

# BREAKFAST



## from the griddle

<b>Buttermilk Pancakes</b>	From scratch, served with pancake syrup Add all-natural sausage, vegetarian sausage, applewood smoked bacon or turkey bacon	Full stack 7.99   Short stack 6.29 2.29	
<b>Buckwheat Pancakes</b> <span>B</span>	Three hearty cakes made with organic buckwheat flour, molasses; topped with wildflower honey butter	Full stack 8.99   Short stack 7.29	<span>V</span>
<b>Gluten-Free Pancakes</b> <span>B</span>	Organic quinoa, corn, tapioca, buckwheat flours, ground flax	Full stack 9.29   Short stack 7.29	<span>G</span> <span>V</span>
<b>Mom's French Toast</b>	Thick-sliced challah, vanilla & molasses, egg battered <i>Add 100% Coombs Farm organic maple syrup or our strawberry-rhubarb sauce to any pancake or french toast \$2</i> <i>Add berries or nuts to any pancake or french toast \$1 each</i>	Full order 6.99   Half order 4.99	

## radial specialties

<b>Grain Bowl</b>	Quinoa, farro, barley, kale, roasted sweet potatoes, portabello mushroom	9.29   Add one egg 1.49	<span>V</span>
<b>Fish &amp; Grits</b>	Sustainably-caught fish, Adluh corn grits, sauteed spinach, tomato-basil-garlic butter	Market	<span>G</span> ★
<b>Fresh Fruit &amp; Yogurt</b>	Seasonal fresh fruit & berries (organic when available)	8.99   Add house-made granola .89	<span>G</span> <span>V</span>
<b>Vegan Hash</b>	Tamari-marinated tofu, yellow onions, red bell peppers, broccoli, mushrooms, fresh sage, parsley and roasted red skin potatoes; served with wheat toast	8.99   Add cheese .69	<span>V</span>
<b>Radial Bagel</b>	Toasted bagel with cream cheese, avocado, ripe tomato, locally grown organic sunflower sprouts	6.29	<span>V</span>
<b>Bagel &amp; Lox</b>	Smoked salmon, cream cheese, capers, tomato, red onion on toasted bagel	8.99	

## organic cage-free eggs

<b>American Breakfast</b>	Two eggs cooked to order, whole wheat toast and side of local all-natural sausage, applewood-smoked bacon, vegetarian sausage or turkey bacon, choice of grits or potatoes	8.99   Add fresh fruit 1.99	<span>G</span> ★
<b>Red Flannel Hash</b>	Corned beef or turkey sauteed with onions, red bell peppers and oven-roasted red potatoes; topped with two fried eggs and served with whole wheat toast	9.49	<span>G</span> ★
<b>Burritos de Huevos</b>	Scrambled eggs, fresh basil, red peppers & cheddar wrapped in spinach tortilla; topped with spicy black beans, homemade chipotle salsa and dollop of sour cream	8.99	<span>V</span> ★
<b>Gouda Scramble</b>	Your choice of protein scrambled with three eggs, caramelized onions, tomato, gouda and fresh basil; served with whole wheat toast	9.49	<span>G</span> ★
<b>Biscuits &amp; Vegetarian Gravy</b>	Two buttermilk biscuits covered in rosemary-fennel gravy; with two eggs and choice of vegetarian sausage, turkey bacon, local all-natural country sausage or applewood smoked bacon	8.99	★
<b>Salmon Scramble</b>	Three eggs, smoked salmon, sun-dried tomatoes, green onions; served with whole wheat toast	9.29   Add cream cheese .79	<span>G</span> ★
<b>Have-It-Your-Way Breakfast Sandwich</b>	Add bacon, sausage, ham, vegetable sausage 2.29; Biscuit, bagel or English muffin 1.69; Cage-free egg 1.49; Cheese, tomato, sprouts .69 each		★

## extras

<b>Cinnamon Roll</b>	From scratch with pecans & cream cheese icing 3.99
<b>Sweet Potato Hash</b>	Oven-roasted sweet potatoes, red potatoes, parsnips, roasted poblanos, caramelized onions 3.29 <span>V</span> <span>G</span>
<b>Herb Potatoes</b>	Deep-fried, red skinned potatoes tossed in rosemary, thyme, garlic and other seasonings 2.79
<b>Cheese Grits</b>	Adluh corn grits mixed with cheddar, jack & parmesan 2.99

<b>House Grits</b>	Adluh stone-ground corn grits, vegetable margarine 2.49 <span>V</span>
<b>Applewood Smoked Bacon</b>	3.29 <span>G</span>
<b>Turkey Bacon</b>	3.29 <span>G</span>
<b>Sausage</b>	from Pine Street Market 3.29 <span>G</span>
<b>Delia's Chicken Sausage</b>	(1 link) 2.79 <span>G</span>
<b>Vegetable Sausage</b>	2.49 <span>G</span>
<b>Fresh Fruit</b>	3.99 <span>V</span> <span>G</span>
<b>Fresh-baked Buttermilk Biscuit</b>	Preserves or wildflower honey 1.69

B = contains buckwheat flour G = gluten-free V = vegan option ★ = cook to order



Radial Cafe was the first restaurant in Georgia with a certification from the Green Restaurant Association. Today, we have a 3-star rating. Visit [radialcafe.com](http://radialcafe.com) to learn about our commitment to maintaining a sustainable, green restaurant.

# LUNCH

## lunch plates *Add a garden salad or caesar salad \$3.99*

<b>GA Trout</b> Lightly blackened, chorizo stuffing, tomato-herb hollandaise	9.99	
<b>Mushroom Risotto</b> Shitake, oyster, portobello, porcini	9.29   Grilled chicken 3.99   Grilled salmon 5.29	<b>G</b> <b>V</b>
<b>Beef Brisket</b> Dr. Pepper BBQ sauce, fried onions, choice of crop	10.99	
<b>Johnny Cakes</b> Buttermilk corn cakes, shredded pork, house-made Dr. Pepper bbq sauce & slaw	8.99	

## sandwiches *Served w/ one item from our crop list; gluten-free bread available for \$1 per slice*

<b>Sloppy Joe</b> Beef brisket, nappa slaw, whole wheat bun	9.99	<b>G</b>
<b>Roasted Turkey</b> Herbed goat cheese, bacon, arugula, red pepper jelly, toasted sourdough	9.99	<b>G</b>
<b>Salmon BLT</b> Parmesan-crust, toasted ciabatta, local bacon, spinach, tomato, herbed mayo	10.99	<b>G</b> ★
<b>Cuban Chicken Wrap</b> Mojo chicken, black beans, plantain salsa, orange-mojito glaze, garlic-herb tortilla	9.99	<b>G</b>
<b>French Dip</b> Slow-roasted inside top round, caramelized onions & mushrooms, provolone, H&F hoagie	10.99	<b>G</b>
<b>Portobello</b> Marinated & grilled portabella mushroom cap with roasted red bell peppers, caramelized onion, provolone, multi-grain roll	8.99	<b>G</b> <b>V</b>
<b>Reuben</b> Corned beef, house-roasted turkey or seitan, swiss, sauerkraut and our house-made 1000 island dressing on grilled rye bread	9.99	<b>G</b> <b>V</b>
<b>Fried Chicken Sandwich</b> Havarti, apples, red onion jam, dijonaise, rye	9.99	<b>G</b>

## salads *Dressings: Balsamic Vinaigrette, Caesar, Buttermilk, Peanut Vinaigrette, Roasted Tomato Vinaigrette*

Add to any salad: Grilled chicken 4.29 | Grilled salmon or fish of the day Market

<b>Garden Salad</b> Locally-grown baby lettuces, organic sunflower sprouts, organic carrots, cucumbers & tomatoes	4.99	
<b>Classic Caesar</b> Crisp romaine tossed in homemade dressing with parmesan and garlic croutons	4.99	<b>G</b>
<b>Chopped Cobb</b> Romaine, chopped eggs, bacon, avocado, feta, sprouts, cucumber, tomato	9.29	<b>G</b>
<b>Superfood Salad</b> Cabbage, kale, carrots, broccoli, dried cranberries, pumpkin seeds, peanut dressing	8.99	<b>G</b> <b>V</b>
<b>Organic Arugula</b> Goat cheese, almonds, dried blueberries	8.99	<b>G</b>
<b>Farm Fresh Soup</b> From our repertoire of soups and stews	Cup 3.99   Bowl 4.99	

## burgers *Served on whole wheat bun with romaine lettuce and red onion, plus a choice of one crop or side item*

**Choose a protein \$8 ea.** Brasstown Beef Burger **G** ★ Jerk Turkey Burger **G** ★  
Walnut-Lentil Burger **B** **G** **V** Black Bean Burger **B** **G** **V**

**Add more protein \$2 ea.** Applewood-smoked Bacon | Black Forest Ham | House-roasted Turkey | Turkey Bacon

**Make it cheesy \$1 ea.** Havarti | Tillamook Cheddar | Jarlsberg | Provolone | Pepper Jack | Feta

**Toppings 69¢ ea.** Salsa | Tomato Slice | Sauteed Spinach | Cole Slaw | Jalapeno Pepper | Hummus | Caesar Dressing | 1000 Island | Roasted Red Pepper | Caramelized Onion | Sauerkraut | Sunflower Sprouts | Sauteed Mushrooms

## crops *\$3.99 each*

<b>Black Beans</b>	<b>G</b> <b>V</b>
<b>Sweet Potato Hash</b>	<b>G</b> <b>V</b>
<b>Collard Greens</b>	<b>G</b> <b>V</b>
<b>Corn-Poblano Souffle</b>	
<b>Herbed Nappa Slaw</b>	
<b>Steamed Broccoli</b>	<b>G</b> <b>V</b>
<b>Fresh Fruit</b>	<b>G</b> <b>V</b>
<b>Three Grain Salad</b>	<b>V</b>
<b>Sauteed Spinach</b>	<b>G</b> <b>V</b>
<b>House-made Potato Chips</b>	
<b>Superfood Salad</b>	<b>G</b> <b>V</b>
<b>Chorizo-Cornbread Stuffing</b>	
<b>Crop(s) of the Day</b>	

## drinks *To aid in conservation, tap water is available by request.*

**Organic, Shade-Grown Coffee** from the Selva Negra farm in the rainforest mountains of Nicaragua, sustainably & ethically produced  
Bottomless cup 2.79 | Espresso 2.49 | Cappuccino, Mocha, Latte 3.79

**Arden's Garden Juices** Locally-squeezed juices and smoothies:  
*Orange, Red Apple, Supergreen, OOPS, Pineapple-Apple-Ginger, Cranberry-Apple-Orange, Hot Shot, Grapefruit, Cha-Cha Cherry* 3.99

**Organic, Fair Trade Hot Tea** from Equal Exchange co-op: Earl Grey, Green, Darjeeling, English Breakfast, Herbal African Rooibos or Chai 2.99

**Hot Cocoa** Organic fair trade chocolate & sugar responsibly grown in Latin American cooperatives 3.49

**Soft Drinks**  
Sodas, fresh brewed sweet and unsweet tea with complimentary refills 2.69

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WE COOK EGGS & BEEF TO CUSTOMER SPECIFICATIONS. GEORGIA HEALTH CODE REQUIRES THE FOLLOWING ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS (ESPCIALY IF YOU HAVE CERTAIN MEDICAL CONDITIONS).