

RADISH

DINNER MENU

Appetizers

- Charcuterie Board - Fresh Cheeses | Meats | Pickled Things | Mustard | Pepper Jelly | Toast 32
Crab Beignets - Beurre Blanc | Pepper Jelly 26
Pimento Shrimp Toast - Grilled Shrimp | Creole Sauce | Bacon | Herbs 23
Radishes - Roasted Radishes | Goat Cheese | Herb Oil | Balsamic | 15
Fried Green Tomatoes - Fresh Gulf Shrimp | Creole Cream Sauce 25
Pork Belly Burnt Ends- Steen's Cane Syrup Glaze | Fuji Apples | 19

Soup/Salad

- Pickled Beets - Whipped Goat Cheese | Pickled Red Onion | Radishes 16
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 7/9

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

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

Entreés

- Steak - 8 oz. Angus Berbere Spiced Ribeye | Sautéed Oyster Mushrooms | Carrot Puree |
Apple Pear Chimichurri 48
Add Shrimp | Lump Crab 7/9
Gulf Fish - Daily Catch | Spicy Tomato Sauce | Gulf Shrimp | Grits 43
Add Lump Crab 9
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 - Butternut Squash Gnocchi | Brown Butter Cream | Fried Sage 28
Add Chicken | Shrimp | Lump Crab | Steak 6/7/9

Shareable Sides

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





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 GARLIC 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 | Remolaude | Pepper Jelly Greens 16

Fish Sandwich – Fried Fresh Catch | House Tartar | Greens – 15

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
Sub Pimento Grilled Cheese 2

Mojo Chicken – Grilled Chicken Breast | Avocado Mojo | Carrots 15

Dressings: Ranch, Lemon Vinny, Chili Lime Vinny, Caesar

BEVERAGES -

COKE
COKE ZERO
ROOT BEER
SPRITE
LEMONADE
SWEET AND UNSWEET TEA

*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

BRUNCH BOARD - TOAST/JAM, FRUIT, BACON,
CHEESE, PICKLES FOR THE TABLE 20

BREAKFAST SAMMIE - BACON | PIMENTO CHEESE |
BRIOCHE | SCRAMBLED EGGS | HASH BROWNS 10

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

GRITS AND DEBRIS - CHEF LAUREN'S GRITS |
SHREDDED BEEF | AU JUS 17

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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ALL HOUSE COCKTAILS 12