

# radial **15** CAFE YEARS DINNER

gluten free  
vegan option  
cook to order

## nosh

<b>Bacon &amp; Eggs</b> Bacon-wrapped dates, horseradish-bacon deviled eggs	8.29	G
<b>Korean Tofu Lettuce Cups</b> Broccoli, toasted cashews, sprouts, hoisin bbq sauce	8.99	G V
<b>Johnny Cakes</b> Beer-braised pork, jalapeno corn cakes, napa slaw, Dr. Pepper bbq sauce	9.99	
<b>Fried Green Tomatoes</b> Pimiento cheese, red pepper jelly	9.99	
<b>Corn Fritters</b> Sriracha aioli	8.99	V
<b>Farm Fresh Soup</b> From our repertoire of soups, bisques, stews	4.99 cup   5.99 bowl	

## entrees *Add a garden or caesar salad to any entree \$3.29*

<b>Chipotle Salmon</b> Pimiento-cheese grits	18.99	
<b>Coca-Cola Brined Fried Chicken</b> Mac & cheese, house made pickles	16.99	
<b>Rigatoni</b> Braised kale, roasted butternut squash, sun-dried tomatoes, herbed goat cheese olive oil	13.99	V
<b>Beef Brisket</b> Blue cheese polenta, onion rings	15.99	
<b>Shrimp &amp; Grits</b> GA white shrimp, cheese grit cake, andouille, asparagus, spicy tomato cream sauce	18.99	
<b>GA Trout</b> Lightly blackened, chorizo cornbread stuffing, tomato-herb hollandaise	15.99	G
<b>Risotto</b> Roasted corn, tomato, spinach, fried okra	14.99	G V
<b>Crop Plate</b> Your choice of 4 crops/sides	13.99	

## sandwiches *Served with your choice of one crop or side.*

<b>Local Burger</b> Brasstown Beef, Doux South mean green tomatoes, Pine Street thick-cut bacon, pimiento, arugula Turkey, Black Bean V G, Walnut-Lentil V G burgers also available	12.99	
<b>Blackstone Reuben</b> Corned beef, house-roasted turkey or seitan, swiss and our homemade 1000 island dressing on grilled rye bread	9.99	G V
<b>Salmon BLT</b> Parmesan-crust, local bacon, spinach, tomato, herbed mayo, toasted ciabatta	10.99	G ★
<b>Cuban Chicken Wrap</b> Mojo-marinated, black beans, plantain salsa, orange-mojito glaze, garlic-herb tortilla	9.99	G
<b>Seitan Chimmichurri</b> House-made french bread, pickled radishes, sprouts, 'cheese'	10.99	V

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

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

<b>Organic Arugula</b> Goat cheese, dried blueberries, toasted almond, black currant-balsamic vinaigrette	8.99	G
<b>Superfood Salad</b> Peanut dressing, dried cranberries, pumpkin seeds	8.29	G V
<b>Garden Salad</b> Fresh romaine, baby field greens, locally-grown organic sunflower sprouts, carrots, cucumbers & tomatoes with choice of dressing	4.99	G
<b>Classic Caesar</b> Crisp romaine tossed in homemade dressing with parmesan and garlic croutons	4.99	G
<b>Chopped Cobb</b> Romaine, chopped eggs, bacon, avocado, feta, sprouts, cucumber tomato	8.99	

## crops \$3.99 ea

**Black Beans** G V  
**Sweet Potato Hash** G V  
**Collard Greens** G V  
**Corn-Poblano Souffle**

**Herbed Nappa Slaw** G  
**Steamed Broccoli** G V  
**House-made Potato Chips**  
**Fresh Fruit** G V

**Three Grain Salad** V  
**Sauteed Spinach** G V  
**Superfood Salad** G  
**Chorizo-Cornbread Stuffing**  
**Crop(s) of the Day**

## white

	glass	bottle
<b>Roederer Estate Brut</b> Anderson Valley	bottle only	60.00
<b>Casposaldo, Pinot Grigio</b> Delle Venezie, Italy	10.00	40.00
<b>Stolpman Sauvignon Blanc</b> Ballard Canyon, CA	10.00	38.00
<b>Stellina di Notte Prosecco</b> Chianti, Italy DOCG		26.00
<b>Carpene Malvolti - Prosecco Splits</b> Conegliano, Italy	9.00	34.00
<b>Rimat Albarino</b> Catalunya, Spain	7.00	28.00
<b>Simple Life Chardonnay</b> Napa, California - Organic	9.00	34.00
<b>Snoqualmie 'Naked' Chardonnay</b> Columbia Valley - Organic	9.00	34.00
<b>Triennes Rosé Provence</b> France - Sustainably farmed	9.00	34.00
<b>Noble Wine Cellars, Traminette</b> Hiawassee Highlands, North Georgia	14.00	54.00

## red

<b>Argyle, Pinot Noir</b> Willamette Valley, OR	13.00	50.00
<b>Klinker Brick Syrah</b> Lodi, California	12.00	46.00
<b>La Capra Cabernet Sauvignon</b> Darling, South Africa	9.00	34.00
<b>Cellar 8 Zinfandel</b> Napa, California	9.00	34.00
<b>Veramonte Red Blend</b> Central Valley, Chile	10.00	40.00
<b>Simple Life Pinot Noir</b> Napa, California - Organic	9.00	34.00
<b>Jallon</b> Cotes du Rhone Valley, France	9.00	34.00
<b>Radio Boca Tempranillo</b> Valencia, Spain - Organic	8.00	32.00
<b>Terre de Vino Barbera</b> Piedmonte, Italy	9.00	34.00

## drinks

*To aid conservation, tap water available upon request.*

**Organic, Shade-Grown Coffee** From 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 orange juice, juice blends and smoothies, including: Orange, OOPS, Red Apple, Grapefruit, Cranberry-Apple-Orange, Supergreen, Pineapple-Apple-Ginger, Hot Shot, Real Energy 3.99

### Organic, Fair Trade Hot Tea

From Equal Exchange co-op: Earl Grey, Green or Black Ceylon, First Flush Darjeeling, Herbal African Rooibos or Chai 2.99


**Hot Cocoa** From organic fair trade chocolate & sugar responsibly grown in Latin America cooperatives 3.49

**Soft Drinks** Sodas, freshly brewed sweet and unsweet tea with complimentary refills 2.29

## beer

<b>Naked Pig Pale Ale</b> Gadsden, AL (5% abv)	6
<b>Truck Stop Honey Brown Ale</b> Gadsden, AL (5% abv)	6
<b>Newcastle Brown Ale</b> England	5
<b>Abita Purple Haze</b> New Orleans, LA	6
<b>Hoegaarden</b> Hoegaarden, Belgium	5
<b>SweetWater 420</b> Atlanta, GA	4
<b>Estrella Daura</b> Spain 	5
<b>Stella Artois</b> Leuven, Belgium	5
<b>Miller Lite</b> Milwaukee, WI	3

## draft beer

<b>Crispin Cider</b> Colfax, CA 5% 	7.00 pint
<b>SweetWater</b> Atlanta, GA	5.00 pint
<b>Sierra Nevada</b> Chico, CA - Sustainable	5.00 pint



### What's a 'green restaurant'?

Visit [www.radialcafe.com](http://www.radialcafe.com) to learn more about our commitment to maintaining a sustainable, green restaurant.

★ = We cook eggs and 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 (ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.)"

### OUR FOOD PARTNERS

ARDEN'S GARDEN • BRASSTOWN BEEF • COLEMAN NATURAL • GUM CREEK FARMS • PINE STREET MARKET • SELVA NEGRA • TREEHOUSE MILK • VONNIE'S GREENS

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- Corn-Poblano Souffle G V

- Herbed Nappa Slaw G
- Steamed Broccoli G V
- House-made Potato Chips G V
- Fresh Fruit G V

- Three Grain Salad V
- Sauteed Spinach G V
- Superfood Salad G
- Chorizo-Cornbread Stuffing
- Crop(s) of the Day