

COCKTAIL MENU

-Cheers-

SPECIALTY COCKTAILS

SHOWCASING REGIONAL SPIRITS, FRUITS, HERBS FROM THE GARDEN, OR HOUSE MADE SYRUPS AND MIXERS

OLD FASHIONED

CRITTENDEN RYE | ANGOSTURA BITTERS | LUXARDO CHERRY |
ORANGE PEEL
SMOKED GLASS 1

THAT'S THAT ME ESPRESSO (MARTINI)

COAST ROAST ESPRESSO-INFUSED ST. ROCH VODKA |
CATHEAD HOODOO | BAILEY'S | SIMPLE

RADISH BLOODY

CATHEAD VODKA | HANDCRAFTED BM MIX | PICKLED
RADISHES AND THINGS | VIBES

LAVENDER HAZE

CATHEAD HONEYSUCKLE | LEMON | LAVENDER

SEMESTER ABROAD

RITTENHOUSE RYE | ORANGE CURACAO | ORANGE BITTERS |
SIMPLE | LEMON

LOVELY RITA (SPRING VERSION)

ESPOLON SILVER TEQUILA | COINTREAU | HIBISCUS | HOUSE
MADE SOUR

POOKIE'S PUNCH

BOUNDS FARM BLUEBERRY | GREY GOOSE | SPLASH
CRAN | SODA

THE DUCHESS

SOLOU GIN | ST. GERMAIN | LEMON | BASIL

FAMOUS LAST WORDS

BACARDI SILVER | BASIL LIME CORDIAL | SODA

RADISH QUEEN

DISTILLERIE ACADIAN VOILÀ VODKA | FRESH
RASPBERRIES | HIBISCUS | MINT | CLUB SODA

ALL HOUSE COCKTAILS 13

Spring Classics - 10

SINGAPORE SLING

CITADELLE GIN | BENEDICTINE | GRAND MARNIER |
MARASCHINO LIQUER | PINEAPPLE | LEMON

PAPER PLANE

MAKER'S MARK | APEROL | AMARO NONINO | LEMON
JUICE

NEGRONI

GENTILLY GIN | CAMPARI | SWEET VERMOUTH |
ORANGE PEEL

MOJITO

BACARDI SILVER | LIME | MINT | SODA

Mocktails - 8

LAVENDER HAZE

HOUSE LAVENDER SYRUP | LEMON | SODA

BLUEBERRY BASIL SPRITZ

BOUNDS FARM BLUEBERRIES | BASIL | LEMON |
SODA

BASIL LIME REFRESHER

BASIL LIME CORDIAL | SPRITE

BLACKBERRY MULE

BLACKBERRIES | MINT | LIME | GINGER BEER

RADISH QUEEN

RASPBERRIES | HIBISCUS | CLUB SODA

WINE & BEER

- Bubbly/White/Red -
-Light to Full Bodied-

BUBBLY

Prosecco - La Marca - Glass/Split 10/18

Brut - Moet & Chandon Imperial - 95

Brut - Veuve Cliquot Yellow Label - 125

WHITE WINE

Riesling - Dr. Hermann - Germany

Rosé - Yes Way - France

Pinot Grigio - Pighin (Estate Bottled) - Italy

Vihno Verde - Broadbent - Portugal

Sauvignon Blanc - Nash - California

Chardonnay - Louis Jadot Bourgogne - France

Chardonnay - Hess Select - Monterrey

Pinot Grigio - Santa Margherita - Italy

Arneis - Fratelli - Roero (Italy DOCG)

Chardonnay - Sonoma-Cutrer - Russian River

GL / BOTTLE

12 / 52

10 / 40

14 / 52

10 / 40

11 / 44

14 / 50

11 / 44

60

70

50

RED WINE

Pinot Noir - Boen by Belle Gloss - Monterrey

Malbec - La Posta Pizella - Argentina

Red Blend - Pedroncelli - Sonoma

Cabernet - Broadbent - California North Coast

Cabernet - Alexander Valley - California

Pinot Noir - Stoller - Willamette Valley, Oregon

Cabernet - J Lohr Hilltop - Central Coast, Cali

Cotes du Rhone Rouge - Delas St. Esprit - France

16/58

11/44

15/60

12/52

16 / 58

60

80

50

DRAFT BEER 7

Fly Llama -

FlyPA

Blue Moon

BOTTLES 5

BUD LIGHT

ULTRA

COORS LIGHT

MILLER LITE

HEINEKEN 0.0 (NA)

N/A BEVERAGES

BOTTLE SODAS 3

COKE

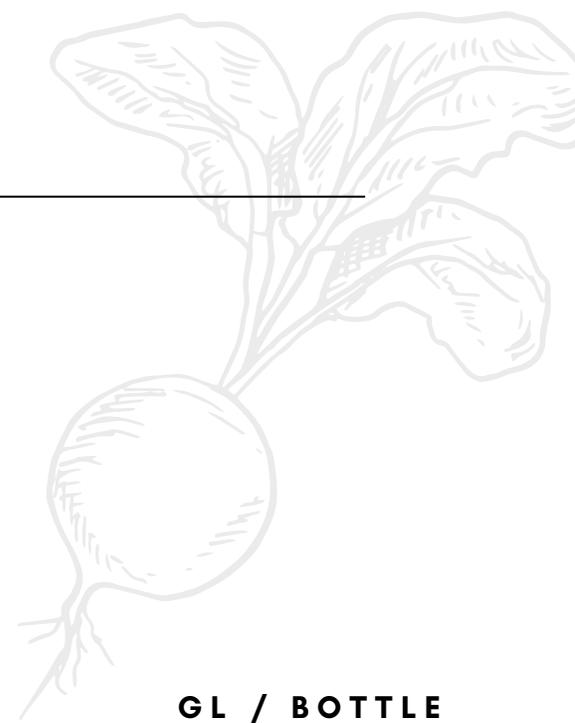
SPRITE

BARQ'S

DIET COKE

SARATOGA SPARKLING 8

SARATOGA STILL 8



STARTERS

APPETIZERS

CRAB BEIGNETS - JUMBO LUMP GULF CRAB | BEURRE BLANC | PEPPER JELLY 20

RADISHES - CONFIT RADISHES | WHIPPED GOAT CHEESE | CHERMOULA | SOURDOUGH 16

FRIED GREEN TOMATOES - LUMP CRAB | GULF SHRIMP | WHITE WINE VINAIGRETTE | PICKLED OKRA | BUTTERMILK HERB DRESSING 21

DEVILED EGGS - SMOKED GULF FISH DIP | MUSTARD SEED CAVIAR | HERB OIL 11 (3)

BRUSSELS SPROUTS - HOUSE CAESAR | CAPERS | CORN BREAD CRUMBLE | PARMESAN 14

PORK BELLY TACOS - SMOKED NC HERITAGE BREED BELLY | HAND MADE CORN TORTILLAS | PICKLED ONIONS | RADISH PICO | SPICY LIME CREMA 18

CRISPY OYSTERS CASINO - FRIED GULF OYSTERS | CASINO AIOLI | BENTONS BACON 20

SALADS | SOUPS

SPRING SALAD - FAUST FARMS GREENS | FRISEE | PICKLED RED ONIONS | MARINATED BEETS | SEASONAL RADISHES | CANDIED PECANS | GOAT CHEESE | HEIRLOOM CARROTS | LEMON VINAIGRETTE 16

RECOMMENDED ADD-ONS **CHICKEN | SHRIMP | LUMP CRAB 7 | 8 | 9**

PEACEMAKER SALAD - CORN MEAL BATTERED GULF OYSTERS AND SHRIMP | BUTTER MILK RANCH DRESSING | GREEN LEAF LETTUCE | PARM | TOMATO | HOUSE RELISH 12 / 23

KALE CAESAR - SHREDDED KALE | HOUSE MADE CAESAR | CAPERS | PARMESAN | CORN BREAD CRUMBLE 9 / 16

RECOMMENDED ADD-ONS **CHICKEN | SHRIMP | LUMP CRAB 7 | 8 | 9**

BEETS AND BURRATA - BURRATA | MARINATED BEETS | PUNCHY HERBS | PICKLED SHALLOTS | LEMON VINAIGRETTE | CANDIED PECANS - 17

SHE CRAB BISQUE - CUP OR BOWL 8/10

FRENCH ONION SOUP - 10

**Groups of 6 or more are assessed an automatic gratuity of 20%
*Consuming undercooked poultry, beef, or shellfish can increase your
risk of food borne illness, especially if you have certain medical
conditions.**

DINNER

ENTRÉES

Proteins

Steak - 6 oz Thyme and Lemon Spice Rubbed Filet | House Made Herbed Mashed Potatoes | Bordelaise 48*

Recommended add-ons Shrimp | Lump Crab 8/9 Bleu Cheese 2

Pairs with Alexander Valley Cabernet

Short Rib - Barq's Root Beer Braised Angus Short Ribs | Marsh Hen Gruyere Grits | Pickled Red Onion 45

Pairs with Boen Pinot Noir

Duck - Indiana Pekin Duck Breast | Two Brooks Dirty Rice Dressing | Collard Chips | Blackberry Sweet and Sour 38*

Pairs with Broadbent Vihno Verde

Radish Burger - 6 oz Georgia Wagyu Patty | House Pickles | Comeback Sauce | Pickled Red Onions | American Cheese | Lettuce 21*

Served with hand-cut Rosemary Fries

Add Egg 1

Add Benton's Bacon 2.5

Add Bleu Cheese 2

Pairs with a cold beer. Or Two.

Pastas & Seafood

Crab Caramelle - Stuffed Goat Cheese Pasta | Gulf Crab | Smoked Tomato Butter | Parm 38

Pairs with Louis Jadot Chardonnay

Ravioli - Three Cheese Stuffed Pasta | Lemon | Spring Peas | Brown Butter Cream 28

Recommended add-ons Chicken | Shrimp | Lump Crab 7 | 8 | 9

Pairs with Nash Sauvignon Blanc

Fresh Gulf Fish - Local Catch | Two Brooks Farm Mushroom Risotto | Pickled Sweet Corn 38

Recommended add-ons Shrimp | Lump Crab 8 | 9

Pairs with Broadbent Vihno Verde

Pecan Crusted Catfish - New Roads, LA Pecans | MS Catfish | Marsh Hen Mills Grit Cakes | Vermouth Cream | 30

Recommended add-ons Shrimp | Lump Crab 8 | 9

Pairs with Pighin Pinot Grigio

Shareable Sides

Slow-Cooked Collard Greens 8

Brussels Sprouts | Caesar | Cornbread Crumble 9

Hand-Cut Rosemary Fries 7

Marsh Hen Mills Gruyere Grits 9

Herbed Mashed Potatoes 8

Two Brooks Dirty Rice Dressing 8

Consumer notice: Menu prices reflect our cash price. Bill includes a 3.5% non-cash adjustment for using credit cards. We offer savings when paying with cash.

DINNER

RADISH

EST.

2022



STARTERS

Crab Beignets

Jumbo Lump Gulf Crab | Beurre Blanc | Pepper Jelly 20

Radishes

Confit Radishes | Whipped Goat Cheese | Chermoula | Sourdough 16

Fried Green Tomatoes

Lump Crab | Gulf Shrimp | Champagne Vinaigrette | Pickled Okra | Buttermilk Herb Dressing 21

Brussels Sprouts

House Caesar | Capers | Corn Bread Crumble | Grana Padano 14

Pork Belly Tacos

Smoked Carolina Heritage Breed Belly | Steens Cane Syrup BBQ | Radish Pico de Gallo | Pickled Red Onion | Spicy Crema 18

SOUP / SALADS

Spring Salad

Faust Farms Greens | Frisee | Pickled Red Onions | Marinated Beets | Seasonal Radishes | Candied Pecans | Goat Cheese | Heirloom Carrots | Lemon Vinaigrette 16

Recommended add-ons Chicken | Shrimp | Lump Crab 7 | 8 | 9

Peacemaker

Corn Meal Battered Gulf Oysters and Shrimp | Butter Milk Ranch Dressing | Green Leaf Lettuce | Grana Padano | Tomato |

Small | Entree 12/23

Kale Caesar

Shredded Kale | House Made Caesar | Capers | Grana Padano | Corn Bread Crumble

Small | Entree 9 | 16

Recommended add-ons Chicken | Shrimp | Lump Crab 7 | 8 | 9

Beets and Burrata

Marinated Beets | Burrata | Fresh Herbs | Pickled Shallots | Lemon Vinaigrette 20

She Crab Bisque - 8/10

French Onion Soup - 10

SANDWICHES / ENTRÉES

SANDWICHES SERVED WITH HAND-CUT ROSEMARY FRIES

Radish Burger

6oz Wagyu Patty | House Pickles | Comeback Sauce | American cheese | Lettuce 20*

Chicken Sandwich

Fried Chicken Breast | House Pickles | Lettuce 17
Add Buffalo/Ranch 1
Kale Ceaser Fried Chicken 2

Smoked Chicken Salad

Sandwich

Lettuce | Tomato | Sourdough 15

Fried Catfish Sandwich

MS Catfish | Caesar | Lettuce | House Pickle 15

FGT BLT

Lettuce | Benton's Bacon | Comeback | Fried Green Tom | Sourdough 17

Three Cheese Ravioli

Handmade Stuffed Pasta | Lemon Zest | Spring Peas | Brown Butter Cream 18

Recommended add-ons
Chicken | Shrimp | Lump Crab 7 | 8 | 9

Mushroom Gnocchi

Handmade Potato Dumplings | Baby Bella | Brown Butter Cream 18

Recommended add-ons
Chicken | Shrimp | Lump Crab 7 | 8 | 9

Pecan Crusted Catfish

New Roads Pecans | MS Catfish | Marsh Hen Grit Cake | Vermouth Cream 20

Sides

Slow-Cooked Collard Greens 8
Brussels Sprouts | Caesar | Cornbread Crumble 9

Hand-Cut Rosemary Fries 7
Marsh Hen Mills Gouda Grits 9
Garlic Mashed Potatoes 8
Two Brooks Dirty Rice 8

RADISH

EST.



2022

BRUNCH FAVORITES

AVAILABLE SAT / SUN 11-2

Shrimp and Grits

Gulf Shrimp | Benton's Bacon |
Creole Cream Sauce | Marsh Hen
Gouda Grits 20

Start Your Day

2 Eggs Any Style* | Benton's Bacon |
Marsh Hen Gouda Grits | House
Made Biscuit 15

Crab Toast

Jumbo Lump Gulf Crab | Sourdough |
Sliced Tomato | Creole Cream | Fried
Egg* 20

Crab Benedict

Jumbo Lump Gulf Crab Cakes |
Collards | Poached Eggs* |
Hollandaise 23

**\$5 MIMOSAS AND BLOODY
MARYS
SATURDAYS AND SUNDAYS
UNTIL 2**

**HAPPY HOUR UNTIL
6PM EVERY DAY!
\$5 MARTINIS
\$5 OLD FASHIONEDS
\$10 SPECIALTY
COCKTAILS
\$8 HOUSE WINES
\$5 DRAFT
\$3 BOTTLES**

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BEVERAGES

**BOTTLED SODAS:
COKE
SPRITE
DIET COKE
BARQ'S ROOT BEER**

**SWEET TEA
UNSWEET TEA**

**HOT TEA
COAST ROAST COFFEE**

**SARATOGA SPARKLING
SARATOGA STILL**