

dinner

nosh

Artichoke Dip Garlic, butter, mozzarella, parmesan, crostini	9.99			
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	
Johnny Cakes Buttermilk corn cakes, jalapenos, napa slaw, beef brisket	9.99			
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*

Trout Chorizo stuffing, roasted tomato hollandaise	17.99			
Lemon-Rosemary Chicken Garlic mashed potatoes, choice of side	15.99	G		
Salmon Dill-brined, red chile couscous	19.99			
Enchiladas Butternut squash, black beans, poblano 'cream' sauce	15.99	G	V	
Beef Brisket Blue cheese polenta, onion rings	15.99			
Risotto Roasted wild mushrooms, spinach	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	12.99	G		
Salmon BLT Parmesan-cruste, 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

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

red

Simple Life Pinot Noir Napa, California - Organic	9	34
Argyle, Pinot Noir Willamette Valley, OR	13	50
Maison L'Envoye Pinot Noir Willamette Valley	15	59
David Bruce Pinot Noir Russian River Valley		127
Radio Boca Tempranillo Valencia, Spain - Organic	8	32
Verum Malbec Patagonia, Argentina	15	59
Criss Cross Zinfandel Clarksburg, California	11	43
Amalgama Blend Valle del Cachapoal, Chile	10	40
Klinker Brick Syrah Lodi, California	12	46
Franco Espanolas Rioja Rioja, Spain		104
Stags' Leap Hands of Time Blend Napa Valley, California		106
Stags' Leap Petie Sirah Stags' Leap District, California		91
Radley & Finch Cabernet Western Cape, South Africa	8	30
Sean Minor Cabernet Paso Robles CA	10	38

drinks To aid conservation, tap water available upon request.

Organic, Shade-Grown Coffee From the rainforest mountains of Nicaragua, sustainably & ethically produced
 Espresso 2.49 | Cappuccino, Mocha, Latte 3.79
 Bottomless cup 2.79

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
Treehorn Dry Cider Marietta GA	7
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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