



BRUNCH MENU
SPRING 2026

The Manship is proud to serve local products whenever possible.

We serve both domestic & imported seafood.

* reminder that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain conditions.

In addition, please remember:

Substitutions and additional sauces/dressings available for upcharge.

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.

All parties of 5 or more subject to 20% gratuity.

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

FRIED GREEN TOMATOES 14

remoulade, jumbo lump crab

SOUP & SALADS

CHICKEN & SAUSAGE GUMBO 9

jasmine rice, scallions

COMEBACK COBB 20

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

SOUTHWESTERN 18

romaine, tomato, corn, avocado, pimento, red onion, cheddar cheese, tortilla strips, chipotle ranch

ICEBERG WEDGE 15

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

PIZZA

BACON, EGG, & CHEESE * 14

bacon, Manship cheese blend, sunny-side-up egg, parmesan cream

CHARCUTERIE 18

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

SUB ON ANY PIZZA: 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 BURRITO 18

chorizo, scrambled eggs, roasted tomato salsa, pico de gallo, queso fresco, jalapeño crema, flour tortilla, home fries

MANSHIP BENEDICT * MKT

chef's choice of benedict

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

TURKEY SAUSAGE 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 2026

WHITE WINES BY THE GLASS

MIRABELLO PINOT GRIGIO 8
white flower, lemon, honey

SCHLINK HAUS RIESLING 9
lemon candy, lime syrup, pineapple, grapefruit

HUBER VISION GRUNER VELTLINER 9
white pepper, lemon peel, green apple

PIERRICK HARANG BALTHAZAR VIOGNIER 10
apricot, flint, white flower, mango, lime

TINTERO MOSCATO D'ASTI 11
ambrosia, wildflower, citrus

COQUEREL LE PETIT SAUVIGNON BLANC 14
pink grapefruit, guava, lemon, pineapple

SEAN MINOR CHARDONNAY 14
green apple, peach, pear, vanilla, cardamom

CADRE ALBARINO 15
lemon, pear, melon, wet rock, saline, green apple, tropical fruit

CA DEI FRATI BROLETTINO LUGANA TURBIANA 18
white peach, hay, rosemary, hazelnut, apricot, grapefruit, vanilla, saline

ORANGE BY THE GLASS

MAS GOMA BRISAT SKIN CONTACT XAREL-LO 14
bitter lemon, almond, hazelnut, pistachio, apple, cantaloupe, chalk

RED WINES BY THE GLASS

SCHLINK HAUS DORNFELDER 8
plum, sweet cherry, blackberry, raspberry

KLINKER BRICK BRICKMASON ZINFANDEL 12
red fruit, spicy pepper, vanilla, blueberry, licorice

CLOS ROUSSELY CANNAILLE GAMAY 13
red berry, spicy floral, damp earth, nutmeg

CHATEAU MUSAR JEUNE BLEND 13
dark cherry, raspberry, pomegranate, thyme, violet

LA POSTA PAULUCCI MALBEC 14
blackberry, dried plum, raspberry, red cherry, spice

SEAN MINOR CABERNET SAUVIGNON 14
blackberry, raspberry, roasated coffee, earth, mocha, black pepper

NORM'S BLUE LIST CABERNET FRANC 15
cassis, plum, blackberry, violet

ALBERT BICHOT PINOT NOIR 15
raspberry, black currant, earth

TRIG POINT MERLOT 15
red cherry, blueberry, ripe plum, purple flower

SPARKLING BY THE GLASS

MIRABELLO PROSECCO 9
apple, stone fruit, citrus

PARES BALTA PINK CAVA 14
raspberry, candied strawberry, sour cherry

KETTMEIR ATHEISIS BRUT ROSE 30
raspberry, aromatic herbs, sweet spice, toast

BILLECART-SALMON BRUT CHAMPAGNE 30
almond, citrus zest, chalk, saline, fresh lemon

ROSE BTG LIST AVAILABLE
ask server for full list

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

CATCHER IN THE RYE 12
Rye Whiskey, Orange Juice, Lemon Juice, Simple Syrup

SEASONAL FROZEN COCKTAIL - Market Price
Ask your server for today's flavor

SEASONAL COCKTAILS

THE BIG CHERRY 15
Rye Whiskey, Sweet Vermouth, Ginger, Almond, Bitters, Brown Sugar, Vanilla

AUTUMN ORCHARD 11
Apple-infused Spiced Rum, Lime

THE FRENCHIE 14
Bristow's Barrel Aged Gin, Rosé Wine, Lemon

BETTY WHITE RUSSIAN 13
Cathead Vodka, Frangelico, Almond Orgeat, Lemon, Half & Half

CRAFT/IMPORTED BEER

Colson's Golden Ale 6

Fertile Ground Forgotten Space IPA 7

Fertile Ground Pilsner 7

Gnarly Barley Jucifer Juicy Hazy IPA 7

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

New Belgium Fat Tire Amber Ale 6

Parish Canebrake Wheat Ale 6

Parish Ghost In the Machine Double Juicy IPA 10

Parish Sips Two Fingers Blue Berliner 9

Shiner Bock Amber Lager 6

Southern Prohibition Crowd Control IPA 7

Stella Artois Lager 6

Urban South Who Dat Golden Ale 6

CIDER/SELTZER

Angry Orchard Crisp Apple Hard Cider 5

Fly Llama Muscadine Seltzer 5

Fly Llama Pineapple Satsuma Seltzer 5

Fly Llama Strawberry Basil Seltzer 5

NON-ALCOHOLIC BEER

Heineken 0.0 5

DOMESTIC BEER

Budweiser 4

Bud Light 4

Coors Light 4

Michelob Ultra 4.5

Miller Lite 4