

Shares

All Day Menu

Served Open to Close

MAC N CHEESE.....	v 10.0
Béchamel, Cheddar, Muenster, Fontina, Toasted Breadcrumbs, Herbs + Aleppo.	
- Add Bacon 3 or Fried Chicken for 5.	
CECIL B. DEVILED EGGS.....	v/gf 5.0
Smoked Gherkin, Herbs, Pimiento + Aleppo.	
BUFFALO BAY SHRIMP.....	gf 11.0
Crispy Fried Bay Shrimp, Buffalo Sauce, Celery, Shallots, Lemon + Herbs.	
WINGS.....	gf 10.0
Buffalo Sauce or Radio Room Mustard Sauce.	
FRIED CAULIFLOWER.....	v/gf 9.0
Golden Fried Cauliflower, Lemon, Herbs + Oregon Hazlenut Romesco.	
PICKLE CHIPS.....	v/gf 9.0
Lemon Pepper + Oregon Herb Mix.	
FRIED BRUSSELS.....	gf 10.0
Bacon -or- Shiitake Mushroom (vgn), Toasted Almonds, Shallot + Seka Hills Elderberry Balsamic.	
FRENCH FRY BASKET.....	v/gf 5.0
Seasoned With Lemon, Chive, Tarragon + Dill. Served With THE Sauce.	
GRILLED SEASONAL VEGETABLE.....	v 11.0
Fresh Seasonal Veg (Ask Server), Hollandaise, Parmesan, Aleppo + Lemon Pepper.	

Salads and Soup

SHRIMP LOUIE LOUIE.....	16.0
Fried Bay Shrimp, Bacon, Russian Dressing, Soft Egg, Tobiko, Seasoned Breadcrumbs, Lemon + Herb.	
BEST GREENS SALAD.....	v/gf 10.0
Seasonal Vegetables, Locally Grown Greens + Elderberry Balsamic Vinaigrette.	
CESAR CAESAR.....	12.0
Romaine, Fresh Shaved Parmesan, Lemon Pepper + Herb Croutons.	
SOUP DU JOUR.....	5 / 7
Please Ask Server for Today's Offering. Available in Cup or Bowl.	

Plates and Sandwiches

FRIED CHICKEN DINNER.....	16.0
Three Buttermilk Brined Boneless Chicken Thighs, Spicy Honey, Classic Coleslaw, Housemade Biscuit + Honey Butter.	
STEAK PLATE.....	gf 18.0
Marinated Shoulder Tender Steak, Herb Frites + Garlic Herb Compound Butter.	
BUDDHA BOWL.....	vgn 14.0
Smoked Quinoa, Squash, Peppers, Onions, Fresh Greens, Garlic and Herb Pistou + Fried Chickpeas.	
BRISKET DINNER.....	19.0
Slow Smoked Cedar River Farms Beef, Coleslaw, Warm Bread, Pickles, House BBQ Sauce + BBQ Potato Chips.	
FRIED TROUT.....	gf 19.0
Golden Fried Trout, Apple Fennel Slaw, Radish, Tatar, Lemon + Herbs, Served With Butter Lettuce Cups.	
RADIO ROOM BURGER.....	14.0
Shredded Lettuce, Onion, Pickle, American Cheese, THE Sauce + Fries.	
- Add Bacon, Heirloom Tomato, or Avocado for 3.	
VEGAN ROYALE BURGER.....	vgn 16.0
Impossible Patty, Shredded Lettuce, Onion, Pickle, Vegan Mayo + Fries.	
BRAISED BEEF SANDWICH.....	15.0
Slow Smoked Cedar River Ranch Beef, House BBQ Sauce, Coleslaw, Fried Pickles + Fries.	
FRIED CHICKEN SANDWICH.....	14.0
Buttermilk Brined Chicken Breast, Butter Lettuce, Onions, Pickles, Remoulade + Fries.	
B.L.T. REX.....	13.0
Heirloom Tomato, Bacon, Lettuce, Kewpie Mayo, Pullman Bread + Fries.	
CAUL OF THE WILD SANDWICH.....	vgn 15.0
Seasoned Cauliflower Steak, Vegan Curry Aioli, Pickled Onion, Cabbage Slaw, Herb Pistou on a Bun + Fries.	
KILGORE TROUT SANDWICH.....	16.0
Crispy Trout, Bibb Lettuce, Red Onions, Dill, Tartar, House Coleslaw + Fries.	
THE REUBEN.....	14.0
Marble Rye, Turkey Pastrami, Russian Dressing, Beer Braised Caraway Sauerkraut, White Cheese + Fries.	
MELT ORMÉ GRILLED CHEESE.....	v 12.0
Pullman Bread, Cheddar, Muenster, Fontina, Fried Cheese + Fries.	

Sweet Things

PANNA COTTA.....	v/gf 6.0
Creamy Panna Cotta, Cured Lemon, Seasonal Fruit + Fresh Mint	

Vegetarian = v | Gluten Free = gf | Vegan = vgn | Some items can be made v, vgn, or gf. Just ask!

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. * Please inform your server if you have a food allergy. | °Main Dining Room and Lower Patio are all ages until 9pm. °An 18% gratuity is added to parties of six or more, and all tabs left open by guest. ° Straws provided upon request. °WIFI Login Network: RadioRoomGuest.