

RADISH

DINNER MENU

Starters

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

Radishes - Roasted Radishes | Whipped Goat/Ricotta Cheese | Herb Oil | Basil Pistou 16

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

Buratta & Beets - Pickled Beets | Fresh Buratta Cheese | Toasted Pumpkin Seed Vinny | Torn Basil 20

Southern Gyoza - Spicy Shrimp Dumplings | Chili Crisp | Crab Sauce 22

Fall Pear Salad - Baby Arugula | Raddichio | Toasted Pumpkin Seed Vinny | Sliced Pear | Grana Padana | Pomegrante 16

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 - Hen of the Woods Mushrooms | Dijon Demi

10 oz. Teres Filet - 38*

8 oz Choice Filet - 47*

Add Shrimp | Lump Crab 7/9

Gulf Fish - Blackened Fresh Catch | Delta Grind Jambalaya Grits | Jumbo Lump Crab 38

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

Duck - Eggplant Purloo | Two Brooks Farm Rice | Sweet Cherry Jus | Fried Collards 39*

Radish Burger - American Wagyu Beef | House Pickles | Bacon Jam | Comeback Sauce | Gouda

23 - Served w/Hand-Cut Rosemary Fries*

Lamb - Down Home Farms Oyster Mushroom Stuffed Roulade | Sage | Barq's Root Beer Mashed Sweet Potato | Honey Mustard Gastrique 37*

Shareable Sides

Rosemary Fries 7

Delta Grind Gouda Grits 7

Collards - Potlikker | Bacon 9

Fried Brussels - Caesar | Gremolata Crouton | Grana Padana 9

Barq's Root Beer Mashed Sweet Potatoes 7

*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%