

dinner

nosh

Bacon & Eggs Bacon-wrapped dates, horseradish-bacon deviled eggs	8.29	G
Fried Green Tomatoes Doux South mean green, 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	

gluten free
G
vegan option
V
cook to order
★

entrees *Add a Harvest Salad or Kale Caesar Salad to any entree for \$3.99*

Red Snapper Mashed red potatoes, lemon-caper sauce	19.99	G
Cuban Pork Pulled shoulder, plantain salsa, whipped sweet potatoes	17.99	G
Summer Ratatouille Chickpeas, fennel, zucchini, eggplant, tomato, orzo	14.99	G V
Risotto Tomato pesto, charred corn, sweet peas, lemon, parmesan	14.99	G V
Beef Brisket Blue cheese polenta, onion rings	15.99	
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	12.99	G
Salmon BLT Parmesan-crust, local bacon, spinach, tomato, herbed mayo, toasted ciabatta	12.99	G ★
Brisket Sloppy Joe Coca-Cola beef brisket, nappa slaw, whole wheat bun	10.99	
Salmon Burger Tomato jam, sprouts, organic whole wheat bun	11.99	

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

	Add to any salad: Grilled chicken 4.29 Grilled market fish Market Price	G
Superfood Salad Peanut dressing, dried cranberries, pumpkin seeds	8.99	G V
Kale Caesar Soft egg yolk, local bacon, parmesan garlic croutons	4.99 8.99	
Summer Harvest Local lettuce, peaches, pecans, dried cranberries, goat cheese, sprouts	4.99 9.99	G

crops \$3.99 ea

Three Grain Salad V	House-made Potato Chips	Sauteed Spinach G V
Herbed Nappa Slaw G	Fresh Fruit G V	Superfood Salad G
Steamed Broccoli G V	Corn-Poblano Souffle	Crop(s) of the Day

★ = 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.)"

white

	glass	bottle
Simple Life Chardonnay Napa, California - Organic	9	34
Snoqualmie 'Naked' Chardonnay Columbia Valley - Organic	9	34
Terre Siciliane Pinot Grigio Sicily, Italy	8	30
Carpene Malvolti - Prosecco Splits Conegliano, Italy	9	34
Marchesi de Frescobaldi Rose Toscana, Italy	11	43
Stolpman Sauvignon Blanc Ballard Canyon, CA	10	38
Raimat Albarino Catalunya, Spain	8	32
Col de' Salici Prosecco Veneto, Italy		47
Trimbach Pinot Gris Alsace, France		75
Freemark Abbey Chardonnay Napa Valley, California		88
Cakebread Sauvignon Blanc Napa Valley, California		104

red

Simple Life Pinot Noir Napa, California - Organic	9	34
Argyle, Pinot Noir Willamette Valley, OR	13	50
Verum Malbec Patagonia, Argentina	15	62
Klinker Brick Syrah Lodi, California	12	46
Criss Cross Zinfandel Clarksburg, California	11	43
Radio Boca Tempranillo Valencia, Spain - Organic	8	32
La Capra Cabernet Sauvignon Darling, South Africa	9	34
Amalgama Blend Valle del Cachapoal, Chile	10	40
Stags' Leap Petie Sirah Stags' Leap District, California		91
Franco Espanolas Rioja Rioja, Spain		104
Stags' Leap Hands of Time Blend Napa Valley, California		106
David Bruce Pinot Noir Russian River Valley		127

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
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

Scofflaw Basement IPA Atlanta, GA	7.00 pint
SweetWater Goin' Coastal Atlanta, GA	6.00 pint
Mother Earth Dark Cloud Kinston, NC	7.00 pint
Terrapin Sound Czech Athens, GA	7.00 pint



What's a 'green restaurant'?

Visit www.radialcafe.com to learn more about our commitment to maintaining a sustainable, green restaurant.

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

dinner to go

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