

RADISH

DINNER MENU

Appetizers

Charcuterie Board - Fresh Cheeses | Meats | Pickled Things | Mustard | Pepper Jelly | Toast 30
Crab Beignets - Beurre Blanc | Pepper Jelly 25
Pimento Shrimp Toast - Grilled Shrimp | Creole Sauce | Bacon | Herbs 21
Radishes - Roasted Radishes | Goat Cheese | Herb Oil | Purple Carrot Balsamic | 15
Fried Green Tomatoes - Fresh Gulf Shrimp | Creole Cream Sauce 22
Fried Okra - Fresh Okra | Cornmeal Batter | Comeback 15
Pork Belly Burnt Ends- Steen's Cane Syrup Glaze | Pickled Peaches | 17

Soup/Salad

Heirloom Tomato Salad - Heirloom Varieties | Herb Oil | Blackberries | Peaches | Lychees 15
Pickled Beets - Whipped Goat Cheese | Toasted Flax | Radishes 16
Kale Caesar - Brussels | Caesar Dressing | Gremolata Crouton | Grana Padana 14
House Salad - Mixed Greens | Tomato | Radishes | Carrot | Croutons | Pickled Onion 14
Soup of the Day - Cup or Bowl 6/8
Summer Melon Salad - Mixed Greens | Chili Lime Vinny | Melon | Haloumi Croutons 14

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

Additions - Chicken | Shrimp | Crab 5/6/8

Entreés

Steak - 6 oz. Choice Vegetable Ash Cured Filet | Sautéed Hen of the Woods | Dijon Cream 48
Duck - Savory French Toast | Blackberries | Orange Beet Sauce Bigarade 39
Pork Chop - 10 oz Grilled Chop | Chef Lauren's Collards | Grit Girl Grits | Pickled Mustard 37
Pasta - Gnocchi | Spicy Vodka Sauce | Grana Padana 25
Add Chicken | Shrimp | Lump Crab | Steak 5/6/8/15
Radish Burger - GA Grown Am. Wagyu | House Pickles | Bacon | Comeback Sauce | Cheddar 21
Gulf Fish - Daily Catch | Tomato jam | Vadouvan Curry | Fried Pickled Cauliflower 37
Add Shrimp | Lump Crab 6/8

Sides

Fried Potato Salad - Roasted Almonds | Potato Salad "Sauce" 8
Garlic Rosemary Fries 6
Collards - Potlikker | Bacon 7
Molasses Cornbread | Honey Butter 5
Fried Brussels - Caesar | Gremolata Crouton | Grana Padana 9
MS Grit Girl Grits 6



*Consuming undercooked poultry, beef, or shellfish can increase your risk of food borne illness, especially if you have certain medical conditions.



RADISH

LUNCH MENU

STARTERS

Radishes - Roasted Radishes | Goat Cheese | Chimichurri | Purple Carrot Balsamic | Rosemary Toast 12
Fried Green Tomatoes - Served w/Fresh Remolaude 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 - Georgia Grown American Wagyu | Cheddar | House Pickles, Comeback* 16
Fried Chicken Sandwich - Choose Classic | Hot Honey Garlic | Buffalo 15
Fish Sandwich - Beer Batter Fried Fresh Catch | Brioche Bun | House Tartar | Greens - 14
Crab Cake Sandwich - Panko Fried Crab Cakes | Remolaude | Basil Aioli | Pepper Jelly - 16

SOUPS/SALADS

House Salad - Tender Greens, Cherry Tomatoes, Heirloom Carrots, House Croutons, Seasonal Radishes, Pickled Red Onions, Dressing
Add Chicken or Shrimp 14

Kale Caesar - Brussels, Gremolata Crouton, Caesar Dressing, Grana Padano 14
Add Chicken or Shrimp 5/6

Buffalo Chicken Salad - House Salad, Bleu Cheese Crumbles, Buffalo Chicken Tenders 16

Summer Melon Salad - Fresh Melon | Chili Lime Vinny | Haloumi Cheese Croutons 14

Soup of the Day with Side Salad 12
Sub Pimento Grilled Cheese 2

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



WINE

MISSISSIPPI MULE

CATHEAD HONEYSUCKLE, GINGER BEER, LIME, MINT

RADISH QUEEN

TITO'S, HIBISCUS, MINT, SODA

LOVELY RITA (METER MAID)

TEQUILA BLANCO, COINTREAU, POMEGRANATE, LIME

LAVENDER HAZE

CATHEAD HONEYSUCKLE, LEMON, LAVENDER, SIMPLE

SUMMER THYME

SEERSUCKER GIN, BLUEBERRY, THYME, LEMON, SIMPLE

OLD FASHIONED

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

PHOTOGRAPHS AND MEMORIES

MEZCAL, LUXARDO CHERRY, LIME, APEROL

RADISH MARTINI

HENNESSY VS, RASPBERRY CORDIAL, GRAND MARNIER, LEMON JUICE

THE DUCHESS

HENDRICKS, ST. GERMAIN, LEMON JUICE, BASIL

SO RUNS THE WORLD AWAY

WATERMELON SIMPLE, MINT, GREY GOOSE

ALL HOUSE COCKTAILS 12

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 d'Abruzzo - Italy 11 / 55

Freakshow Zinfandel 14 / 70

Beer

REGIONAL DRAFT - 7

Paradise Park - Lager - Urban South Brewing

4.4% ABV - New Orleans, LA

Bridget - Belgian Witbier - Fly Llama Brewing

4.9% ABV - Biloxi, MS

Suzy B - Blond Ale - Southern Prohibition

Brewing 5.3% ABV - Hattiesburg, MS

Freemason - Golden Ale - Chandeleur Brewing

5.4% ABV - Gulfport, MS

DOMESTIC BOTTLES - 5

Michelob Ultra

Miller Lite

Coors Light

Bud Light

RADISH

BRUNCH MENU

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

BREAKFAST SAMMIE - HOUSE SAUSAGE OR BACON
| PIMENTO CHEESE | BRIOCHE | SCRAMBLED EGGS |
CRISPY POTATOES

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

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

DUCK HASH - CRISPY POTATOES | SHREDDED
DUCK LEG | FRIED EGG | PEPPERS

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

BRUNCH BURGER - GA WAGYU *, OVER EASY EGG*,
BACON, COMEBACK SAUCE | CRISPY POTATOES

CHICKEN SANDWICH - HAND-BREADED CHICKEN,
BRIOCHE BUN | COMEBACK | FRESH PICKLES |
CRISPY POTATOES
CHOOSE CLASSIC, BUFFALO OR HOT HONEY

SUMMER MELON SALAD - MIXED GREENS |
HALOUMI CHEESE CROUTONS | FRESH MELON |
CHILI LIME VINAIGRETTE
ADD CHICKEN/SHRIMP/CRAB

KALE CAESAR - SHAVED BRUSSELS | CAESAR |
GRANA PADANO | CAPERS | CROUTON GREMOLATA
ADD CHICKEN/SHRIMP

CRAB CAKES BENEDICT - LOCAL BLUE CRAB CAKES
| COLLARDS | POACHED EGGS | HOLLANDAISE |

MIMOSA FLIGHTS

Lamarca Prosecco

Split | Asst. Fruit

Purees/Juices

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

2 EGGS (ANY STYLE)*

TOAST AND JAM (2)

BACON



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POMEGRANATE, LIME

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