

COCKTAIL MENU

-Cheers-

SPECIALTY COCKTAILS 13

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 CATHEAD | CATHEAD
HOODOO | BAILEY'S | SIMPLE

LAVENDER HAZE

CATHEAD HONEYSUCKLE | LEMON | LAVENDER

LOVELY RITA (FALL VERSION)

ESPOLON GOLD TEQUILA | COINTREAU | SPICED PEAR | HOUSE
MADE SOUR

BANKHOUSE NEGRONI

BRISTOW GIN | COAST ROAST ESPRESSO | AMARO
MONTENEGRO | DOLIN ROUGE

A LACK OF COLOR

(CLARIFIED KEY LIME MILK PUNCH)

DISTILLERIE ACADIAN VOILÁ VODKA | GRAHAM CRACKER |
LIME COLD FOAM

CHAI A LITTLE TENDERNESS

CIRCLE HOOK ORIGINAL | CHAI SYRUP | CREAM |
EGG WHITE

GOLD RUSH

CATHEAD OLD SOUL | BEE POLLEN CORDIAL | LOCAL
HONEY

SHADES OF GRAY

MEZCAL | CIDER | COINTREAU | GINGER BEER |
ROSEMARY BITTERS

Fall Classics 10

BOULEVARDIER

MAKER'S MARK | CAMPARI | SWEET VERMOUTH

GODFATHER

JOHNNY WALKER BLACK | DISORRANO AMARETTO

CORPSE REVIVER

HENDRICK'S GIN | COINTREAU | LILLET BLANC |
HERBSAINT

WHITE RUSSIAN

KETEL ONE | KAHLÚA | CREAM

Mocktails - 8

LAVENDER HAZE

HOUSE LAVENDER SYRUP | LEMON | SODA

DIRTY CHAI

CHAI SYRUP | COAST ROAST ESPRESSO |
CREAM | EGG WHITE

HOCUS POCUS

CIDER | LEMON | GINGER SIMPLE | SODA

WINE & BEER

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

BUBBLES

- Prosecco - La Marca - Glass/Split 10/18
- Brut - Moet & Chandon Imperial - 95
- Brut - Veuve Cliquot Yellow Label - 125

WHITE WINE

	GL / BOTTLE
Riesling - Dr. Hermann - Germany	13 / 52
Rosé - Fleur De Mer - Provence	12 / 44
Pinot Grigio - Pighin (Estate Bottled) - Italy	15 / 60
Vihno Verde - Broadbent - Portugal	10 / 40
Sauvignon Blanc - Bonterra - California	12 / 48
Chardonnay - Louis Jadot Bourgogne - France	15 / 60
Chardonnay - De Whetshof (Estate Bottled) - South Africa	14 / 52
Pinot Grigio - Santa Margherita - Italy	60
Chardonnay - Sonoma-Cutrer - Russian River	50

RED WINE

Pinot Noir - Boen by Belle Gloss - Monterrey	16/58
Malbec - La Posta Pizella - Argentina	12/48
Red Blend - Pedroncelli - Sonoma	15/60
Cabernet - Bonterra - California North Coast	13/52
Cabernet - Alexander Valley - California	16 / 60
Pinot Noir - Stoller - Willamette Valley, Oregon	60
Cabernet - J Lohr Hilltop - Central Coast, Cali	80

BEERS

DRAFT 8
SELECTIONS CHANGE FREQUENTLY.
ASK YOUR SERVER FOR LINEUP.

- BOTTLES 5
- BUD LIGHT
 - COORS LIGHT
 - MILLER LIGHT
 - MICHELOB ULTRA
 - HEINEKIN 0.0 (N/A)

N/A BEVERAGES

ICED TEA 3.5

BOTTLE SODAS 4

- COKE
- SPRITE
- BARQ'S
- DIET COKE

- SARATOGA SPARKLING 8
- SARATOGA STILL 8



STARTERS



STARTERS

- CRAB BEIGNETS - JUMBO LUMP GULF CRAB | BEURRE BLANC | PEPPER JELLY 20
- RADISHES - CONFIT RADISHES | WHIPPED GOAT CHEESE | MINT CHIMICHURRI | HOUSE MADE FOCACCIA 16
- PORK BELLY - SCHNITZEL STYLE BELLY | CREOLE MUSTARD VELOUTE | BLACK EYED PEA CHOW CHOW 18
- OYSTERS CASINO - CRISPY OYSTERS | BEELER’S BACON | PEPPERS | CRYSTAL HOT SAUCE 20
- DEVEILED EGGS (4) - LUMP CRAB | CREAM CHEESE | CHILI OIL | CHIVES 14
- BRUSSELS SPROUTS - BROWN BUTTER / APPLE CIDER GLAZE | PICKLED APPLE | PECANS | CRISP BACON | PARM 15

SALADS | SOUPS

- AUTUMN CHOPPED SALAD - BACON | RED BEETS | NEW ROADS PECANS | GOAT CHEESE | FUJI APPLES | ANJOU PEAR | BOILED EGG | CRISPY ONION | CRANBERRY PEAR VINNY 9/16
RECOMMENDED ADD-ONS CHICKEN | SHRIMP | LUMP CRAB 7 | 8 | 9
- PEACEMAKER SALAD - FRIED SHRIMP/OYSTERS | “SHRETTUCE” | TOMATO | PICKLE RELISH | PARM | BUTTERMILK RANCH 12/22
- BEETS / BURRATA - MARINATED RED BEETS | DILL | PICKLED RED ONION | NEW ROADS PECANS | CHIVE OIL | FOCACCIA 18
- SHE CRAB BISQUE - CUP OR BOWL 8/10

PASTAS | SEAFOOD

- RAMEN - DUCK BROTH | PICKLED RED ONION | POACHED EGG | CILANTRO | PORK BELLY | HAND MADE NOODLES 27
RECOMMENDED ADD-ONS CHICKEN | SHRIMP 7 | 8
PAIRS WITH LA POSTA MALBEC
- AGNOLOTTI - BUTTERNUT SQUASH STUFFED PASTA | BROWN BUTTER CREAM | CRISPY SAGE 28
RECOMMENDED ADD-ONS CHICKEN | SHRIMP | LUMP CRAB 7 | 8 | 9
PAIRS WITH LOUIS JADOT CHARDONNAY
- FRESH GULF FISH - HERB CRUST | GREEN TOMATO JAM | BEURRE BLANC 38
CHOICE OF SIDE
RECOMMENDED ADD-ONS SHRIMP | LUMP CRAB 8 | 9
PAIRS WITH BROADBENT VIHNO VERDE
- SEAFOOD BUCATINI - BLUE CRAB BUTTER | GULF SHRIMP | GARLIC PANGRATTATO | CURED EGG YOLK 35
PAIRS WITH SCARPETTA PINOT GRIGIO

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

Filet - 6 oz Hand Cut Tenderloin | Garlic & Herb Mashed Potatoes | Cabernet Demi 45

Recommended add-ons Shrimp | Lump Crab 8/9

Pairs with Alexander Valley Cabernet

Duck - Farm Raised Duck Breast | Whipped Butternut Squash | Smoky Field Pea Cassoulet 41*

Pairs with Pedroncelli Red Blend

Radish Burger - 6 oz GA Wagyu Patty | House Pickles | Comeback Sauce | Pickled Red Onions | American Cheese | Lettuce 22*

Served with hand-cut Rosemary Fries

Add Egg 1

Add Neuske's Bacon 2.5

Pairs with a cold beer. Or Two.

Pork Chop - 12 Oz Neiman Ranch Duroc Tomahawk Chop | Mustard Caviar | Marsh Hen Gouda Grits 42*

Pairs with Dr. Herman Riesling

Shareable Sides

Grilled Broccolini | Garlic Butter | Parm 10

Hand-Cut Rosemary Fries 8

Marsh Hen Mills Gouda Grits 9

Brussels Sprouts 9

Garlic Mashed Potatoes w/Bordelaise 9

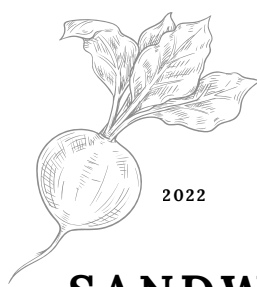
Consumer notice: Menu prices reflect our cash price. Bill includes a 3.5% non-cash adjustment for using credit cards. We offer savings when paying with cash.

DINNER

RADISH

STARTERS

EST.



2022

Crab Beignets

Jumbo Lump Gulf Crab | Beurre Blanc | Pepper Jelly 20

Radishes

Confit Radishes | Whipped Goat Cheese | Mint Chimi | Focaccia 16

Pork Belly

Schnitzel Style Belly | Creole Mustard Veloute | Black Eyed Pea Chow Chow 18

Brussels Sprouts

Brown Butter Cider Glaze | Pickled Apple | Smoked Pecans | Parm 15

Deviled Eggs (4)

jumbo Lump Crab | Cream Cheese }
Chili Oil | Chives 13

Crispy Oysters Casino

Fried Gulf Oysters | Casino Aioli | Bentons Bacon 20

SOUP / SALADS

Chopped Salad

Bacon | Red Beets | New Roads Pecans | Goat Cheese | Fuji Apples | Pear | Boiled Egg | Crispy Onion | Cranberry Pear Vinny
Small 9 / Entree 16

Recommended Add-ons: Chicken | Shrimp | Crab 7 | 8 | 9

Peacemaker

“Shrettuce” | Fried Oyster & Shrimp | Parm | Pickle Relish | Buttermilk Dressing
Small 12/ Entree 22

Beets

Marinated Beets | Buratta | Pickled Red Onion | Chive Oil | New Roads Pecans | Grilled Focaccia 18

She Crab Bisque - 8/10

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.

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.

SANDWICHES / ENTRÉES

SANDWICHES SERVED WITH HAND-CUT ROSEMARY FRIES

Radish Burger

6oz Wagyu Patty | House Pickles | Comeback Sauce | American cheese | Lettuce 22*

Chicken Sandwich

Fried Chicken Breast | House Pickles | Lettuce 17

Gulf Fish

Local Catch | Chef’s Preperation* 23
Recommended Add-ons: Shrimp | Crab 8 | 9
* When available

Agnolotti

Butternut Squash Stuffed Pasta | Brown Butter Cream | Crispy Sage 18

Recommended Add-ons: Chicken | Shrimp | Crab 7 | 8 | 9

Seafood Bucatini

Blue Crab Butter | Gulf Shrimp | Garlic Pangrattato | Cured Egg Yolk 18

Recommended Add-ons: Chicken | Shrimp | Crab 7 | 8 | 9

Shrimp and Grits

Gulf Shrimp | Bacon | Creole Cream | Marsh Hen Gouda Grits 20

Sides

Brussels Sprouts 10
Hand-Cut Rosemary Fries 8
Marsh Hen Mills Gouda Grits 9
Garlic Mashed Potatoes 8
Grilled Broccolini* 10
*when available