



RADISH

DINNER MENU

SMALL PLATES

Charcuterie Board – Fresh Cheeses, Pickled Things, Cured Meats, Radishes, Rice Crackers, House Pepper Jelly. Selections change often. 29

Fried Okra – Grit Girl Cornmeal, Comeback Sauce 11

Crab Beignets – Lump Crab, Crystal Sauce Beurre Blanc, Pepper Jelly 21

Seared Pork Belly – Southern Pecan BBQ Sauce, Mustard Seed Caviar, Pickled Okra 16

Fried Green Tomatoes Rosalie – Panko fried tomatoes, Cajun Tasso Cream, Gulf Shrimp 22

Pimento Cheese – Sharp Cheddar, Roasted Red Peppers, House Focaccia 9

Crudite – Seasonal Radishes, Butter, Salt 10

ENTREÉS

Pork Chop – Bone-In Chop, Molasses Braised Collards, Grit Girl Grits, Mustard Seed Caviar* 31

Fresh Gulf Fish – Sautéed Tomato Jam, Herb Crust, Beurre Blanc 33

Gulf Shrimp Scampi – Fresh Tagliatelle, Butter, White Wine, Panko, Parm 26

Pasta Alla Vodka – Fresh Tagliatelle, Vodka Tomato Cream Sauce 19 – Add Shrimp/Chicken/Crab/Steak 5/6/8/15

Poor Man's Filet – Meats by Linz Teres Major, Barq's Mashed Sweet Potatoes* 36

NOLA Style BBQ Shrimp – Served with Grilled Garlic Bread 30

Ramen – Chef's Curried Ramen Broth, Soba Noodles, Soy Egg, Collards 21 – Add Fried Chicken/Shrimp Steak 5/6/15

Café Burger – Raines Farm Wagyu Beef, House pickles, Comeback Sauce, Hand Cut Rosemary Garlic Fries* 19

Butternut Squash Gnocchi – Roasted/Curried Squash, Brown Butter Cream Sauce, Fried Sage, Parm, Pecans 23 – Add Shrimp/Crab 6/8 #

SOUPS/SALADS

Winter Salad – Mixed Greens, Shaved Brussels, Toasted Walnuts, Carrots, Butternut Squash, Goat Cheese, Maple Mustard Vinaigrette 15 #

House Salad – Local Greens, Seasonal Radishes, Two Dog Farm Heirloom Carrots, Cherry Tomatoes, House Made Croutons. Choice of Ranch, Chili Lime Vinaigrette, Lemon Vinaigrette, or Creamy Parm 14 #

Add Chicken/Shrimp/Crab to Salad 5/6/8

Vegan Tomato Bisque – Fresh Tomatoes, Coconut Cream, Veggie Stock 5/7 #
Add Pimento Grilled Cheese 7
Add Small House Salad 7

SIDES

Barq's Root Beer Mashed Sweet Potatoes 7

Hand Cut Rosemary Fries 6

Fried Brussel Sprouts 9

Grilled Seasonal Vegetables 7

Molasses Cornbread with Gold Tap Honey Butter 5

ADD-ONS

Cajun Tasso Cream Sauce 5
Gulf Shrimp 6
Lump Crab 8
Beurre Blanc 4

*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



RADISH

LUNCH MENU

SANDWICHES

- ALL SANDWICHES SERVED WITH HAND CUT GARLIC ROSEMARY FRIES

Fried Green Tomato BLT – Bacon, Panko Fried Tomatoes, Comeback Sauce 13

Café Burger – Raines Farm Beef, House Pickles, Comeback* 13

Fried Chicken Sandwich – Classic or Nashville Hot 14

Turkey Pesto – Smoked Turkey, Collard Green Pesto, Provolone 10

SOUPS/SALADS

House Salad – Local Greens, Cherry Tomatoes, Heirloom Carrots, House Croutons, Watermelon Radishes, Pickled Red Onions, Dressing 13
Add Chicken or Shrimp 4/5 #

Vegan Tomato Bisque with Side Salad 12 #
Sub Pimento Grilled Cheese 2

Dressings: Ranch, Lemon Vinny, Chili Lime Vinny, Creamy Parm

ENTREÉS

Gulf Shrimp Scampi – Fresh Tagliatelle, Butter, White Wine, Toasted Panko 19

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

BEVERAGES -

COKE
COKE ZERO
ROOT BEER
SPRITE
LEMONADE
SWEET AND UNSWEET TEA

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BRUNCH MENU

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

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

WINGS 'N WAFFLES – CLASSIC FRIED OR
NASHVILLE HOT, SYRUP, BREAD AND BUTTER
PICKLES 19

HOUSE SALAD – MIXED GREENS, SEASONAL
RADISHES, CARROTS, CHERRY TOMATOES, HOUSE
MADE CROUTONS. CHOICE OF RANCH, CHILI LIME
VINAIGRETTE, LEMON VINAIGRETTE, OR CREAMY
PARM 13 # – ADD CHICKEN/SHRIMP 5/6

HASH BROWN BENEDICT – HASH BROWN ROSTI,
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

MONTE CRISTO – BACON, SMOKED TURKEY,
HAVARTI; GRILLED AND DUSTED W/POWDERED
SUGAR 13

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SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
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BEVERAGES

BLOODY MARY
MIMOSAS

COKE
COKE ZERO
ROOT BEER
SPRITE
LEMONADE
SWEET TEA
UNSWEET TEA

ORANGE JUICE

COAST ROAST ICED COFFEE

FRENCH PRESS SERVICE FOR TWO

BRUNCH A LA CARTE

GRIT GIRL GRITS 5

2 EGGS (ANY STYLE)* 3

HASHBROWNS 5#

BISCUITS AND JAM (2) 5

BACON 4

SAUSAGE 4

WAFFLES (2) 7



RADISH

COCKTAIL MENU

24K MAGIC

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

CLUB CLOVER

BRISTOW GIN, DRY VERMOUTH,
LEMON, RASPBERRY, EGG WHITE

MISSISSIPPI MULE

CATHEAD HONEYSUCKLE, GINGER
BEER, LIME, MINT

LONG BEACH RED

HENDRICK'S, APEROL, LEMON,
SIMPLE, RED GRAPE

RADISH QUEEN

RASPBERRY, HIBISCUS, MINT, TITO'S,
SODA

DESERT FLOWER

TEQUILA BLANCO, LIME, APEROL,
CREOLE ORGEAT, NUTMEG

BANKHOUSE MARTINI

CIRCLE HOOK RUM, KAHLÚA,
ESPRESSO, BROWN SUGAR SIMPLE

OLD FASHIONED

BULLEIT RYE, ANGOSTURA, LUXARDO
CHERRY, ORANGE PEEL
SMOKED GLASS - \$1

RADISH MARTINI

HENNESSY VS, RASPBERRY CORDIAL,
GRAND MARNIER, LEMON JUICE

THE DUCHESS

HENDRICKS, ST. GERMAIN, LEMON
JUICE, BASIL 10



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

DOLCE CAKE -
WEEKLY SLICE SELECTION FROM THE BAKESHOP 9

COAST ROAST FRENCH PRESS SERVICE FOR TWO 7

CORDIALS

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