



## 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