- coffee: 12oz 3 / 16oz 3.5
- cold coffee: 12oz 4 / 16oz 4.5
- french press: 30oz 5.5 / 12oz 3
- pour over 5
- espresso 3
- cappuccino 4
- americano 3.5
- cortado 4
- cafe au lait 3.5
- mocha 5
- latte 4
- extra shot 1
- house syrup 1
- almond/soy milk .50

defer tea [hot or iced]: 3
- lavender earl grey
- breakfast in the strip
- white peony
- green jade needles
- earl grey
- green sencha
- chai masala
- lemon ginger herbal

- chai latte 3.5

sodas: 2.5
- almond
- bitter lemon
- mint ginger ale
- cherry
- root beer
- cola
- seltzer

juices: 4
- apple juice box 2
- bottled water 1
pigeon bagel:
- cream cheese, almond butter or house made jam 5
- sriracha cream cheese | cucumber | arugula 7
- red lentil hummus | cucumber | arugula 7

boards [served with crostini]:
- red lentil hummus | cucumber | radish | smoked eggplant | goat cheese | olives 12
- calabrese | salami | fontina | olives | sweet peppers | gorg mess 14

salad:
- greens | shaved farm veggies | house vin 10
- beet | arugula | carrot | pecans | red onion | goat cheese | white balsamic vin 12
- farro | kale | red pepper | red onion | feta | red cabbage | carrot | white balsamic vin 12

sammies [wheat or sourdough - hot or cold]:
- hot calabrese | salami | fresh mozz | roasted peppers | walnut pesto | lemon aioli | greens 12
- fresh mozz | fontina | sriracha | cream cheese | pickles 9
- tarragon chicken salad | arugula 10
- smoked eggplant | shaved veggies | pickles | arugula | goat cheese or red lentil hummus to make vegan 10

soup: cup 4 bowl 7

add-ons:
- chicken 5

sweets: daily selection

- potato or root chips 3
- apple 2

kids menu

pigeon bagel:
- cream cheese, almond butter or house made jam 5

sammies [wheat or sourdough]:
- grilled cheese 5
- apple and almond butter 5
- hummus and veggie 5

menu by black radish kitchen

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