

RADISH

LUNCH MENU

STARTERS

CRAB BEIGNETS - JUMBO LUMP GULF CRAB
| BEURRE BLANC | PEPPER JELLY 18

RADISHES - ROASTED RADISHES | WHIPPED
GOAT CHEESE | HERB OIL | BASIL 15

FRIED GREEN TOMATOES - FRESH GULF
SHRIMP | CREOLE CREAM SAUCE 18

BRUSSELS SPROUTS - CRISPY BRUSSELS |
CAESAR | CAPERS | LEMON GREMOLATA 12

PORK BELLY - STEEN'S BBQ | PICKLED RED
ONIONS | MAPLE MILK BREAD 20

SOUPS/SALADS/ENTRÉES

WINTER SALAD - LITTLE GEM | BURNT LEEK
RANCH | RED ONION | CURED EGG YOLK |
BACON | HEIRLOOM CHERRY TOMS

-RECOMMENDED ADD-ONS
CHICKEN/SHRIMP/CRAB 6/7/9

SOUP OF THE DAY - CUP OR BOWL 8/10

PASTA - HAND CRAFTED DUCK CONFIT
RAVIOLI | ITALIAN DAUBE SAUCE | 18

BEVERAGES

COKE
COKE ZERO
ROOT BEER
SPRITE
LEMONADE
SWEET TEA
UNSWEET TEA

SANDWICHES

SERVED WITH HAND-CUT
ROSEMARY FRIES

RADISH BURGER - 8OZ WAGYU
PATTY | HOUSE PICKLES | BACON
JAM | COMEBACK SAUCE |
CHEDDAR | LETTUCE 18*

CHICKEN SANDWICH - BUTTERMILK
MARINATED CHICKEN BREAST |
PICKLES | LETTUCE 18
ADD HOT HONEY 1

CRAB CAKE SANDWICH - PANKO
FRIED GULF CRAB CAKE | PEPPER
JELLY | LETTUCE | REMOLAUDE 20

FGT BLT - THICK BRIOCHE | CRISPY
BACON | COMEBACK | FRIED
GREEN TOMS 17

*CONSUMING RAW OR UNDERCOOKED
MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU
HAVE CERTAIN MEDICAL CONDITIONS.