

# RADISH

## DINNER MENU

### Starters

Crab Beignets - Jumbo Lump Gulf Crab | Beurre Blanc | Pepper Jelly 26

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

Fried Green Tomatoes - Fresh Gulf Shrimp | Green Tomato Jam | Buratta | Crispy Bacon 25

Buratta & Beets - Pickled Beets | Fresh Buratta Cheese | Smoked Pecan Vinaigrette | Torn Basil 18

Southern Gyoza - Spicy Shrimp Dumplings | Chili Crisp | Crab Sauce 20

### Soup/Salad

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

Grilled Peach - Baby Arugula | Frisee | Smoked Pecan Vinaigrette | Georgia Peaches | Pecans | Whipped Goat Cheese 15

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. Choice Filet | Chipotle Ash Season | Corn Esquite | House Queso | Radish 45  
Add Shrimp | Lump Crab 7/9

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

Pasta - House Made Cavatelli | Creole Daube | Crispy Garlic | Fresh Grown Herbs 32

Duck - Eggplant Purloo | Two Brooks Farm Rice | Cherry Gastrique | Fried Collards 41

Radish Burger - Ground Tenderloin | House Pickles | Bacon Jam | Comeback Sauce | Cheddar | Handmade Bun  
23 - Served w/Fries

Pork Chop - 12 oz Cast Iron Pork Chop | Grits | Collard Greens | 38

# Shareable Sides

Rosemary Fries 7

Delta Grind 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%