

radial **15** CAFE YEARS DINNER

gluten free
vegan option
cook to order
G V ★

nosh

Salmon Croquetas Black bean puree, saffron aioli	9.99	
Bacon & Eggs Bacon-wrapped dates, horseradish-bacon deviled eggs	8.29	G
Korean Tofu Lettuce Cups Broccoli, toasted cashews, sprouts, hoisin bbq sauce	8.99	G V
Johnny Cakes Beer-braised pork, jalapeno corn cakes, napa slaw, Dr. Pepper bbq sauce	9.99	
Fried Green Tomatoes Pimiento cheese, red pepper jelly	9.99	
Corn Fritters Sriracha aioli	8.99	V
Farm Fresh Soup 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*

Salmon Whole wheat spaghetti, asparagus, roasted tomatoes, herbed olive oil	18.99	G
Coca-Cola Fried Chicken Five cheese mac & cheese	16.99	
Mushroom Ragout Roasted spaghetti squash	14.99	V
Jerked Trout Mofongo, collard green slaw	16.99	
Beef Brisket Blue cheese polenta, onion rings	15.99	G
Shrimp & Grits GA white shrimp, cheese grit cake, andouille, asparagus, spicy tomato cream sauce	18.99	
GA Trout Lightly blackened, chorizo cornbread stuffing, tomato-herb hollandaise	15.99	G
Risotto Roasted corn, tomato, spinach, fried okra	14.99	G V
Crop Plate Your choice of 4 crops/sides	13.99	

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

Local Burger 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	
Blackstone Reuben Corned beef, house-roasted turkey or seitan, swiss and our homemade 1000 island dressing on grilled rye bread	9.99	G V
Salmon BLT Parmesan-crust, local bacon, spinach, tomato, herbed mayo, toasted ciabatta	10.99	G ★
Cuban Chicken Wrap Mojo-marinated, black beans, plantain salsa, orange-mojito glaze, garlic-herb tortilla	9.99	G

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

Organic Arugula Goat cheese, dried blueberries, toasted almond, black currant-balsamic vinaigrette	8.99	G
Superfood Salad Peanut dressing, dried cranberries, pumpkin seeds	8.29	G V
Garden Salad Fresh romaine, baby field greens, locally-grown organic sunflower sprouts, carrots, cucumbers & tomatoes with choice of dressing	4.99	G
Classic Caesar Crisp romaine tossed in homemade dressing with parmesan and garlic croutons	4.99	G
Chopped Cobb 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
Roederer Estate Brut Anderson Valley	bottle only	60.00
Casposaldo, Pinot Grigio Delle Venezie, Italy	10.00	40.00
Stolpman Sauvignon Blanc Ballard Canyon, CA	10.00	38.00
Stellina di Notte Prosecco Chianti, Italy DCG		26.00
Carpene Malvolti - Prosecco Splits Conegliano, Italy	9.00	34.00
Rimat Albarino Catalunya, Spain	7.00	28.00
Simple Life Chardonnay Napa, California - Organic	9.00	34.00
Snoqualmie 'Naked' Chardonnay Columbia Valley - Organic	9.00	34.00
Triennes Rosé Provence France - Sustainably farmed	9.00	34.00
Noble Wine Cellars, Traminette Hiwassee Highlands, North Georgia	14.00	54.00

red

Noble Wine Cellars Chambourcin Hiwassee Highlands, North Georgia	14.00	54.00
Argyle, Pinot Noir Willamette Valley, OR	13.00	50.00
Klinker Brick Syrah Lodi, California	12.00	46.00
La Capra Cabernet Sauvignon Darling, South Africa	9.00	34.00
Cellar 8 Zinfandel Napa, California	9.00	34.00
Veramonte Red Blend Central Valley, Chile	10.00	40.00
Simple Life Pinot Noir Napa, California - Organic	9.00	34.00
Radio Boca Tempranillo Valencia, Spain - Organic	8.00	32.00
Terre de Vino Barbera 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 and juice blends, 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

Naked Pig Pale Ale Gadsden, AL (5% abv) 6

Truck Stop Honey Brown Ale Gadsden, AL (5% abv) 6

Newcastle Brown Ale England 5

Abita Purple Haze New Orleans, LA 6

Hoegaarden Hoegaarden, Belgium 5

SweetWater 420 Atlanta, GA 5

Estrella Daura Spain  5

Stella Artois Leuven, Belgium 5

Miller Lite Milwaukee, WI 4

draft beer

Crispin Cider Colfax, CA 5%  7.00 pint

SweetWater Atlanta, GA 5.00 pint

Sierra Nevada Chico, CA - Sustainable 5.00 pint



What's a 'green restaurant'?

Visit 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

nosh

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- Fresh Fruit G V

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- Superfood Salad G
- Chorizo-Cornbread Stuffing
- Crop(s) of the Day