

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

MAPLE BACON OLD FASHIONED

BENTON'S BACON FAT WASHED OLD SOUL BOURBON | MAPLE SYRUP | ANGOSTURA BITTERS | CHERRY | CANDIED BACON

THAT'S THAT ME ESPRESSO (MARTINI)

COAST ROAST ESPRESSO-INFUSED ST. ROCH VODKA |
CATHEAD HOODOO | BAILEYS | SIMPLE

UNIVERSITY GRAYS MARTINI

WONDERBIRD DRY | DRY VERMOUTH | OLIVE JUICE | POINT
REYES BLEU CHEESE OLIVES

LAVENDER HAZE

CATHEAD HONEYSUCKLE | LEMON | LAVENDER

BOSS' NEGRONI

BRISTOW GIN | COCCHI ROSA | COCCHI AMERICANO |
ORANGE PEEL

LOVELY RITA (WINTER VERSION)

ESPOLON SILVER TEQUILA | COINTREAU | BLOOD ORANGE |
HOUSE MADE SOUR

CHOCOLATE SOLDIER

DISTILLERIE ACADIAN VOILÀ VODKA | SWEETENED
COCOA | CHOCOLATE LIQUEUR | EGG WHITE | BAILEY'S
| GRATED CHOCOLATE

THIS SIDE OF PARADISE

BYWATER BOURBON | LEMON JUICE | MAPLE SYRUP |
PECAN BITTERS | EGG WHITE

COQUITO (PUERTO RICAN EGG NOG)

CIRCLE HOOK RUM | COCONUT CREAM | CINNAMON |
NUTMEG

Winter Classics - 10

GRASSHOPPER

CRÉME DE MENTHE | CRÉME DE COCOA | CREAM | MINT

BRANDY ALEXANDER

BRANDY | CRÉME DE COCOA | CREAM | FRESH NUTMEG

MARTINEZ

HENDRIX GIN | MARASCHINO LIQUEUR | DOLIN ROUGE |
ORANGE BITTERS

RUSTY NAIL

JOHNNY WALKER BLACK | DRAMBUIE

Mocktails - 8

APPLE GINGER FIZZ

APPLE CIDER | GINGER BEER | LIME | MINT

LAVENDER HAZE

HOUSE LAVENDER SYRUP | LEMON | SODA

WINTER MULE

CRANBERRY | GINGER BEER | MINT | LIME

BLOOD ORANGE SPRITZ

BLOOD ORANGE | HONEY | LIME | TONIC

WINE & BEER

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

BUBBLY

- 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	12 / 52
Rosé - Yes Way - France	10 / 40
Pinot Grigio - Pighin (Estate Bottled) - Italy	14 / 52
Vihno Verde - Broadbent - Portugal	10 / 40
Sauvignon Blanc - Bonterra (Organic Grapes) - Mendicino	11 / 44
Chardonnay - Louis Jadot Bourgogne - France	14 / 50
Chardonnay - Raeburn Winery - Sonoma	13 / 50
Pinot Grigio - Santa Margherita - Italy	60
Sauvignon Blanc - Rombauer - Sonoma	70
Chardonnay - Sonoma-Cutrer - Russian River	50

RED WINE

Pinot Noir - Boen by Belle Gloss - Monterrey	16/58
Merlot - J Lohr Los Osos - Paso Robles	12/48
Malbec - La Posta Pizella - Argentina	11/44
Red Blend - Pedroncelli - Sonoma	15/60
Cabernet - Bonterra (Organic Grapes) - Mendicino	12/52
Cabernet - Alexander Valley - California	16 / 58
Pinot Noir - Stoller - Willamette Valley, Oregon	60
Cabernet - J Lohr Hilltop - Central Coast, Cali	80
Cotes du Rhone Rouge - Delas St. Esprit - France	50

DRAFT BEER 7

- Fly Llama -
- FlyPA
- Blue Moon

BOTTLES 5

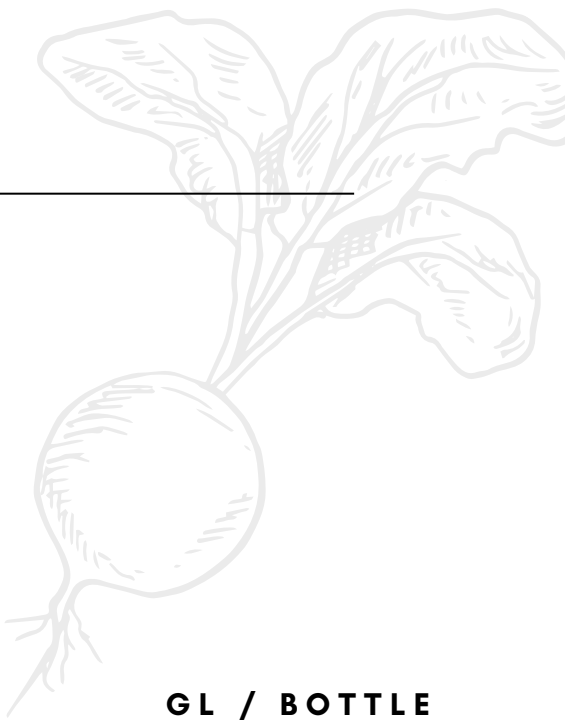
- BUD LIGHT
- ULTRA
- COORS LIGHT
- MILLER LITE
- HEINEKEN 0.0 (NA)

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 | CHAMPAGNE VINAIGRETTE | PICKLED OKRA | BUTTERMILK HERB DRESSING 21

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

PORK BELLY - SMOKED CAROLINA HERITAGE BREED BELLY | STEEN’S CANE SYRUP BBQ | PICKLED PEARS | CHERMOULA | HERBS 18

CRISPY OYSTERS CASINO - FRIED GULF OYSTERS | CASINO AIOLI | BENTONS BACON 20

SALADS | SOUPS

WINTER SALAD - FAUST FARMS GREENS | PICKLED RED ONIONS | LOUISIANA PECANS | MARINATED BEETS | POINT REYES BLUE CHEESE | SEASONAL RADISHES | CARA CARA VINAIGRETTE 9/16

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

PEACEMAKER SALAD - CORN MEAL BATTERED GULF OYSTERS AND SHRIMP | BUTTER MILK RANCH DRESSING | GREEN LEAF LETTUCE | PARM | TOMATO | HOUSE RELISH 12 / 23

KALE CAESAR - SHREDDED KALE | HOUSE MADE CAESAR | CAPERS | PARMESAN | CORN BREAD CRUMBLE 9 / 16

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

BEETS AND BURRATA - MARINATED BEETS | PICKLED PEARS | BURRATA | FRESH HERBS | LOUISIANA PECANS | CARA CARA VINAIGRETTE 20

SHE CRAB BISQUE - CUP OR BOWL 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.**

DINNER

ENTRÉES

Proteins

Steak - 8 oz. Winter Spice Rubbed Filet | House Made Garlic Mashed Potatoes | Demi Glace 48*

Recommended add-ons **Shrimp | Lump Crab 8/9 Bleu Cheese Crust 2**

Pairs with Alexander Valley Cabernet

Duck - Sweet and Sour Indiana Duck Breast | Two Brooks Dirty Rice Dressing | Collard Chips 38*

Pairs with Broadbent Vihno Verde

Lamb - Chili Rubbed New Zealand Lamb Rack | Cherry Gastrique | Crispy Fingerling Potatoes 48*

Pairs with Pedroncelli Red Blend

Radish Burger - 6 oz Georgia Wagyu Patty | House Pickles | Comeback Sauce | Pickled Red Onions | American Cheese | Lettuce 21*

Served with hand-cut Rosemary Fries

Add Egg 1

Add Benton's Bacon 2.5

Add Bleu Cheese 2

Pairs with a cold beer. Or Two.

Pastas & Seafood

Sweet Potato Ravioli - Garber Farms Yams | Butternut Squash | Brown Butter Cream | Benton's Bacon | Louisiana Pecans | Garden Herbs 28

Recommended add-ons **Shrimp | Lump Crab 8 | 9**

Pairs with Raeburn Chardonnay or Broadbent Vihno Verde

Duck Ragout - Slow Cooked Duck | San Marzano Tomatoes | Fresh Fettuccine | Duck Fat Crumble 30

Pairs with La Posta Malbec

Mushroom Gnocchi - Handmade Potato Dumplings | White Wine Cream | Chef's Choice Mushroom Selection | Sage from the Garden 28

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

Pairs with Bonterra Sauvignon Blanc

Fresh Gulf Fish - Daily Local Catch | Artichoke Hearts | Capers | Roasted Red Peppers | Beurre Blanc | Basil Oil 39

Pairs with Yes Way Rosé

Pecan Crusted Catfish - New Roads, LA Pecans | MS Catfish | Marsh Hen Mills Grit Cakes | Vermouth Cream | 30

Recommended add-ons **Shrimp | Lump Crab 8 | 9**

Pairs with Pighin Pinot Grigio

Shareable Sides

Slow-Cooked Collard Greens 8

Brussels Sprouts | Caesar | Cornbread Crumble 9

Crispy Fingerling Potatoes 9

Hand-Cut Rosemary Fries 7

Marsh Hen Mills Gouda Grits 9

Garlic Mashed Potatoes 8

Two Brooks Dirty Rice Dressing 8

DINNER

RADISH

EST.

2022



STARTERS

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

Pork Belly

Smoked Carolina Heritage Breed Belly | Steens Cane Syrup BBQ | Pickled Pears | Chermoula | Herbs 18

SOUP / SALADS

Autumn Salad

Local Mixed Greens | Sliced Apple / Pear | Candied Louisiana Pecans | Pickled Red Onions | Golden Beets | Point Reyes Blue Cheese | Seasonal Radishes | Cara Cara Vinny
Small | Entree 9 | 16

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

Peacemaker

Corn Meal Battered Gulf Oysters and Shrimp | Butter Milk Ranch Dressing | Green Leaf Lettuce | Grana Padano | Tomato |
Small | Entree 12/23

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 and Burrata

Marinated Golden Beets | Burrata | Fresh Herbs | Autumnal Seed Streusel | Cara Cara Vinaigrette 20

She Crab Bisque - 8/10

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 18
Add Buffalo/Ranch 1

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 | White Wine Cream | Chef's Choice Mushrooms 15

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

Butternut Squash Ravioli

Handmade Whipped Squash Stuffed Pasta | Louisiana Pecans | Bacon Crumble | Thyme 15

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

Duck Ragout

Slow Cooked Duck | San Marzano Tomatoes | Hand Cut Pappardelle | Duck Skin Crumble 16

Pecan Crusted Catfish

New Roads Pecans | MS Catfish | Marsh Hen Grit Cake | Vermouth Cream 20

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
Two Brooks Dirty Rice 8

RADISH

EST.

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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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an automatic gratuity of 20%**

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BEVERAGES

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

LEMONADE

**SWEET TEA
UNSWEET TEA**

**HOT TEA
COAST ROAST COFFEE**

**SARATOGA SPARKLING
SARATOGA STILL**