

# RADISH

## DINNER MENU

### Starters

Crab Beignets - Beurre Blanc | Pepper Jelly 26

Radishes - Roasted Radishes | Whipped Goat/Ricotta Cheese | Herb Oil | Chimichurri 15

Fried Green Tomatoes - Fresh Gulf Shrimp | Corn Maque Choux | Crispy Bacon 25

Buratta & Beets - Red and Golden Beets | Fresh Buratta Cheese | Pistachio Vinaigrette | Torn Basil 18

Ratatouille - Eggplant | Summer Squash | Tomatoes | Goat Cheese 15

Shrimp and Grits - Fresh Gulf Shrimp | Goat Cheese Grits | Trinity 18

### Soup/Salad

Kale Caesar - Shaved Brussels | Caesar Dressing | Gremolata Crouton | Grana Padana 15

House Salad - Mixed Greens | Tomato | Radishes | Carrot | House Made Croutons | Pickled Onion 15

Strawberry Salad - Kale | Goat Cheese | Pontchatoula Berries | Almonds | Strawberry Vinaigrette 15

Soup of the Day - Cup or Bowl 8/10

Dressings - Strawberry Vinaigrette | Lemon Vinaigrette | Caesar | Buttermilk Ranch

Additions - Chicken | Shrimp | Crab 6/7/9



**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 - 16 oz. Prime Ribeye | House Steak Season | Garlic Mash | Chimichurri 40  
Add Shrimp | Lump Crab 7/9

Gulf Fish - Pan-Seared Fresh Catch | Herb Crust | Beurre Blanc | Tomato Jam 36

Pasta - Hand-Rolled Gnocchi | Lemon Cream | Herb Pistou | Gremolata | Grana Padana 25  
Add Chicken | Shrimp | Crab 6/7/9

Pasta - Gulf Shrimp Scampi | Bucatini Pasta | Lemon Butter | Gremolata Crouton | Roasted Tomato 25  
Add Crab 9

Duck - Eggplant Purloo | Cherry Tomato Gastrique | Fried Collards 39

Radish Burger - Fire River Farms Beef | House Pickles | Bacon Jam | Comeback Sauce | Cheddar  
23 - Served w/Fries

Pork Chop - 10 oz Fried Pork Chop | Pineapple Chow Chow | Black Eyed Peas | 38

## Shareable Sides

Garlic Mash 7

Corn Maque Choux 8

Rosemary Fries 7

Goat Cheese Grits 7

Collards - Potlikker | Bacon 9

Fried Brussels - Caesar | Gremolata Crouton | Grana Padana 9

\*Consuming undercooked poultry, beef, or shellfish can increase your risk of food borne illness, especially if you have certain medical conditions.

Groups of 6 or more are assessed an automatic gratuity of 20%

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## LUNCH MENU



### STARTERS

Radishes - Roasted Radishes | Whipped Goat/Ricotta Cheese | Herb Oil | Chimichurri | House Made Focaccia 12

Fried Green Tomatoes - Gulf Shrimp | Corn Maque Choux 15

Buratta & Beets - Red and Golden Beets | Fresh Buratta Cheese | Pistachio Vinaigrette | Torn Basil 15

### SANDWICHES

- ALL SANDWICHES SERVED WITH HAND CUT ROSEMARY FRIES

Fried Green Tomato BLT - Bacon | Panko Fried Tomatoes | Comeback Sauce 14

Café Burger - 8 oz Fire River Farms Beef Patty | Cheddar | House Pickles | Comeback | Pickled Red Onion\* 16

Patty Melt - Double Patty | Provelone | Texas Toast | Comeback | Bacon Jam 16

Fried Chicken Sandwich - Choose Classic | Hot Honey Garlic | 15

Grilled Chicken Sandwich - Cast Iron-Seared Breast | Greens | Sun-dried Tomatoes | Basil | Garlic Aioli 15

Crab Cake Sandwich - Panko Fried Crab Cakes | Remolaude | Pepper Jelly | Greens 16

### SOUPS/SALADS/ENTREES

House Salad - Tender Greens | Cherry Tomatoes | Heirloom Carrots | House Croutons | Seasonal Radishes | Pickled Red Onions | Dressing 15  
Add Chicken or Shrimp 6/7

Kale Caesar - Brussels | Gremolata Crouton | Caesar Dressing | Grana | 15  
Add Chicken or Shrimp 6/7

Strawberry Salad - Kale | Almonds | Pontchatoula Berrries | Goat Cheese 15  
Add Chicken or Shrimp 6/7

Soup of the Day with Side Salad 12

Pasta - Shrimp Scampi | Bucatini | Roasted Tomato 16  
Add Crab - 9

Pasta - Bruschetta | Bucatini | Grana Padana |  
Add Chicken/Shrimp/Crab - 6/7/9

Dressings: Ranch, Lemon Vinny, Strawberry Vinny, Caesar

### BEVERAGES -

COKE  
COKE ZERO  
ROOT BEER  
SPRITE  
LEMONADE  
TEA (SWT/UN)

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

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## BRUNCH MENU

BREAKFAST SAMMIE - BACON | PIMENTO CHEESE |  
BRIOCHE | SCRAMBLED EGGS | HOME FRIES 12

PB & J FRENCH TOAST - BRIOCHE | WHIPPED  
CREAM | CRUNCHY PEANUT BUTTER | BERRIES

STEAK AND EGGS - 8 OZ. RIBEYE | 2 EGGS\* | HOME  
FRIES | HOLLANDAISE 22

CHICKEN AND WAFFLES -SPICY OR MILD? 20

EGGS ROSALIE - OVER EASY | CORN MAQUE  
CHOUX | GRILLED CHICKEN BREAST - 18

BISCUITS AND GRAVY - HOUSE MADE BISCUITS |  
CONECUH SAUSAGE | WHITE GRAVY 13

BRUNCH BURGER - FIRE RIVER FARMS BEEF\* OVER  
EASY EGG\*| BACON JAM | COMEBACK SAUCE |  
HOME FRIES 16

CHICKEN SANDWICH - HAND-BREADED CHICKEN,  
BRIOCHE BUN | COMEBACK | FRESH PICKLES |  
CHOOSE CLASSIC, GRILLED, OR HOT HONEY (1)

KALE CAESAR - SHAVED BRUSSELS | CAESAR |  
GRANA | CAPERS | CROUTON GREMOLATA 15  
ADD CHICKEN/SHRIMP/CRAB 6 / 7 / 9

STRAWBERRY SALAD - KALE | ALMONDS |  
PONTCHATOULA BERRRIES | GOAT CHEESE 15  
ADD CHICKEN/SHRIMP/CRAB 6/7/9

HOUSE SALAD - TENDER GREENS | CHERRY  
TOMATOES | HEIRLOOM CARROTS | HOUSE  
CROUTONS | SEASONAL RADISHES | PICKLED RED  
ONIONS |DRESSING 15  
ADD CHICKEN/SHRIMP/CRAB 6/7/9

CRAB CAKES BENEDICT - FRIED BLUE CRAB CAKES |  
COLLARDS | POACHED EGGS | HOLLANDAISE | 18

SOUP OF THE DAY - 8/10

## BEVERAGES

COKE  
COKE ZERO  
ROOT BEER  
SPRITE  
LEMONADE  
SWEET TEA  
UNSWEET TEA

FRESH ORANGE JUICE

COAST ROAST SUNRISE BLEND

## BRUNCH A LA CARTE

STONE GROUND GRITS 5

2 EGGS (ANY STYLE)\* 5

TOAST AND JAM (2) 3

BACON 5

HOME FRIES 6

BISCUITS AND BUTTER 6

## MIMOSAS \$2 SINGLES

11A - 2 PM

## LAMARCA MIMOSA FLIGHT

18

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OR EGGS MAY INCREASE YOUR RISK OF  
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