

brunch

from the griddle

Buttermilk Pancakes	From scratch, served with pancake syrup	Full stack 7.99 Short stack 6.29	
Buckwheat Pancakes	B Three hearty cakes made with organic buckwheat flour, molasses; topped with wildflower honey butter	Full stack 8.99 Short stack 7.29	V
Gluten-Free Pancakes	B Organic quinoa, corn, tapioca, buckwheat flours, ground flax	Full stack 9.29 Short stack 7.29	G V
Mom's French Toast	Thick-sliced challah, vanilla & molasses, egg battered; served with fresh berry compote	Full order 8.29 Half order 6.99	

Add all-natural sausage, chicken sausage, vegetarian sausage or applewood smoked bacon 2.29

Add 100% Coombs Farm organic maple syrup or our fresh berry compote to any pancake or french toast \$2

radial specialties

Grain Bowl	Quinoa, farro, barley, kale, roasted tomatoes, sunflower sprouts, balsamic mushrooms, roasted tomato vinaigrette	9.29 Add one egg 1.49	V
Fresh Fruit & Yogurt	Seasonal fresh fruit, honey-vanilla yogurt & granola	9.29	G V
Vegan Hash	Seasonal squash, roasted tomatoes, mushrooms, basil pesto, red skinned potatoes; served with rye or sourdough toast	8.29 Add one egg 1.29 Add tofu 2.99	G V
Radial Bagel	Toasted bagel with cream cheese, avocado, ripe tomato, locally grown organic sunflower sprouts	6.29	V
Bagel & Lox	Smoked salmon, cream cheese, capers, tomato, red onion on toasted bagel	8.99	

organic cage-free eggs

American Breakfast	Two eggs cooked to order, whole wheat toast with your choice of protein and your choice of grits or potatoes	8.99 Add fresh fruit 1.99	G ★
Hash	Two eggs, corned beef sautéed with seasonal squash, roasted tomatoes, mushrooms, potatoes, basil pesto	9.99	G
Gouda Scramble	Your choice of protein scrambled with three eggs, caramelized onions, tomato, smoked gouda and fresh basil; served with whole wheat toast	9.49	G ★
Biscuits & Vegetarian Gravy	Two buttermilk biscuits covered in rosemary-fennel gravy; with two eggs and choice of breakfast protein	8.99	★
Salmon Scramble	Three eggs, smoked salmon, fresh tomatoes, spinach, green onions, fresh crema; served with whole wheat toast	9.99	G ★
Strata	Chef's choice, served with choice of side	9.99	G

midday

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

Salmon BLT	Parmesan-crust, toasted ciabatta, local bacon, spinach, tomato, herbed mayo	10.99	G ★
Local Burger	Brasstown Beef, Doux South mean green tomatoes, Pine Street thick-cut bacon, pimiento, arugula	11.99	G
Summer Harvest	Local lettuce, peaches, pecans, dried cranberries, goat cheese, sprouts	4.99 9.99	G
Superfood Salad	Cabbage, kale, carrots, broccoli, dried cranberries, pumpkin seeds, peanut dressing	8.99	G
Farm Fresh Soup	From our repertoire of soups and stews	Cup 4.99 Bowl 5.99	

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

OUR LOCAL PARTNERS

ARDEN'S GARDEN • WHITE OAK PASTURES • SPRINGER MOUNTAIN FARM • GUM CREEK FARMS • PINE STREET MARKET • SELVA NEGRA • TREEHOUSE MILK • VONNIE'S GREENS

extras

Cinnamon Roll From scratch with pecans & cream cheese icing 3.99

Herb Potatoes Deep-fried, red skinned potatoes tossed in rosemary, thyme, garlic and other seasonings 2.79

Cheese Grits Adluh corn grits mixed with cheddar, jack & parmesan 2.99

House Grits Adluh stone-ground corn grits, vegetable margarine 2.49 **V**

Applewood Smoked Bacon 3.29 **G**

Country Sausage
from Pine Street Market 3.29 **G**

Delia's Chicken Sausage (1 link) 2.79 **G**

Vegetable Sausage 2.49

Fresh Fruit 3.99 **V G**

Fresh-baked Buttermilk Biscuit
Preserves or wildflower honey 1.69

crops \$3.99 each

Corn-Poblano Souffle

Herbed Nappa Slaw

Steamed Broccoli **G V**

Fresh Fruit **G V**

Three Grain Salad **V**

Sauteed Spinach **G V**

House-made Potato Chips

Superfood Salad **G V**

Crop(s) of the Day

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, Real Energy 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

\$7 drinks

real apple martini
smirnoff apple, red apple juice

radial-rita
tequila, house-made sour, triple sec

mojito
rum, muddled mint, splash of soda

shades of orange
smirnoff citrus, tuaca, oj, thyme-lavender essence

brunch drinks

rise & shine (as featured in **Creative Loafng**)
earl grey-infused gin, grapefruit, lemon, egg white, orange marmalade 10.

bloody mary
crop organic cucumber vodka, house-made organic mix 10.

mimosa
fresh-squeeze orange juice 8.

bellini
champagne, peach nectar 9.

champagne cocktail
farmers gin, lemon, champagne, orange essence 10.

wake-up call
maple bacon infused whiskey, ginger beer 10.

cinnamon roll martini
toasted pecan bourbon, bailey's, smirnoff fluff 10.

sweet surrender
maple-bacon infused whiskey, cherry, orange, demerara 10.



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 to learn about our commitment to maintaining a sustainable, green restaurant.