

# STARTERS

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

RADISHES - ROASTED RADISHES | WHIPPED GOAT CHEESE | HERB PISTOU | GRILLED BREAD 15

FRIED GREEN TOMATOES - LUMP CRAB AU GRATIN | GRUYÈRE | CHIVES 20

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

PORK BELLY "BRISKET" - SMOKED BELLY | BRIOCHE | STEEN'S CANE SYRUP BBQ | PICKLED RED  
ONION 20

WINTER SALAD - LITTLE GEM WEDGES | BACON | BURNT ONION AND LEEK RANCH | GRANA  
PADANO | RED ONION | CURED EGG YOLK 15

*RECOMMENDED ADD-ONS* CHICKEN | SHRIMP | LUMP CRAB 6|7|9

SOUP OF THE DAY - CUP OR BOWL 8/10

**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

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**Steak - 8 oz. Choice Filet | Truffle Mac and Cheese | Fried Chicken Skin 45\***  
*Recommended add-ons **Shrimp | Lump Crab 7/9***

**Duck - Chinese Five Spiced Duck Breast | Satsuma Bigarade | Basil Oil | 38**

**Whole Fish - Fresh Gulf Speckled Trout | Cornbread Purée | Herb Pistou | Bacon Fat  
Potato Crisps 40**  
*Recommended add-ons **Shrimp | Lump Crab 7/9***

**Soft Shell Crab - Whole Fried Local Soft Shell | Marsh Hen Hill Jambalaya Grits | Creole  
Cream Sauce 35**

**Radish Burger - 8 oz Fire River Farms Patty | House Pickles | Bacon Jam | Comeback  
Sauce | Pickled Red Onions | Cheddar | Lettuce 18**

**Pasta - Hand Made Duck Confit Ravioli | Italian Daube Sauce | Crispy Duck Skin | Grana  
Padano 34**

## Shareable Sides

**Sautéed Broccolini | Miso Piccata | Grana Padano 9**

**Rosemary Fries 7**

**Marsh Hen Hill Jambalaya Grits 9**

**Truffle Mac and Cheese | Fried Chicken Skin 9**

**Brussels Sprouts 9**

**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.**

**DINNER**