

RADISH

DINNER MENU

Starters

Crab Beignets - Jumbo Lump Gulf Crab | Beurre Blanc | Pepper Jelly 18

Radishes - House Ciabatta Toast | Roasted/Fresh Radishes | Goat Cheese | Herb Oil | Basil 15

Fried Green Tomatoes - Fresh Gulf Shrimp | Corn Fritters | Creole Cream Sauce | Bacon | Crispy Garlic 18

Shrimp Dumplings - Gulf Shrimp | Chili Crisp | Crab Sauce 18

Brussels Sprouts - Crispy Brussels | Caesar | Capers | Lemon Gremolata 12

Pork Belly Brisket - Steen's Cane Syrup BBQ | Pickled Red Onions | Maple Milk Bread 20

Salads - Small 8 | Large 15

Pear Salad - Romaine | Raddichio | Acorn Squash | Pumpkin Seed Vinny | Sliced Pear | Grana Padano

Classic Caesar - Romaine | House Croutons | Grana Padano

Soup of the Day - Cup or Bowl 8/10

Additions - Shrimp | Crab 7/9



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.

Entreés

Steak - 8 oz. Denver Cut | Gruyere Mashed Potatoes | Demi Glace 45

Add Shrimp | Lump Crab 7/9*

Whole Fish - Gulf Flounder | Shrimp and Crab Stuffing | Beurre Blanc 38

Chicken Under A Brick - Sweet Tea Brined and Roasted 1/2 Chicken | Maple Cream Sauce 36

Pasta - Hand-Rolled Ricotta/Goat Cheese Agnolotti | Creole Beef Daubé | Crispy Garlic | Parsley 34

Pasta - Gulf Shrimp Scampi | Bucatini Pasta | Gremolata 27

Pork Chop - 10 oz Bone In | Jambalaya Grits 35

- Sandwiches -

All Sandwiches Served w/Hand-Cut Rosemary Fries

Radish Burger - 6 oz Wagyu Patty | House Pickles | Bacon Jam | Comeback Sauce | Cheddar | Lettuce 18

Chicken Sandwich - Buttermilk - Marinated Chicken Breast | Pickles | Chili Crisp Aioli | Lettuce 18

Add Hot Honey 1

Crab Cake Sandwich - Panko Fried Gulf Crab Cake | Pepper Jelly | Lettuce | Remolaude 20

Shareable Sides

Rosemary Fries 7

Delta Grind Jambalaya Grits 9

Gruyere Mashed Potatoes 9

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.

RADISH

LUNCH MENU

STARTERS

CRAB BEIGNETS - JUMBO LUMP GULF CRAB
| BEURRE BLANC | PEPPER JELLY 16

RADISHES - ROASTED RADISHES | WHIPPED
GOAT CHEESE | HERB OIL | BASIL 12

FRIED GREEN TOMATOES - FRESH GULF
SHRIMP | CREOLE CREAM SAUCE 15

SHRIMP DUMPLINGS - GULF SHRIMP | CHILI
CRISP | CRAB SAUCE 13

BRUSSELS SPROUTS - CRISPY BRUSSELS |
CAESAR | CAPERS | LEMON GREMOLATA 12

PORK BELLY - GINGER MOLASSES BBQ |
PICKLED OKRA 15

SOUPS/SALADS/PASTA

PEAR SALAD - ROMAINE | RADDICHIO
| ROASTED SQUASH | PUMPKIN SEED VINNY
| SLICED PEAR | GRANA PADANO
SMALL 8
LARGE 15

CLASSIC CAESAR - ROMAINE | HOUSE
CROUTONS | GRANA PADANO
SMALL 8
LARGE 15

SOUP OF THE DAY - CUP OR BOWL 8/10

ADD SHRIMP/CRAB TO SALAD 7/9

PASTA - GULF SHRIMP SCAMPI | BUCATINI
PASTA 18

PASTA - HAND-ROLLED RICOTTA AND GOAT
CHEESE AGNOLOTTI | CREOLE BEEF DAUBÉ
CRISPY GARLIC | PARSLEY 18

BEVERAGES

COKE
COKE ZERO
ROOT BEER
SPRITE
LEMONADE
SWEET TEA
UNSWEET TEA

HAPPY HOUR UNTIL 6 PM!

\$5 OLD FASHIONED
\$5 MARTINIS
\$5 HOUSE RED/WHITE
\$3 BEERS

SANDWICHES

SERVED WITH HAND-CUT
ROSEMARY FRIES

RADISH BURGER - 6OZ WAGYU
PATTY | HOUSE PICKLES | BACON
JAM | COMEBACK SAUCE |
CHEDDAR | LETTUCE 18

CHICKEN SANDWICH - BUTTERMILK
MARINATED CHICKEN BREAST |
PICKLES | CHILI CRISP AIOLI |
LETTUCE 18
ADD HOT HONEY 1

CRAB CAKE SANDWICH - PANKO
FRIED GULF CRAB CAKE | PEPPER
JELLY | LETTUCE | REMOLAUDE 20

*CONSUMING RAW OR UNDERCOOKED
MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU
HAVE CERTAIN MEDICAL CONDITIONS.