manship cheese

SUB ON ANY PIZZETTA: gluten-free crust 3

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

*SUBSTITUTIONS & ADDITIONAL
SAUCES/DRESSINGS AVAILABLE FOR UPCHARGE

*ALL PARTIES OF 5 OR MORE SUBJECT TO
20% GRATUITY

*ALL OUTSIDE DESSERTS SUBJECT TO \$3/PERSON
CHARGE.

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

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

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 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