

COCKTAIL MENU

-Cheers-

SPECIALTY COCKTAILS

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

RADISH QUEEN

TITO'S VODKA | RASPBERRY | MINT | HIBISCUS

THAT'S THAT ME ESPRESSO (MARTINI)

COAST ROAST ESPRESSO-INFUSED CATHEAD | CATHEAD
HOODOO | BAILEY'S | SIMPLE

RADISH BLOODY

CATHEAD VODKA | HANDCRAFTED BM MIX | PICKLED
RADISHES AND THINGS | VIBES

LAVENDER HAZE

CATHEAD HONEYSUCKLE | LEMON | LAVENDER

TEN FORWARD

EARL GREY INFUSED WONDERBIRD DRY | LEMON | CLUB SODA

LOVELY RITA (SUMMER VERSION)

ESPOLON SILVER TEQUILA | COINTREAU | HIBISCUS | SOUR

SOUTHSIDE

WONDERBIRD DRY GIN | LEMON | LIME | SIMPLE | GARDEN
MINT

JUNGLE BIRD

CIRCLE HOOK RUM | CAMPARI | PINEAPPLE | LIME |
SIMPLE

BLACKBERRY JULEP

STARLIGHT BLACKBERRY BOURBON | SIMPLE | GARDEN
MINT

PIMM'S CUP

PIMM'S NO.1 | GINGER BEER | LEMON | CUCUMBER

ALL HOUSE COCKTAILS 13



Summer of Spritz -10

APEROL

APEROL | PROSECCO | CLUB SODA

HUGO

ST. GERMAIN | MINT | PROSECCO | CLUB SODA

SUNSHINE

LIMONCELLO | PROSECCO | CLUB SODA

RAZ

CHAMBORD | PROSECCO | CLUB SODA |
RASPBERRIES

Mocktails - 8

LAVENDER HAZE

HOUSE LAVENDER SYRUP | LEMON | SODA

BLACKBERRY MULE

BLACKBERRY | LIME | GINGER BEER | MINT

RADISH QUEEN

RASPBERRY | CLUB SODA | HIBISCUS

TINA LOUISE

GINGER BEER | SPLASH LIME | 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

Riesling - Dr. Hermann - Germany

Rosé - Fleur De Mer - Provence

Pinot Grigio - Pighin (Estate Bottled) - Italy

Vinho Verde - Broadbent - Portugal

Sauvignon Blanc - Bonterra - California

Chardonnay - Louis Jadot Bourgogne - France

Chardonnay - De Whetshof (Estate Bottled) - South Africa

Pinot Grigio - Santa Margherita - Italy

Chardonnay - Sonoma-Cutrer - Russian River

GL / BOTTLE

12 / 52

11 / 40

14 / 52

10 / 40

11 / 44

14 / 50

13 / 44

60

50

RED WINE

Pinot Noir - Boen by Belle Gloss - Monterrey

Malbec - La Posta Pizella - Argentina

Red Blend - Pedroncelli - Sonoma

Cabernet - Broadbent - California North Coast

Cabernet - Alexander Valley - California

Pinot Noir - Stoller - Willamette Valley, Oregon

Cabernet - J Lohr Hilltop - Central Coast, Cali

16/58

11/44

15/60

12/52

16 / 58

60

80

DRAFT BEER 7

Fly Llama -

FlyPA

Blue Moon

BOTTLES 5

BUD LIGHT

ULTRA

COORS LIGHT

MILLER LITE

HEINEKEN 0.0 (NA)

N/A BEVERAGES

BOTTLE SODAS 3

COKE

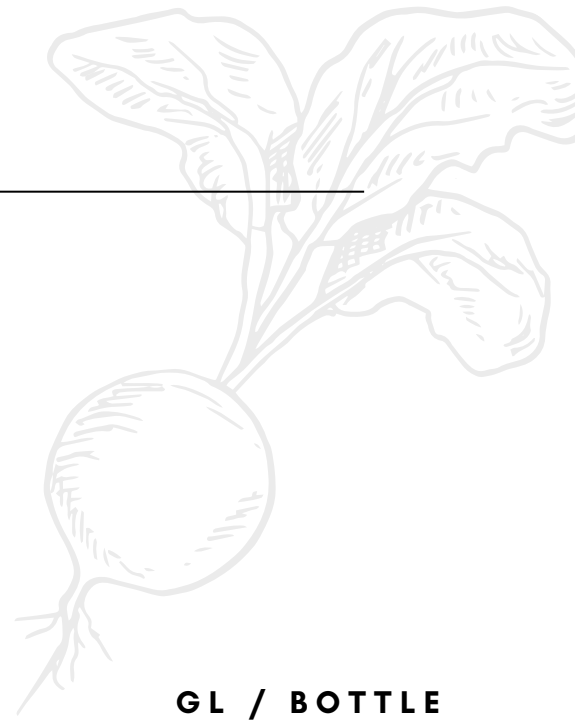
SPRITE

BARQ'S

DIET COKE

SARATOGA SPARKLING 8

SARATOGA STILL 8



STARTERS

APPETIZERS

CRAB BEIGNETS - JUMBO LUMP GULF CRAB | BEURRE BLANC | PEPPER JELLY 20

RADISHES - CONFIT RADISHES | WHIPPED GOAT CHEESE | CHERMOULA | SOURDOUGH 16

FRIED GREEN TOMATOES - LUMP CRAB | GULF SHRIMP | WHITE WINE VINAIGRETTE | BUTTERMILK HERB DRESSING 21

OYSTERS CASINO - CRISPY OYSTERS | CASINO AIOLI | BENTON'S BACON | CRYSTAL HOT SAUCE 20

DEVILED EGGS - DUKE'S MAYO | CAYENNE CURED EGG YOLK | CHIVES 12

BRUSSELS SPROUTS - HOUSE CAESAR | CAPERS | CORN BREAD CRUMBLE | PARMESAN 14

COASTAL PICNIC - DUCK CROQUETTES | BENTON'S COUNTRY HAM | PICKLED THINGS | CHEESES | MUSTARD | BENNE CRACKERS 20

SALADS | SOUPS

MELON SALAD - SPINACH AND FRISEE | HALOUMI CROUTONS | ROSÉ VINAIGRETTE | COMPRESSED MELON | PICKLED WATERMELON RIND | MINT 16

RECOMMENDED ADD-ONS CHICKEN | SHRIMP | LUMP CRAB 7 | 8 | 9

WEDGE - BABY RED ROMAINE | PICKLED RED ONIONS | BENTON'S BACON | POINT REYES BLEU CHEESE DRESSING | HEIRLOOM TOMATOES 16

RECOMMENDED ADD-ONS CHICKEN | SHRIMP | LUMP CRAB 7 | 8 | 9

BEETS - MARINATED GOLDEN BEETS | DILL | HERBED GOAT CHEESE | CANDIED BERGERON PECANS | GRILLED SOURDOUGH 18

HEIRLOOM TOMATOES - BRIOCHE | OLD BAY VINAIGRETTE | GARDEN BASIL | BENTON'S BACON | BURRATA 20

SHE CRAB BISQUE - CUP OR BOWL 8/10

OYSTER | LEEK | POTATO VICHYSOISE 12

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

Steak - 10 oz Petite Filet | Mashed Potatoes | Bordelaise 42*

Recommended add-ons Shrimp | Lump Crab 8/9

Pairs with Alexander Valley Cabernet

Duck - Indiana Duck Breast | Molasses Braised Collards | Mustard Seed Caviar 38*

Pairs with Pedroncelli Red Blend

Chicken - Smoked ½ Chicken | Corn Maque Choux | Heirloom Tomato Gravy 35

Pairs with Fleur De Mer Rosé

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

Served with hand-cut Rosemary Fries

Add Egg 1

Add Benton's Bacon 2.5

Sub Point Reyes Bleu Cheese 2

Pairs with a cold beer. Or Two.

Pastas & Seafood

Caramelle - Stuffed Goat Cheese Pasta | Smoked Tomato Butter | Parm 28

Recommended add-ons Chicken | Shrimp | Lump Crab 7 | 8 | 9

Pairs with Louis Jadot Chardonnay

Gnocchi - Grilled Corn | Black Truffle Cream | Lemon Zest | Local Mushrooms 28

Recommended add-ons Chicken | Shrimp | Lump Crab 7 | 8 | 9

Pairs with Bonterra Sauvignon Blanc

Fresh Gulf Fish - Grilled Gulf Catch | Seafood Cream | Braised & Grilled Leeks 38

Recommended add-ons Shrimp | Lump Crab 8 | 9

Pairs with Broadbent Vihno Verde

Catfish Creole - Marsh Hen Mills Grits | Blackened or Fried Catfish | Creole Sauce 30

Recommended add-ons Shrimp | Lump Crab 8 | 9

Pairs with La Posta Pizella Malbec

Shareable Sides

Slow-Cooked Collard Greens 8

Brussels Sprouts | Caesar | Cornbread Crumble 9

Hand-Cut Rosemary Fries 7

Marsh Hen Mills Gruyere Grits 9

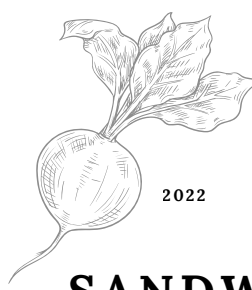
Herbed Mashed Potatoes 8

Corn Maque Choux 8

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 | Chermoula | Sourdough 16

Fried Green Tomatoes

Lump Crab | Gulf Shrimp | Champagne Vinaigrette | Pickled Okra | Buttermilk Herb Dressing 21

Brussels Sprouts

House Caesar | Capers | Corn Bread Crumble | Grana Padano 14

Deviled Eggs (3)

Cayenne Cured Egg Yolk | Chives

Crispy Oysters Casino

Fried Gulf Oysters | Casino Aioli | Bentons Bacon 20

Coastal Picnic

Duck Croquettes | Benton's Country Ham | Pickled Things | Cheeses | Mustard | Benne Crackers 20

SOUP / SALADS

Wedge

Baby Red Romaine | Pickled Red Onion | Heirloom Tomatoes | Point Reyes Bleu Cheese Dressing | Benton's Bacon 16
Recommended add-ons Chicken | Shrimp | Lump Crab 7 | 8 | 9

Watermelon Salad

Spinach and Frisee | Compressed Melon | Rosé Vinny | Pickled Rind | Benton's Bacon | Haloumi Croutons | Mint 16

Kale Caesar

Shredded Kale | House Made Caesar | Capers | Grana Padano | Corn Bread Crumble
Small | Entree 9 | 16

Recommended add-ons Chicken | Shrimp | Lump Crab 7 | 8 | 9

Beets

Marinated Beets | Herbed Goat Cheese | Bergeron Pecans | Dill | Grilled Sourdough 18

Heirloom Tomatoes

Brioche | Old Bay Vinny | Garden Basil | Bentons Country Ham | Burrata 20

She Crab Bisque - 8/10

Potato | Leek | Oyster Vichyssoie 12

SANDWICHES / ENTRÉES

SANDWICHES SERVED WITH HAND-CUT ROSEMARY FRIES

Radish Burger

6oz Wagyu Patty | House Pickles | Comeback Sauce | American cheese | Lettuce 20*

Chicken Sandwich

Fried Chicken Breast | House Pickles | Lettuce 17
Add Buffalo/Ranch 1
Kale Ceaser Fried Chicken 2

Smoked Chicken Salad Sandwich

Lettuce | Tomato | Sourdough 15

Fried Catfish Sandwich

MS Catfish | Caesar | Lettuce | House Pickle 15

FGT BLT

Lettuce | Benton's Bacon | Comeback | Fried Green Tom | Sourdough 17

Mushroom Gnocchi

Handmade Potato Dumplings | Local Mushrooms | Brown Butter Cream | Black Truffle Oil | Grilled Corn 18

Recommended add-ons
Chicken | Shrimp | Crab 7 | 8 | 9

Caramelle

Stuffed Goat Cheese Pasta | Smoked Tomato Butter Parm 18
Recommended add-ons
Chicken | Shrimp | Crab 7 | 8 | 9

Catfish Creole

Blackened Or Fried Catfish | Marsh Hen Grits | Creole Sauce 22
Recommended add-ons
Shrimp | Lump Crab 8 | 9

Sides

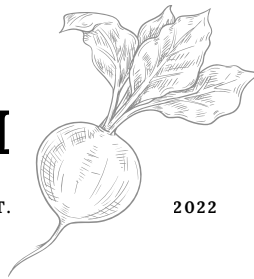
Slow-Cooked Collard Greens 8
Brussels Sprouts | Caesar | Cornbread Crumble 9

Hand-Cut Rosemary Fries 7
Marsh Hen Mills Gouda Grits 9

Garlic Mashed Potatoes 8
Corn Maque Choux 8

RADISH

EST.



2022

BRUNCH FAVORITES

AVAILABLE SAT / SUN 11-2

Shrimp and Grits

Gulf Shrimp | Benton's Bacon |
Creole Cream Sauce | Marsh Hen
Gouda Grits 20

Start Your Day

2 Eggs Any Style* | Benton's Bacon |
Marsh Hen Gouda Grits | House
Made Biscuit 15

Crab Toast

Jumbo Lump Gulf Crab | Sourdough |
Sliced Tomato | Creole Cream | Fried
Egg* 20

Crab Benedict

Jumbo Lump Gulf Crab Cakes |
Collards | Poached Eggs* |
Hollandaise 23

**\$5 MIMOSAS AND BLOODY
MARYS
SATURDAYS AND SUNDAYS
UNTIL 2**

**HAPPY HOUR UNTIL
6PM EVERY DAY!
\$5 MARTINIS
\$5 OLD FASHIONEDS
\$10 SPECIALTY
COCKTAILS
\$8 HOUSE WINES
\$5 DRAFT
\$3 BOTTLES**

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BEVERAGES

**BOTTLED SODAS:
COKE
SPRITE
DIET COKE
BARQ'S ROOT BEER**

**SWEET TEA
UNSWEET TEA**

**HOT TEA
COAST ROAST COFFEE**

**SARATOGA SPARKLING
SARATOGA STILL**