

# brunch

## from the griddle

<b>Buttermilk Pancakes</b>	From scratch, served with pancake syrup	Full stack 7.99   Short stack 6.29	
<b>Buckwheat Pancakes</b>	<b>B</b> Three hearty cakes made with organic buckwheat flour, molasses; topped with wildflower honey butter	Full stack 8.99   Short stack 7.29	<b>V</b>
<b>Gluten-Free Pancakes</b>	<b>B</b> Organic quinoa, corn, tapioca, buckwheat flours, ground flax	Full stack 9.29   Short stack 7.29	<b>G</b> <b>V</b>
<b>Mom's French Toast</b>	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

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

## organic cage-free eggs

<b>American Breakfast</b>	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	<b>G</b> ★
<b>Hash</b>	Two eggs, corned beef sauteed with roasted butternut squash, brussel sprouts, potatoes, poblanos, caramelized onion	9.99	<b>G</b>
<b>Gouda Scramble</b>	Your choice of protein scrambled with three eggs, caramelized onions, tomato, smoked gouda and fresh basil; served with whole wheat toast	9.49	<b>G</b> ★
<b>Biscuits &amp; Vegetarian Gravy</b>	Two buttermilk biscuits covered in rosemary-fennel gravy; with two eggs and choice of breakfast protein	8.99	★
<b>Salmon Scramble</b>	Three eggs, smoked salmon, fresh tomatoes, spinach, green onions; served with whole wheat toast	9.99	<b>G</b> ★

# midday

Gluten-free bread available for \$1 per slice

<b>Salmon BLT</b>	Parmesan-crust, toasted ciabatta, local bacon, spinach, tomato, herbed mayo	10.99	<b>G</b> ★
<b>Local Burger</b>	Brasstown Beef, Doux South mean green tomatoes, Pine Street thick-cut bacon, pimiento, arugula	11.99	<b>G</b>
<b>Fried Chicken Sandwich</b>	Rye, havarti, red pepper jelly, apple, dijonaise	10.99	
<b>Brisket Sloppy Joe</b>	Coca-Cola BBQ beef brisket, nappa slaw, whole wheat bun	10.99	
<b>Fall Harvest</b>	Local greens, dried cherries, apples, white cheddar, candied walnuts, warm bacon vinaigrette	5.99   9.99	<b>G</b>
<b>Superfood Salad</b>	Cabbage, kale, carrots, broccoli, dried cranberries, pumpkin seeds, peanut dressing	8.99	<b>G</b>
<b>Farm Fresh Soup</b>	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](http://radialcafe.com) to learn about our commitment to maintaining a sustainable, green restaurant.