

# radial CAFE

## breakfast

### from the griddle

#### **buttermilk pancakes**

full stack \$7.99 | short stack \$6.29

#### **buckwheat pancakes (v)**

full stack \$8.99 | short stack \$7.29

#### **gluten-free panckes (v) (gf)**

full stack \$9.29 | short stack \$7.99

#### **french toast**

mixed berry compote

full order \$8.29 | half order \$6.99

### specialties

#### **grain bowl**

quinoa, farro, barley,  
asparagus, goat cheese, walnuts,  
tomato vinaigrette

\$9.99 | add one egg \$1.49

#### **fruit plate (v) (gf)**

honey-vanilla yogurt and  
house-made granola \$9.29

#### **vegan hash (v)**

asparagus, spinach,  
red-skinned potato,  
caramelized onion, red peppers  
| add tofu \$2.99

#### **vegan breakfast sandwich**

sourdough, black bean hummus,  
tomato jam, red onion, spinach  
\$7.99

#### **bagel & smoked salmon**

toasted sesame seed bagel,  
cream cheese, capers,  
tomato, red onion \$8.99

### extras

#### **cinnamon roll**

pecans, cream cheese frosting  
\$3.99

#### **fried herb potatoes \$2.79**

#### **house grits (v) \$2.49**

#### **cheese grits**

cheddar, parmesan, jack \$2.99

#### **country sausage (gf)**

\$2.49

#### **applewood smoked**

#### **bacon (gf) \$3.29**

#### **delia's chicken sausage (gf)**

(one link) \$2.79

#### **vegetable sausage \$2.49**

#### **fresh fruit (v) (gf) \$3.99**

#### **buttermilk biscuit**

preserves or wildflower honey  
\$1.99

#### **100% organic maple syrup**

\$2.00

#### **berry compote (v) (gf)**

\$2.00

### organic eggs

#### **american**

two eggs to order,  
choice of protein,  
grits or potatoes \$8.99 |  
add fresh fruit \$1.99

#### **gouda scramble**

choice of protein,  
with three scrambled eggs,  
caramelized onions, tomato,  
smoked gouda,  
fresh basil, toast \$9.49

#### **biscuits & gravy**

two buttermilk biscuits,  
rosemary-fennel gravy,  
two eggs, choice of protein \$9.29

#### **salmon scramble**

three eggs, smoked salmon,  
roasted tomato,  
spinach, green onions, toast  
\$9.99 | add cream cheese .89

#### **chorizo burrito**

three eggs, mexican chorizo,  
monterey jack,  
red peppers, flour tortilla,  
black beans,  
roasted tomato salsa \$9.99

#### **hash**

two eggs, coca cola barbeque  
braised brisket,  
red-skinned potatoes,  
caramelized onion,  
red peppers, hollandaise \$10.99 |  
substitute 'vegan hash' mix \$2.00

# radial

C A F E

## lunch

### plates

#### **blackened trout**

grilled asparagus, hollandaise  
\$11.99

#### **crop plate**

your choice of 3 sides or crops  
\$10.99

#### **supergreen risotto**

english peas, spinach, asparagus,  
arugula salad  
\$9.29 | add grilled chicken \$4.99  
add grilled salmon MP

### salads/soup

*house-made dressings:  
balsamic, caesar, lemon-dill,  
buttermilk, peanut-ginger,  
roasted tomato*

#### **harvest**

arugula, red cabbage,  
dried blueberries,  
almonds, goat cheese,  
lemon-dill vinaigrette  
\$5.99 - small | \$9.99 - large

#### **superfood salad (gf)**

cabbage, kale, carrots, broccoli,  
dried cranberries, pumpkin seeds,  
peanut-ginger dressing  
\$8.99

#### **kale caesar**

chilled egg, bacon,  
parmesan croutons  
\$4.99 - small | \$8.99 - large

#### **farm fresh soup**

from our repertoire of soups,  
stews, bisques and more  
cup - \$4.99 | bowl = \$5.99

### crops/sides

#### **corn souffle**

corn, poblano, cream, egg,  
butter \$3.99

#### **herbed napa slaw (gf)**

peppery dressing \$3.99

#### **steamed broccoli (v) (gf)**

\$3.99

#### **fresh fruit (v) (gf)**

\$3.99

#### **three grain salad (v)**

quinoa, farro, kale, apple,  
sweet potato \$3.99

#### **sauteed spinach (v) (gf)**

\$3.99

#### **house-made potato chips**

\$3.99

#### **superfood salad (gf)**

\$3.99

#### **curried-coconut collards (v) (gf)**

\$3.99

#### **cuban black beans (v) (gf)**

\$3.99

### sandwiches

#### **sloppy joe**

coca cola bbq brisket, napa slaw,  
whole wheat bun \$9.99

#### **salmon blt**

parmesan-crusting,  
toasted ciabatta, local bacon,  
spinach, tomato, herbed mayo  
\$12.99

#### **fried chicken**

breaded & fried breast, havarti,  
red pepper jelly, apple, dijonaise,  
marbled rye \$10.99

#### **local burger**

white oak pastures beef,  
doux south mean green tomato,  
pine street bacon, house-made  
pimiento, spinach,  
whole wheat bun \$12.99

#### **walnut-lentil burger (v)**

caramelized onion, tomato jam,  
avocado, spinach, wheat bun  
\$9.99

#### **cuban wrap**

mojo-marinated chicken breast,  
plantain salsa, black beans,  
orange-mojito glaze,  
garlic-herb wrap \$10.99

*We cook eggs and beef to customer specifications, Georgia health code requires the following advisory: consuming raw or undercooked meals, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness (especially if you have certain medical conditions).*