

# STARTS AT 3 PM *Dinner Menu* UNTIL 10 PM

## Shares



|                                                                                                                                                      |    |
|------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| FRIED BRUSSELS (v / gf)<br>Tossed in House Seasonings, Served with Garlic Aioli*<br>- Add Bacon for 2                                                | 10 |
| GRILLED ASPARAGUS (v)<br>Romesco, Manchego + Hazelnut Gremolata                                                                                      | 8  |
| LITTLE DEVILS (gf)<br>Four Deviled Eggs Topped with Candied Bacon and<br>Pickled Mustard Seeds                                                       | 9  |
| SMOKED CHICKEN WINGS (6 / 12) (gf) 11 / 18<br>BBQ, Buffalo, Carolina Gold, or Radio Room Hot Sauce<br>+ Choice of Ranch or Blue Cheese Dipping Sauce |    |
| SAUTÉED MUSSELS (gf)<br>Mussels in a Buttery White Wine Sauce, House-made<br>Chorizo + Grilled Bread                                                 | 16 |
| FRENCH FRY BASKET (v)<br>Battered French Fries with Fresh Herbs + Secret Sauce.                                                                      | 7  |
| TRUFFLE FRIES (v)<br>Battered French Fries Tossed in Truffle Oil, Topped<br>with Parmesan, Fresh Herbs + Garlic Aioli*                               | 10 |

## Sandwiches



|                                                                                                                                                                                                   |    |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| JOHNNY ROYALE BURGER<br>American Wagyu Beef*, Butter Lettuce, Tillamook<br>Cheddar, Pickles, Onions, Secret Sauce on a Brioche<br>Bun + Fries<br>- Make it Vegan with an Impossible Patty for 1.5 | 18 |
| PULLED PORK ROYALE<br>Pulled Pork, Pickled Pepper Relish, Broccolini, Garlic Aioli*<br>on Ciabatta + Fries                                                                                        | 16 |
| THE CAROLINA<br>Buttermilk Fried Chicken, Grilled Coleslaw, Carolina<br>Gold BBQ Sauce, Pickles on a Brioche Bun + Fries<br>- Make it Vegan for 1.5                                               | 17 |
| GRILLED CHEESE & TOMATO SOUP (v)<br>Tillamook Cheddar + Smoked Gouda on Sourdough<br>- Make it Vegan for 1                                                                                        | 13 |
| BLT REX<br>Bacon, Butter Lettuce, Tomato, Garlic Aioli* on<br>Pullman Bread + Fries                                                                                                               | 15 |

### ADD ON'S

- Add Tomato for 1 - Add Avocado or Bacon for 3
- Sub Gluten Free Bread / Bun for 1.5

### SUB SIDE

Truffle Fries  
Creamy Grits  
C.P.'S Biscuit



House Salad  
Caesar Salad\*  
Cup Tomato Soup  
Cup Soup Du Jour

## Plates & Bowls



|                                                                                                                                                                                            |         |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| FRIED CHICKEN DINNER (2 / 3)<br>Buttermilk Fried Chicken, Grilled Coleslaw, House-made<br>Cornbread + Hot Honey                                                                            | 17 / 23 |
| PORK RIB DINNER<br>Three BBQ Pork Ribs, Coleslaw + House-made Cornbread                                                                                                                    | 23      |
| STEAK FRITES<br>Hanger Steak*, Demi Glace + French Fries                                                                                                                                   | 29      |
| STEELHEAD DINNER<br>Seared Steelhead*, Mustardseed, Spaetzle, Baby Rainbow<br>Carrots, Brown Butter, Arugula + Fennel-Apple Relish                                                         | 26      |
| SHRIMP & GRITS (gf)<br>House Chorizo, Shrimp, Tomato Broth + Creamy Grits                                                                                                                  | 17      |
| CHICKEN ALA QUEEN<br>Our Deconstructed Chicken Pot Pie. Chicken, Peas,<br>Mushrooms, Roasted Red Pepper + Velvety Cream<br>Sauce Over House-made Biscuit<br>- Make It GF! Sub Creamy Grits | 17      |
| MAC N' CHEESE (v)<br>Seashell Pasta, Cheddar Cheese Sauce + Garlic Panko<br>- Add Ons Listed Below!                                                                                        | 13      |
| HARVEST MOON (vgn) (gf)<br>Roasted Cauliflower, Romesco, Smoked Tomato, Crispy<br>Potato + Vegan Garlic Aioli                                                                              | 17      |

## Soup & Salads



|                                                                                                                               |         |
|-------------------------------------------------------------------------------------------------------------------------------|---------|
| MERSEY BEET SALAD (v / gf)<br>Roasted Beets, Baby Arugula, Goat Cheese,<br>Peppadew Peppers, Pistachios* + Mimosa Vinaigrette | 16      |
| CAESAR ROMERO<br>Romaine, Croutons, Parmesan, Lemon + Dressing*                                                               | 13      |
| OUR HOUSE SALAD (vgn / gf)<br>Mesclun Greens, Cucumber, Fennel, Radish, Soft Herbs<br>+ Citrus Vinaigrette                    | 10 / 15 |
| SOUP DU JOUR<br>Served with Grilled Como Bread<br>Ask for Today's Offering! Available in a Cup or Bowl                        | 8 / 12  |

## Add Ons



|                          |   |
|--------------------------|---|
| GRILLED OR FRIED CHICKEN | 5 |
| GRILLED SHRIMP           | 5 |
| BACON                    | 3 |
| VEGAN CHK'N              | 6 |
| CILANTRO-LIME TOFU       | 5 |
| AVOCADO                  | 3 |
| TOMATO                   | 1 |

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. Inform your server if you have a food allergy. Main Dining Room and Lower Patio all ages until 8 pm. Upper Deck, Lounge, and Bartop 21+ at all times. A 20% gratuity is added to parties of six or more, and tabs left open at closing. radioroompdx.com info@radioroompdx.com | Wifi: RadioRoom\_Guest **Wifi Password: forthepeople**