



RADISH

DINNER MENU

Appetizers

- Charcuterie Board - Pickled Things | Fresh Cheeses | Cured Meat | Mustard | Pepper Jelly 30
Crab Beignets - Beurre Blanc | Pepper Jelly 25
Pimento Shrimp Toast - Grilled Shrimp | Creole Sauce | Bacon | Herbs 20
Radishes - Roasted Radishes | Goat Cheese | Chimichurri | Maldon Salt | Toast 15
Fried Green Tomatoes - Tasso Cream | Shrimp | Herbs 25
Pork Belly - Fried Grits | Nuoc Cham Chimichurri | Peanuts | Pickled Onion 16

Soup/Salad

- Smoked Pickled Beets - Whipped Goat Cheese | Toasted Flax | Radishes 16
Kale Caesar - Brussels | Caesar Dressing | Gremolata Crouton | Grana Padano 15
House Salad - Tender Mixed Greens | Tomato | Radishes | Carrot | Croutons | Pickled Onion 14
Vegan Tomato Bisque - Coconut Cream | Crouton | Cup or Bowl 5/7

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

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

Entreés

- Steak - 8 oz. Choice NY Strip | Chimichurri | Fried Shallot 42
Birria Ramen - Birria Style Beef & Broth | Duros | Cilantro | Pickled Red Onion | Radishes 25
Maple Leaf Farms Duck - Molé | Fried Collards | Dukkah 38
Pork Chop - 10 oz Grilled Chop | Chef Lauren's Collards | Grit Girl Grits | Pickled Mustard 37
Pasta - Papparadelle | Spicy Vodka Sauce | Grana Padana 25
Add Chicken | Shrimp | Lump Crab | Steak 5/6/8/15
Radish Burger - Short Rib/Brisket Blend | House Pickles | Comeback Sauce | Cheddar 21
Gulf Fish - Daily Catch | Fried Grits | Green Tomato Salsa | Lemon Buerre Blanc 37
Add Shrimp | Lump Crab 6/8

Sides

- Garlic Rosemary Fries 6
Collards | Potlikker | Bacon 7
Molasses Cornbread | Gold Tap Honey Butter 5
Fried Brussels | Caesar | Gremolata Crouton | Grana Padano 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.



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LUNCH MENU

SANDWICHES

- ALL SANDWICHES (EXCEPT TACOS) SERVED WITH HAND CUT GARLIC ROSEMARY FRIES

Fried Green Tomato BLT - Bacon, Panko Fried Tomatoes, Comeback Sauce 14

Café Burger - Short Rib/Brisket Blend, Cheddar, House Pickles, Comeback* 16

Fried Chicken Sandwich - Classic or Nashville Hot 15

Fish Sandwich - Beer Batter Fried Fresh Catch, Brioche Bun, House Tartar, Greens - 15

Tacos - Choice of Protein, Radishes, Pickled Red Onions, Lime Crema /
Chk - 15, Steak - 16, Shrimp - 16, Fish - 16, Veg - 13 #
Split Taco Choices - 2

SOUPS/SALADS

House Salad - Tender Greens, Cherry Tomatoes, Heirloom Carrots, House Croutons, Seasonal Radishes, Pickled Red Onions, Dressing 14
Add Chicken or Shrimp 5/6 #

Kale Caesar - Brussels, Gremolata Crouton, Caesar Dressing, Grana Padano 15

Vegan Tomato Bisque 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

#Vegan/Vegetarian or can be modified upon request.



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BRUNCH MENU

BRUNCH BOARD - BISCUITS/JAM, FRUIT, SAUSAGE AND BACON, CHEESE, PICKLES FOR THE TABLE 28

BRUNCH BURGER - RAINES FARM WAGYU*, OVER EASY EGG*, BACON, COMEBACK SAUCE SERVED W/ HAND CUT GARLIC ROSEMARY FRIES 16

HOUSE SALAD - MIXED GREENS, SEASONAL RADISHES, CARROTS, CHERRY TOMATOES, HOUSE MADE CROUTONS. CHOICE OF RANCH, CHILI LIME VINAIGRETTE, LEMON VINAIGRETTE, OR CREAMY PARM 14 # - ADD CHICKEN/SHRIMP 5/6

FRIED GREEN TOMATO BENEDICT - PANKO FRIED TOMATOES, BACON, POACHED EGGS, BROWN BUTTER HOLLANDAISE* 15

START YOUR DAY - 2 EGGS ANY STYLE, HUNK O' CHEESE, BISCUIT/JAM, SIDE OF SMOKED GOUDA GRITS, BACON OR SAUSAGE* 15

OMELET - CLASSIC OMELET SERVED WITH GRITS 12
ADD CHEESE 1 ADD CRAB 5

BEVERAGES

BLOODY MARY
MIMOSAS

COKE
COKE ZERO
ROOT BEER
SPRITE
LEMONADE
SWEET TEA
UNSWEET TEA

ORANGE JUICE

FRENCH PRESS SERVICE FOR TWO

BRUNCH A LA CARTE

GRIT GIRL GRITS 5

2 EGGS (ANY STYLE)* 3

BISCUITS AND JAM (2) 5

BACON 4

SAUSAGE 4

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COCKTAIL MENU

24K MAGIC

MAKER'S 101, GOLD TAP HONEY,
POLLEN CORDIAL, GOLD LEAF 15

WILD NIGHT

ABSOLUT CITRON, LAVENDER, EGG
WHITE, LICOR 43 15

MISSISSIPPI MULE

CATHEAD HONEYSUCKLE, GINGER
BEER, LIME, MINT 12

RADISH QUEEN

RASPBERRY, HIBISCUS, MINT, TITO'S,
SODA 12

DESERT FLOWER

TEQUILA BLANCO, LIME, APEROL,
CREOLE ORGEAT, NUTMEG 12

OLD FASHIONED

BULLEIT RYE, ANGOSTURA, LUXARDO
CHERRY, ORANGE PEEL 12
SMOKED GLASS 1

RADISH MARTINI

HENNESSY VS, RASPBERRY CORDIAL,
GRAND MARNIER, LEMON JUICE 15

THE DUCHESS

HENDRICKS, ST. GERMAIN, LEMON
JUICE, BASIL 12



RADISH

AFTER DINNER

CHOCOLATE PEANUT BUTTER CHESS PIE -
TOASTED PEANUT CRUST, RICH CHOCOLATE
FILLING 9

BLACK PEPPER CHEESECAKE -
FRUIT COMPOTE, MALT CRUMBLE, FRESH FRUIT
AND HERBS (FOR TWO) 13

VIETNAMESE COFFEE CREME BRULEÉ - 8

COAST ROAST FRENCH PRESS SERVICE FOR TWO 7

CORDIALS

GODIVA CHOCOLATE
GRAND MARINER
BAILEY'S IRISH CREAM
KAHLUA
DRAMBUIE
DISARANNO AMARETTO
FRANGELICO
SAMBUCA