



## STARTERS

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**TOAST PARMESAN & ARTICHOKE DIP \$12.49 v**

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

**TOASTED NACHOS \$12.99 | 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 \$8.29 | v**

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

**CHIPS & QUESO \$8.49 | v**

Our signature cheese sauce, house-fried corn tortilla chips

**PRIME RIB DIPPERS \$13.49**

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 \$9.29 | 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, shrimp \$6*

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

**TOAST CAESAR \$10.99**

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

**TOAST HOUSE \$10.99 | v**

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

**TOAST CRANBERRY ALMOND \$11.49 | v | GF**

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

**CALIFORNIA COBB \$14.49**

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 \$5.99**

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 \$11.49**

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*

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**TOAST HEARTLAND \$12.49**

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

**SWEET CHILI AVOCADO \$12.99**

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

**DUBLIN PUB MELT \$11.99**

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

**RED HOT & BLEU \$13.49**

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

**TOAST TOAST CLASSIC \$11.99**

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.*

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**GRILLED CHEESE \$7.49 | v**

Melted cheddar, toasted Vienna wheat bread

**LIL' TOASTER BURGER \$7.49**

Fresh ground beef, melted cheddar, toasted mini bun

**CHICKEN NUGGETS \$7.49**

Crispy chicken breast nuggets, choice of BBQ or Ranch

**MAC & CHEESE \$7.49 | v**

Cavatappi noodles, yellow cheese sauce

**TOAST** 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 \$11.99 AVAILABLE ONLY MONDAY-FRIDAY 11AM-4PM

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### 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, ½ Chicken Salad Sandwich

OR

### 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.*

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### **TOAST** STEAKHOUSE FRENCH DIP \$14.99

Thinly shaved ribeye steak, Provolone, toasted ciabatta hoagie, spicy au jus for dipping  
*Add Guinness-braised onions or sautéed mushrooms \$0.75 each*

### CLASSIC POT ROAST \$12.99

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

### GARDEN GUARDIAN \$10.99 | **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 \$11.49

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

### TOAST REUBEN \$12.49

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

### CHICKEN SALAD SANDWICH \$10.89

Fire-braised chicken salad with toasted pecans, fresh herbs and veggies on toasted Vienna wheat berry bread with Swiss cheese, Arcadian greens, tomato and zucchini

### 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 \$12.89

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

### **TOAST** THAI CHICKEN WRAP \$12.49

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

## ENTREES

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### **TOAST** MAMA'S MEATLOAF \$14.99

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 \$14.49

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, shrimp \$6*

### TOAST SIRLOIN \$19.99

Seasoned and grilled 10 oz steak, sautéed garlic green beans, mashed redskin potatoes  
*Add Guinness-braised onions or sautéed mushrooms \$0.75 each, grilled shrimp \$6*

### 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 10 oz sirloin, egg noodles, roasted mushrooms, red wine and sour cream gravy, fresh scallions

### HONEY BALSAMIC PAN-SEARED CHICKEN \$17.49

Tender white meat chicken marinated and seared in a sweet balsamic glaze, served with rice and sautéed green beans

## SIDES

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

## DESSERTS

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**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