

# dinner

## nosh

<b>Bacon &amp; Eggs</b> Bacon-wrapped dates, horseradish-bacon deviled eggs	8.29	G
<b>Fried Green Tomatoes</b> Doux South mean green, pimiento cheese, red pepper jelly	9.99	
<b>Corn Fritters</b> Sriracha aioli	8.99	V
<b>Johnny Cakes</b> Buttermilk corn cakes, jalapenos, napa slaw, beef brisket	9.99	
<b>Farm Fresh Soup</b> 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*

<b>Salmon</b> Blackened, butternut squash puree	18.99	G
<b>Chicken Tinga</b> Tostadas, black beans, sour cream, roasted tomato salsa, fried egg, hollandaise	15.99	
<b>Roasted Pork Shoulder</b> Whipped sweet potatoes	15.99	G
<b>Trout</b> Chorizo stuffing, roasted tomato hollandaise	17.99	
<b>Beef Brisket</b> Blue cheese polenta, onion rings	15.99	
<b>Risotto</b> Roasted wild mushrooms, spinach	14.99	G V
<b>Crop Plate</b> Your choice of 4 crops/sides	13.99	

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

<b>Local Burger</b> Brasstown Beef, Doux South mean green tomatoes, Pine Street thick-cut bacon, pimiento, arugula	12.99	G
<b>Salmon BLT</b> Parmesan-crust, local bacon, spinach, tomato, herbed mayo, toasted ciabatta	12.99	G ★
<b>Fried Chicken Sandwich</b> Rye, havarti, red pepper jelly, sliced apple, dijonaise	11.99	
<b>Brisket Sloppy Joe</b> Coca-Cola beef brisket, nappa slaw, whole wheat bun	10.99	
<b>Salmon Burger</b> 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
<b>Superfood Salad</b> Peanut dressing, dried cranberries, pumpkin seeds	8.99	G V
<b>Kale Caesar</b> Soft egg yolk, local bacon, parmesan garlic croutons	4.99   8.99	
<b>Summer Harvest</b> Local lettuce, peaches, pecans, dried cranberries, goat cheese, sprouts	4.99   9.99	G

## crops \$3.99 ea

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

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

## red

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

<b>Naked Pig Pale Ale</b> Gadsden, AL (5% abv)	6
<b>Truck Stop Honey Brown Ale</b> Gadsden, AL (5% abv)	6
<b>Treehorn Dry Cider</b> Marietta GA	7
<b>Newcastle Brown Ale</b> England	5
<b>Hoegaarden</b> Hoegaarden, Belgium	5
<b>SweetWater 420</b> Atlanta, GA	5
<b>Estrella Daura</b> Spain 	5
<b>Stella Artois</b> Leuven, Belgium	5
<b>Miller Lite</b> Milwaukee, WI	4

## draft beer

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



## What's a 'green restaurant'?

Visit [www.radialcafe.com](http://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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