

RADISH

DINNER MENU

Starters

- Crab Beignets - Beurre Blanc | Pepper Jelly 26
Radishes - Roasted Radishes | Goat Cheese | Herb Oil | Balsamic | 15
Fried Green Tomatoes - Fresh Gulf Shrimp | Creole Cream Sauce 25
Pork Belly Burnt Ends- Nuoc Cham Caramel | Chimichurri 19
Meatballs - Ground Beef | Ground Pork. |Gochuchang Tomato | Grana Padano | Basil 18

Soup/Salad

- Kale Caesar - Shaved Brussels | Caesar Dressing | Gremolata Crouton | Grana Padana 15
House Salad - Mixed Greens | Tomato | Radishes | Carrot | Croutons | Pickled Onion 15

Soup of the Day - Cup or Bowl 8/10

Dressings - Chili Lime Vinaigrette | Lemon Vinaigrette | Caesar | Buttermilk Ranch

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

Entreés

Steak - 12 oz. Teres Filet | House Steak Season | Brown Butter Mashed Potatoes | Chimi 40
Add Shrimp | Lump Crab 7/9

Gulf Fish - Crab Stuffed Daily Catch | Creamy Cheddar Grits | Shrimp | Spicy Crab Sauce |
Green Onion - 43

Duck - Roasted Glazed Carrots | Oyster Mushrooms | Duck Demi 41

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

Pork Chop - 10 oz Cast Iron Chop | Chef Lauren's Collards | Stone Ground Grits | Pickled
Mustard 37

Pasta - Potato Gnocchi | Brown Butter Cream | Fried Sage | Oyster Mushrooms 28
Add Chicken | Shrimp | Lump Crab | Steak 6/7/9/15

Pasta - Lemony Bucatini Scampi | Aleppo Pepper | Herb Panko Crunch | Roasted Tomato 25
Add Chicken | Shrimp | Lump Crab | Steak 6/7/9/15

Shareable Sides

- Rosemary Fries 7
Grits - 7
Collards - Potlikker | Bacon 9
Molasses Cornbread | Honey Butter 5
Fried Brussels - Caesar | Gremolata Crouton | Grana Padana 9





RADISH

LUNCH MENU

STARTERS

Radishes – Roasted Radishes | Goat Cheese | Chimichurri | Purple Carrot Balsamic | Rosemary Toast 12
Fried Green Tomatoes – Served w/Comeback Sauce 10
Pork Belly Burnt Ends– Steen's Cane Syrup Glaze | Pickled Peaches | Togaroshi 11

SANDWICHES

- ALL SANDWICHES SERVED WITH HAND CUT ROSEMARY FRIES

Fried Green Tomato BLT – Bacon | Panko Fried Tomatoes | Comeback Sauce 14
Café Burger – Creekstone Farms Beef | Cheddar | House Pickles, Comeback, Pickled Red Onion* 16
Fried Chicken Sandwich – Choose Classic | Hot Honey Garlic | Buffalo 15
Crab Cake Sandwich – Panko Fried Crab Cakes | Remolade | Pepper Jelly Greens 16
Fish Sandwich – Fried Fresh Catch | House Tartar | Greens – 15 (When Available)

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
Soup of the Day with Side Salad 12
Pasta – Lemony Bucatini Scampi | Aleppo Pepper | Herb Panko Crunch | Roasted Tomato 16
Add Chicken | Shrimp | Lump Crab | Steak 6/7/9/15
Pasta – Potato Gnocchi | Brown Butter Cream | Sage | Oyster Mushrms 18
Add Chicken | Shrimp | Lump Crab | Steak 6/7/9/15
Dressings: Ranch, Lemon Vinny, Chili Lime Vinny, Caesar

BEVERAGES -

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

Consumer notice: Menu prices reflect our cash price. Regular price includes a 3.5% non-cash adjustment. We offer savings when paying with cash.

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



COCKTAILS

- DEMETER'S DAUGHTER**
SEERSUCKER GIN, POMEGRANATE, LEMON,
BUTTERFLY PEA FLOWER TEA
- LOVELY RITA (METER MAID)**
TEQUILA BLANCO, COINTREAU,
POMEGRANATE, LIME
- LAVENDER HAZE**
CATHEAD HONEYSUCKLE, LEMON, LAVENDER,
SIMPLE
- OLD FASHIONED**
REDEMPTION RYE, ANGOSTURA, LUXARDO
CHERRY, ORANGE PEEL
SMOKED GLASS 1
- ESPRESSO MARTINI**
VAN GOGH ESPRESSO, CATHEAD HOODOO,
BAILEYS, COAST ROAST ESPRESSO
- THE LAST WORD, REVISITED**
CATHEAD BITTER ORANGE, SWEET
VERMOUTH, COINTREAU, SIMPLE
- TALKING BACKWARDS**
MAKERS, HOUSE SOUR, EGG WHITE, MAPLE,
ROSEMARY
- LONG BEACH RED**
SEERSUCKER GIN, CAMPARI, RED GRAPE,
LEMON
- MAY 25TH, 1977**
ELDERFLOWER LIQUER, LAMARCA, LEMON

LUNCH COCKTAILS \$8

WINE

WHITE WINE

Comtesse Marion Sav Blanc - France	11 / 50
Louis Jadot Bourgogne Chard- France	13 / 65
De Wetshof Chardonnay - Sth Africa	13 / 65
Dr. Herman Riesling - Germany	13 / 65
Scarpetta Pinot Grigio - Italy	11 / 55
Broadbent Vihno Verde Rosé - Portugal	10 / 50
La Marca Proseco (Glass/Split)	10 / 18

RED WINE

Alexander Vallley Cab - Sonoma	16 / 80
Kate Arnold Cab - Columbia Valley	15 / 75
Fossil Point Pinot Noir - Edna Valley	15 / 75
Meomi Pinot Noir - California	16 / 80
Vigneti De Sole Montepulciano - Italy	11 / 55
Freakshow Zinfandel - California	14 / 70

Beer

REGIONAL DRAFT - 7

Paradise Park - Lager - Urban South Brewing
4.4% ABV - New Orleans, LA

Devil's Harvest - Breakfast IPA - Southern
Prohibition Brewing 4.9% ABV

Suzy B - Blond Ale - Southern Prohibition
Brewing 5.3% ABV - Hattiesburg, MS

Freemason - Golden Ale - Chandeleur Brewing
5.4% ABV - Gulfport, MS

BOTTLES AND CANS

Michelob Ultra

Miller Lite

Coors Light

Bud Light

Bell's Two Hearted IPA

Sierra Nevada Pale

Parrish Ghost in the Machine

Mango Cart

RADISH

BRUNCH MENU

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

STUFFED FRENCH TOAST - DEEP-FRIED BRIOCHE | WEEKLY FILLING | MAPLE SYRUP 15

AVOCADO TOAST - ROSEMARY GARLIC TOAST | LEMON VINNY | MICRO SALAD | OVER EASY EGG | GOAT CHEESE | PURPLE CARROT BALSAMIC 15
ADD CHICKEN / SHRIMP / CRAB 6 / 7 / 9

STEAK AND EGGS - 6 OZ. TERES FILET | 2 EGGS* | GRITS | HOLLANDAISE 22

BRUNCH BURGER - CREEKSTONE FARMS BEEF* | OVER EASY EGG* | BACON | COMEBACK SAUCE 16

CHICKEN SANDWICH - HAND-BREADED CHICKEN, BRIOCHE BUN | COMEBACK | FRESH PICKLES | HASH BROWNS
CHOOSE CLASSIC OR HOT HONEY 15

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

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

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

BEVERAGES

COKE
COKE ZERO
ROOT BEER
SPRITE
LEMONADE
SWEET TEA
UNSWEET TEA

FRESH ORANGE JUICE

COAST ROAST SUNRISE BLEND

BRUNCH A LA CARTE

CHEF LAUREN'S GRITS 5

2 EGGS (ANY STYLE)* 5

TOAST AND JAM (2) 3

BACON 5



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POMEGRANATE, LIME

LAVENDER HAZE
CATHEAD HONEYSUCKLE, LEMON,
LAVENDER, SIMPLE

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REDEMPTION RYE, ANGOSTURA,
LUXARDO CHERRY, ORANGE PEEL
SMOKED GLASS 1

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HOODOO, BAILEYS, COAST ROAST
ESPRESSO

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CATHEAD BITTER ORANGE, SWEET
VERMOUTH, COINTREAU, SIMPLE

TALKING BACKWARDS
MAKERS, HOUSE SOUR, EGG WHITE,
MAPLE, ROSEMARY

LONG BEACH RED
SEERSUCKER GIN, CAMPARI, RED
GRAPE, LEMON

MAY 25TH, 1977
ELDERFLOWER LIQUER, LAMARCA,
LEMON

ALL HOUSE COCKTAILS 12