

## BRUNCH MENU

# TOAST

Comfort Kitchen + Bar

Saturday & Sunday  
10am - 2pm

## APPETIZERS

### CHIPS & DIP | \$8.49

House-fried corn tortilla chips with choice of roasted garlic salsa or signature queso | **GS, V**

### JUMBO CHICKEN WINGS | \$11.99

A mix of 8 drummies & flats tossed in traditional buffalo, BBQ, honey mustard or sweet chile sauce, served with celery sticks & buttermilk ranch or bleu cheese | **GS**

### FRIED GREEN BEANS | \$9.29

Onion-battered green beans with buttermilk ranch | **V**

### TOASTED NACHOS | \$12.99

House-fried corn tortilla chips stacked with signature queso, shredded romaine, tomato, red onion, black olive, jalapeño, sour cream & roasted garlic salsa | **GS, V**

Add seasoned ground beef or chicken \$3

## SANDWICHES

### EARLY BIRD BURGER\* | \$12.99

Fresh ground beef topped with bacon, cheddar, sunny egg, crispy hashbrown, greens, red onion, creamy avocado & roasted garlic salsa on a toasted gourmet bun

*Substitute grilled chicken or housemade plant-based burger for no additional charge*

### SALMON AVOCADO TOAST\* | \$11.59

Grilled Atlantic salmon brushed with lemon-garlic butter, sunny egg, greens, red onion, creamy avocado & sweet chile sauce on toasted wheat bread

### STEAKHOUSE FRENCH DIP | \$14.99

Thinly sliced ribeye steak & provolone cheese on a toasted ciabatta hoagie roll, served with house spicy au jus

*Add Guinness-braised onion, sautéed mushroom or jalapeño for \$.75/ea*

### TOAST CLASSIC BURGER\* | \$11.99

Fresh ground beef with shredded romaine, tomato, red onion & mayo on a toasted gourmet bun

*Substitute grilled chicken or housemade plant-based burger for no additional charge. Add cheddar, Swiss or provolone cheese for no additional charge. Add bacon for \$2*

### GRIDDLE MASTER\* | \$11.99

Ham, sausage, bacon, sunny egg & crispy hashbrown with sweet & smoky sauce on a griddled cinnamon toast English muffin

### SCHOOLHOUSE CLUB | \$12.89

Smoked turkey, bacon, Swiss & cheddar cheese, greens, tomato, red onion & honey mustard on toasted wheat bread

### SIDE CHOICES:

French fries, crispy hashbrowns, coleslaw, seasoned white rice, chips & dip (salsa or queso), redskin mashed potatoes, sautéed garlic green beans. *Substitute a cup of soup or side salad for \$2*

## SIDE ITEMS

### FRENCH FRIES | \$2 | **GS, V**

### CRISPY HASHBROWNS | \$2 | **GS, V**

### COLESLAW | \$2

### SEASONED WHITE RICE | \$2 | **GS, V**

### CHIPS & DIP | \$2

Choice of roasted garlic salsa or signature queso | **GS, V**

### REDSKIN MASHED POTATOES | \$2

*Add red wine gravy for no additional charge (gravy is NOT vegetarian-friendly) | **GS, V***

### SAUTÉED GARLIC GREEN BEANS | \$2 | **GS, PB**

### SIDE MIXED GREENS OR CAESAR SALAD | \$5.99

### BOWL OF SOUP | \$5.49

## KIDS' MENU

### GRILLED CHEESE | \$7.49

Melted cheddar cheese on toasted wheat bread | **V**

### MAC & CHEESE | \$7.49

Cavatappi pasta & yellow cheese sauce | **V**

### CHICKEN NUGGETS | \$7.49

Choice of BBQ sauce or buttermilk ranch

## DESSERTS

### PEANUT BUTTER PIE | \$6.99

Whipped peanut butter & chocolate chips in a chocolate graham crust, topped with chocolate syrup | **V**

### CHOCOLATE CAKE | \$6.99

Layers of cake & ganache, topped with chocolate syrup & whipped cream | **V**

### CARAMEL APPLE BAR | \$6.99

Maple cream cheese & spiced apple layered with a cinnamon oat crust, whipped cream & bourbon caramel sauce

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## WEEKEND COMFORT CLASSICS

### TOASTY BRUNCH BOWL\* | \$12.99

Redskin mashed potatoes smothered in housemade sausage gravy, crispy chicken bites, cheddar cheese, roasted corn & red pepper, green onion & a sunny egg | **GS**

### FRENCH TOAST | \$10.99

Griddled cinnamon-battered wheatberry bread, maple syrup & whipped cream, served with choice of bacon, ham or sausage

### LINCOLN LOCO MOCO\* | \$11.99

White rice topped with a seasoned burger, red wine gravy, Guinness-braised onion, sautéed mushroom, green onion & a sunny egg

### BEEF CHILAQUILES\* | \$12.99

House-fried corn tortilla chips simmered in roasted garlic salsa & topped with thinly sliced ribeye, shredded cheddar, sour cream, green onion & a sunny egg | **GS**

### BISCUITS & GRAVY\* | \$10.99

Warm buttermilk biscuit topped with housemade sausage gravy & two sunny eggs

### STEAK & EGGS\* | \$19.99

Seasoned, grilled 10oz sirloin with crispy hashbrowns & two sunny eggs

*Add Guinness-braised onion or sautéed mushroom for \$.75/ea*

### GRILLED ATLANTIC SALMON\* | \$19.49

Sustainably sourced, brushed with lemon-garlic butter and grilled to medium-well, served with seasoned white rice & sautéed garlic green beans | **GS**

*Add honey mustard or sweet chile glaze at no additional charge*

### TOASTED MAC & CHEESE | \$11.99

Cavatappi pasta & our signature queso topped & baked with seasoned panko breadcrumbs & Parmesan | **V**

*Add chicken \$3, salmon\* \$4, shrimp \$6, steak\* \$5*

### MAMA'S MEATLOAF | \$14.99

Seasoned ground beef & pork, brown sugar ketchup glaze, served with redskin mashed potatoes & sautéed garlic green beans

### CAESAR SALAD | \$5.99 side, \$10.99 entrée

Fresh romaine tossed in our creamy Parmesan Caesar dressing with multi-grain croutons

*Add chicken \$3, salmon\* \$4, shrimp \$6, steak\* \$5*

### TOAST MIXED GREENS | \$5.99 side, \$10.99 entrée

Greens, multi-grain croutons, shredded cheddar, mushroom, tomato, red onion & cucumber | **V**

*Add chicken \$3, salmon\* \$4, shrimp \$6, steak\* \$5*

#### Choice of Dressing:

Buttermilk Ranch  
1000 Island  
Caesar

Bleu Cheese  
Dorothy Lynch  
Balsamic Vinaigrette

### CRANBERRY ALMOND SALAD | \$11.49

Greens tossed in our house balsamic vinaigrette with toasted almond, dried cranberry, mandarin orange, red onion & bleu cheese crumble | **GS, V**

*Add chicken \$3, salmon\* \$4, shrimp \$6, steak\* \$5*

**V = Vegetarian Friendly | PB = Plant Based | GS = Gluten Sensitive**

We use soybean oil in fryers that are used to prepare items containing gluten, shellfish & other meats.

We are not an allergen-free kitchen, please inform us of any allergies or dietary restrictions upon arrival. We will do our best to accommodate your needs.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## BEVERAGES

### SOFT DRINKS | \$2.59

Coke, Diet Coke, Sprite, Dr. Pepper, Diet Dr. Pepper, Root Beer  
Lemonade (Strawberry, Peach, Raspberry, Blackberry, Mango - \$.50 each)  
Iced Tea (Strawberry, Peach, Raspberry, Blackberry, Mango - \$.50 each)

### JUICE | \$3.00

Apple, Cranberry, Orange, Pineapple, Grapefruit, Tomato

### COFFEE | \$2.99

Regular or Decaf

### HOT TEA | \$1.50

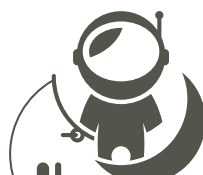
Green or Earl Grey

### ICED TODDY | \$4.00

Add Vanilla or Caramel - \$.50 each

LEADBELLY

TOAST



redherring  
CONCEPTS

Fleetwood

TOAST



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