



## STARTERS

### **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** \$8.49 | 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 chile 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*

**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 GS

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.*

### **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.*

### **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** plant-based ingredients | **V** vegetarian friendly | **GS** gluten-sensitive friendly

\*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\* for an additional charge*

## 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 for \$.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 for \$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 for \$.75 each, grilled shrimp \$6*

### GRILLED ATLANTIC SALMON\* \$19.49

Sustainably sourced, fresh 8oz salmon filet, seasoned and grilled to medium well, served with a lemon twist, seasoned white rice, sautéed garlic green beans  
*Add honey mustard or sweet chili glaze for no additional charge*

### STEAK STROGANOFF\* \$17.99

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

## SIDES

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FRIES | CREAMY COLESLAW V | GARLIC GREEN BEANS PB | MASHED REDSKIN POTATOES GS | SEASONED RICE GS  
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

### CARAMEL APPLE BAR \$6.99 | V

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