



STARTERS

TOAST PARMESAN & ARTICHOKE DIP \$10.99 | v

Creamy Parmesan, artichoke hearts, fresh green onion, fried corn tortilla chips

TOASTED NACHOS \$10.99 | v

Crisp corn tortilla chips, housemade queso, shredded romaine, tomato, red onion, black olive, jalapeño, sour cream, housemade salsa
Add seasoned beef or grilled chicken \$3

CHIPS & SALSA \$7.49 | v

Toast's roasted garlic and tomato salsa, house-fried corn tortilla chips

CHIPS & QUESO \$7.49 | v

Our signature cheese sauce, house-fried corn tortilla chips

PRIME RIB DIPPERS \$12.99

Thinly sliced rib roast, sautéed mushroom, Swiss, mini brioche, spicy au jus for dipping

JUMBO CHICKEN WINGS \$11.99

A mix of 8 flats and drummies, with your choice of traditional buffalo, BBQ, honey mustard, Thai peanut, or sweet Asian chili sauce, served with celery sticks and buttermilk Ranch or bleu cheese dressing

TOAST FRIED GREEN BEANS \$8.99 | v

Fresh green beans, crispy onion breading, buttermilk Ranch

FARMHOUSE FRIES \$11.99

Shoestring cut fries, red wine gravy, bits of mama's meatloaf, shredded cheddar, chopped red onion and dill pickle

SALAD & SOUP Add grilled chicken \$3, salmon \$4, steak \$5

DRESSINGS Buttermilk Ranch | 1000 Island | Creamy Parmesan Caesar | Bleu Cheese | Balsamic Vinaigrette | Dorothy Lynch

TOAST CAESAR \$9.99

Crisp romaine, multi-grain croutons, Parmesan, tossed in creamy Parmesan Caesar dressing

TOAST HOUSE \$9.99 | v

Fresh mixed greens, multi-grain croutons, shredded cheddar, fresh mushroom, red onion, tomato, cucumber, choice of dressing

TOAST CRANBERRY ALMOND \$10.49 | v | GF

Fresh mixed greens, toasted almonds, dried cranberries, mandarin oranges, red onion, bleu cheese crumbles, balsamic vinaigrette

CALIFORNIA COBB \$13.79

Fresh mixed greens, croutons, deli-style smoked turkey, bacon, zucchini, red onion, artichoke heart, tomato, crispy avocado, bleu cheese crumbles, choice of dressing

SIDE SALAD \$5.49

Choice of side house or side Caesar

BOWL OF SOUP \$5.49 SUPER BOWL \$8.99

House Tomato Dill or one of our current housemade selections

SOUP & SALAD \$9.99

Choice of side house or side Caesar with a regular size bowl of one of our soup selections

GOURMET BURGERS Sub grilled chicken or housemade veggie burger for no charge. Served with one side

TOAST HEARTLAND \$11.29

Pecanwood smoked bacon, smoked Gouda, pickle, creamy slaw, corn fritters, French-fried onion, housemade BBQ sauce, toasted gourmet bun

SWEET CHILI AVOCADO \$12.49

Swiss cheese, sweet chili sauce, fresh Arcadian greens, zucchini, red onion, and crispy avocado, toasted gourmet bun

DUBLIN PUB MELT \$11.29

Guinness-braised onions, sautéed mushrooms, smoked Gouda, country Dijon mustard, toasted Black Russian bread

RED HOT & BLEU \$12.49

Pecanwood smoked bacon, bleu cheese, fresh Arcadian greens, tomato, green onion, jalapeño, and red hot mayo on a toasted gourmet bun

TOAST TOAST CLASSIC \$10.99

Romaine, tomato, red onion, mayo on a toasted gourmet bun with choice of cheddar, Swiss, Provolone, smoked Gouda, or bleu cheese
Add bacon \$2

KIDS Served with choice of applesauce or fries. 12 & under, \$2 adult charge for the young at heart.

GRILLED CHEESE \$6.99 | v

Melted cheddar, toasted Vienna wheat bread

LIL' TOASTER BURGER \$6.99

Fresh ground beef, melted cheddar, toasted mini bun

CHICKEN NUGGETS \$6.99

Crispy chicken breast nuggets, choice of BBQ or Ranch

MAC & CHEESE \$6.99 | v

Cavatappi noodles, yellow cheese sauce



Signifies our Toast favorites | PB Signifies plant-based items | v Signifies vegetarian items | GF Signifies gluten-free items

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition

LUNCH BREAK \$9.99 AVAILABLE ONLY MONDAY-FRIDAY 11AM-4PM

HALF SANDWICH & SOUP OR SALAD

Choice of soup, side house salad or side Caesar salad paired with one of the following: ½ Reuben, ½ Grown-Up Grilled Cheese, ½ Schoolhouse Club, ½ Classic Pot Roast Sandwich

HALF ENTRÉE SALAD

Choose from Toast House, Caesar, Cranberry Almond or California Cobb. Complimentary addition of grilled chicken on Toast House, Caesar, and Cranberry Almond.

*Substitute salmon or steak at additional cost

SIGNATURE SANDWICHES Served with one side choice. Substitute Vegan/GF bun \$1.

TOAST STEAKHOUSE FRENCH DIP \$13.99

Thinly shaved ribeye steak, Provolone, toasted ciabatta hoagie, spicy au jus for dipping

Add Guinness-braised onions or sautéed mushrooms \$.75 each

CLASSIC POT ROAST \$10.99

Slow-roasted shredded beef, red wine gravy, toasted gourmet bun

GARDEN GUARDIAN \$9.99 | **PB**

Our vegan burger packed with garbanzo beans and seasoned veggies on toasted gluten-free bun, stacked with fresh greens, zucchini, red onion, roasted red pepper and balsamic vinaigrette, served with sautéed garlic green beans

CRISPY CAJUN FISH \$10.89

Lightly breaded, Cajun spiced fried tilapia, toasted ciabatta hoagie, remoulade sauce, crunchy cabbage, red onion, tomato, pickle

TOAST REUBEN \$11.49

Thinly sliced deli-style pastrami, tangy kraut, Swiss cheese, 1000 Island, toasted Black Russian bread

GROWN-UP GRILLED CHEESE \$9.99 | **v**

Smoked Gouda, Swiss cheese, cheddar, Vienna wheat berry toast

Add pecanwood smoked bacon, deli-style pastrami, or smoked turkey \$2 each

SCHOOLHOUSE CLUB \$11.89

Smoked turkey, pecanwood smoked bacon, tomato, Swiss cheddar, honey mustard, fresh greens, red onion, Vienna wheat berry toast

TOAST THAI CHICKEN WRAP \$11.79

Crunchy chicken, housemade Thai peanut sauce, cabbage, roasted red pepper, red onion, fresh cilantro, toasted almond, whole wheat tortilla

ENTREES

TOAST MAMA'S MEATLOAF \$13.99

Housemade meatloaf, ketchup and brown sugar glaze, mashed redskin potatoes, sautéed garlic green beans, dinner roll

SOUTHERN-FRIED TILAPIA \$14.99

House breaded, choice of mild or blackened, with Cajun-style tartar sauce, crispy shoestring cut fries, creamy coleslaw, dill pickles

BRAISED POT ROAST \$13.99

Tender shredded beef, red wine gravy, mashed redskin potatoes, sautéed garlic green beans, dinner roll

TOAST TOASTED MAC & CHEESE \$11.99 | **v**

Cavatappi noodles, housemade cheese sauce, seasoned breadcrumbs, Parmesan

Add grilled chicken \$3, salmon \$4, steak \$5

TOAST FLAT IRON \$15.99

Seasoned and grilled 8 oz steak, sautéed garlic green beans, mashed redskin potatoes

Add Guinness-braised onions or sautéed mushrooms \$.75 each

GRILLED ATLANTIC SALMON \$18.99

Sustainably sourced, fresh 8 oz salmon filet, seasoned and grilled to medium well, served with a lemon twist, seasoned white rice, sautéed garlic green beans

Add honey mustard glaze \$1

STEAK STROGANOFF \$17.99

Seasoned 8 oz flat iron, egg noodles, roasted mushrooms, red wine and sour cream gravy, fresh scallions

SIDES

FRIES | CREAMY COLESLAW **v** | GARLIC GREEN BEANS **PB** | MASHED REDSKIN POTATOES **GF** | SEASONED RICE **GF** | CHIPS & DIP (PARMESAN ARTICHOKE, SALSA OR QUESO) **v**

DESSERTS

CHOCOLATE CHIP PEANUT BUTTER PIE \$6.99 | v

Fluffy peanut butter whip with chocolate chips, chocolate-graham crust, dark chocolate sauce

CHOCOLATE CAKE \$6.99 | v

Layers of chocolate cake, dark chocolate sauce, ganache, whipped cream

CRANBERRY-ORANGE CRISP \$6.99 | v | GF

Warm cranberry and mandarin compote, toasted almond, brown sugar crumble, whipped cream