

STARTERS

TOASTED NACHOS | 11.99

house-fried corn tortilla chips loaded with house queso, romaine, tomato, red onion, black olive, fresh jalapeño, & sour cream, with a side of roasted garlic salsa
★add seasoned ground beef, grilled chicken, or pulled pork \$3

CHIPS & DIP | 8.49

house-fried corn tortilla chips & your choice of dip
Roasted Garlic Salsa or Signature Queso

JUMBO CHICKEN WINGS | 14.99

mix of 8 flats & drummies, tossed in your choice of sauce & a side of creamy bleu cheese or ranch & celery
Hot Buffalo | Sweet Chili | Honey Mustard | BBQ | Thai Peanut

FRIED GREEN BEANS | 12.99

crispy onion battered green beans with ranch

PRETZEL BITES | 8.99

salted soft pretzels & our housemade spicy beer mustard

Gluten-free/Vegan bun available by request \$3

HANDHELDS

Comes with your choice of one side

STEAKHOUSE FRENCH DIP | 16.49

thinly sliced ribeye steak, seasoned & seared with provolone cheese on a toasted ciabatta hoagie bun & served with a spicy au jus
★add Guinness-braised onions or sautéed mushrooms \$1.29

GRIDDLE MASTER | 12.59

ham, sausage, pecanwood smoked bacon, sunny egg, & hashbrown patty maple syrup on a griddled cinnamon toast English muffin

SCHOOLHOUSE CLUB | 13.79

smoked turkey, pecanwood smoked bacon, cheddar & swiss, fresh greens, tomato, red onion, & honey mustard on toasted wheatberry bread

SALMON AVOCADO TOAST | 13.59

8oz Atlantic salmon filet, brushed with lemon-garlic butter, sunny egg, red onion, greens, creamy avocado, & sweet chili sauce on toasted wheat bread

Substitute grilled chicken or portabella cap for no charge

EARLY BIRD BURGER | 14.99

bacon, cheddar, sunny egg, crispy hashbrown, greens, red onion, creamy avocado, & roasted garlic salsa

TOAST CLASSIC BURGER | 12.99

lettuce, tomato, red onion, mayo, & your choice of cheddar, swiss, provolone, gouda, or bleu cheese

★ add bacon \$3

SIDES

seasoned white rice	hashbrown patty
sautéed garlic green beans	creamy coleslaw
redskin mashed potatoes	seasonal vegetable
French fries	cottage cheese
chips and...	sub cup of soup \$3.49
salsa or queso	sub side salad \$3.49

CLASSICS

TOASTY BRUNCH BOWL | 12.99

redskin mashed potatoes smothered in housemade sausage gravy, crispy chicken, cheddar, green onion, roasted corn & red pepper, & over easy egg

FRENCH TOAST | 10.99

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

MAMA'S MEATLOAF | 17.99

crafted in house & glazed with tomato ketchup & brown sugar, served with mashed redskin potatoes, garlic green beans & dinner roll

STEAK & EGGS | 19.99

10oz sirloin with hashbrown patties & two sunny eggs
★add Guinness-braised onions or sautéed mushrooms \$1.29

BISCUITS & GRAVY | 10.99

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

LINCOLN LOCO MOCO | 11.99

white rice topped with a burger patty, red wine gravy, Guinness-braised onion, sauteed mushroom, green onion, & sunny egg

TOASTED MAC & CHEESE | 13.99

cavatappi pasta in our signature queso, topped with parmesan & seasoned panko-style bread crumbs, baked to golden brown

ADD ONS

grilled chicken or portabella \$4, grilled shrimp \$5, 5oz sirloin \$8, 4oz salmon \$6, 8oz salmon \$12

HONEY MUSTARD GLAZED SALMON | 23.99

sustainably sourced, fresh 4oz salmon filet, grilled to medium-well, glazed with honey mustard, served with fresh lemon, white rice, & garlic green beans

BEEF CHILAQUILES | 12.99

house-fried corn tortilla chips, simmered in roasted garlic salsa & topped with thinly sliced ribeye, cheddar, sour cream, green onion, & sunny egg

CRANBERRY ALMOND SALAD | 12

mixed greens, toasted almonds, mandarin oranges, & craisins tossed in sweet & tangy balsamic vinaigrette, topped with red onion & bleu cheese crumbles

CAESAR SALAD | starter 6/entrée 12

crisp romaine & multi-grain croutons tossed in our creamy parmesan Caesar dressing, topped with an extra bit of tangy parmesan cheese

TOAST HOUSE SALAD | starter 6/entrée 12

mixed greens, multi-grain croutons, cheddar cheese, crimini mushroom, red onion, cucumber & tomato with choice of dressing

ADD ONS

grilled chicken or portabella \$4, grilled shrimp \$5, 5oz sirloin \$8, 4oz salmon \$6, 8oz salmon \$12

DRESSINGS

ranch, jalapeño ranch, 1000 Island, bleu cheese, honey mustard balsamic vinaigrette, Dorothy Lynch, parmesan Caesar

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

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.

-  **VEGETARIAN**
-  **GLUTEN SENSITIVE**
-  **BEST SELLERS**