

let's get started

BOURBON GLAZED WINGS 12.95
sticky sweet bourbon glaze, ranch, or blue cheese, celery, carrots

BACON BRUSSEL SPROUTS GF 7.50
fried brussels, parmesan, bacon, balsamic glaze

PIMENTO CHEESE WONTONS 6.95
housemade pimento cheese, thai chili sauce

FRIED OYSTERS* GF 15.00
1/2 pound cornmeal fried chesapeake bay oysters, handcut fries, cocktail

CRAB DIP GFO 13.95
creamy hot lump crab dip, cream cheese, cheddar, green onion, herb ciabatta

BURRATA FRITTI 9.95
panko fried burrata cheese, housemade bolognese, parmesan regianno, crispy crostini, fresh basil

SCALLOP "SLIDERS" 13.00
seared scallops, puff pastry "buns", avocado crema, jalapeno slaw, southwest glaze

PIEROGI NACHOS GF 14.50
housemade potato chips topped with cheese sauce, roasted pork belly and bacon tossed in BBQ sauce, sour cream, green onion

NEIGHBORHOOD FAVORITES SINCE 2012

SHRIMP & CRAB NACHOS GF 15.95
corn chips, jack cheese, crabmeat, shrimp, cabbage, pico de gallo, avocado crema - add guacamole \$4

GRILLED CAESAR GFO 11.00
grilled romaine heart, garlic and basil tomatoes, parmesan, croutons, caesar vinaigrette

TOAST BURGER GFO 12.95
1/2 lb beef patty, cheese, applewood bacon, greens, tomato, fried onion, fried pickle, bbq aioli, brioche bun

THE CUBAN REUBEN GFO 16.00
pulled pork, VA ham, swiss, pickles, corned beef, vinegar slaw, smoked mustard, 1000 island, rye

MEATLOAF 16.00
pork, beef, turkey & bacon meatloaf, housemade ketchup glaze, mashed potatoes, sautéed vegetables

RIB GOUDA MAC 17.50
baby back ribs, smoked gouda mac 'n cheese, housemade bbq sauce, crispy fried onions

DON'T MISS OUR ALMOST FAMOUS BRUNCH SATURDAY & SUNDAYS 9:30A-3P

FRIED PICKLES 'N JALAPENOS 6 **BUCKET O' SWEET TOTS** GF 6 **PARMESAN TRUFFLE FRIES** GF 6
honey sriracha aioli honey sriracha aioli housemade ketchup

soups

GET YOUR BOWL OF SOUP IN OUR BRICK OVEN BREAD BOWL +2.50

LOADED BAKED POTATO SOUP 3.50/6.50
Home-style russet potatoes simmered with applewood smoked bacon, virginia ham & cheddar cheese topped with crumbled bacon and green onions

TOMATO BASIL BISQUE GFO 3.50/6.50
slow roasted tomato soup with a hint of sweet basil and cream topped with parmesan reggiano and herb croutons

the main course

ADD A SMALL HOUSE OR CAESAR SALAD FOR \$4

CRANBERRY SPICE SALMON* GF 21.95
lightly blackened salmon, cranberry apple relish, herbed quinoa, crispy brussel sprouts, toasted pumpkin seeds, balsamic glaze

BUCATINI BOLOGNESE 18.95
housemade bolognese, bucatini pasta, creamy burrata cheese, fresh basil, garlic crostini

CARNITAS CHIFRIJO GF 15.95
slow roasted pork, costa rican lizano sauce, avocado crema, guacamole, pico de gallo, queso fresco, rice & beans, corn tortillas

PUB-STYLE FISH & CHIPS 15.95
beer battered fried cod, hand cut fries, creamy cole slaw, malt vinegar, tartar sauce

PARMESAN PESTO PASTA 13.95
cavatappi, pesto cream sauce, spinach, broccoli, sundried tomatoes
add shrimp +6, add chicken +5

CRAB MAC & CHEESE 16.95
creamy cheese sauce, lump crab, cavatappi pasta, herbed breadcrumbs

THE STEAK* GF 27.95
6 oz. aged prime filet, choice of handcut fries or parmesan mashed potatoes, with brick-oven broccoli and housemade steak sauce

MEATLOAF 16.00
pork, beef, & turkey meatloaf, wrapped in applewood smoked bacon with housemade ketchup glaze, mashed potatoes, sautéed vegetables

add blue cheese & bacon or creamy crab +4.50

RIB GOUDA MAC 17.50
baby back ribs with housemade BBQ sauce over smoked gouda mac 'n cheese, crispy fried onions

gf= gluten free gfo= gluten free option - ask your server
Please alert your server of any allergies before ordering
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

sandwiches

COMES WITH A CHOICE OF SIDE

GLUTEN FREE BREAD/BUNS AVAILABLE +2

TOAST BURGER* GFO **12.95**
half pound beef patty, cheese, applewood bacon, greens, tomato, fried onion, fried pickle, bbq aioli, brioche bun

VEGGIE BURGER GFO **12.95**
local "no bull" sundried tomato & spinach burger, housemade ketchup, mixed greens, swiss, fried onions, brioche bun

TURKEY RACHEL GFO **12.95**
roasted turkey, swiss cheese, 1000 island, apple slaw, rye

MEATLOAF SAMMY **13.50**
pork, beef, turkey & bacon meatloaf with housemade ketchup, crispy onions, swiss, brioche

NASHVILLE CHICKEN SANDWICH GFO **12.95**
fried chicken breast, brown sugar chili sauce, creamy slaw, pickle, brioche

THE CUBAN REUBEN GFO **15.95**
pulled pork, VA ham, swiss, pickles, corned beef, vinegar slaw, smoked mustard, 1000 island, rye

TURKEY BURGER GFO **13.50**
turkey patty, arugula, sweet potato, cranberry salsa, texas toast, herb mayo

MISO SALMON BURGER **14.50**
housemade salmon cake, edamame, carrot, sesame, cabbage, wasabi ginger vinaigrette, greens, sesame seeds, brioche bun

PESTO PANINI GFO **11.50**
caprese tomatoes, pesto, fresh mozzarella, balsamic glaze, sourdough - add ham or roasted portobello +2

THAI WRAP **10.50**
hummus, shredded carrots, crispy wontons, cabbage, peanuts, mixed greens, edamame, thai chili & wasabi ginger vinaigrette, flour tortilla
- add chicken \$5 or shrimp \$6

TURKEY AVOCADO GFO **12.95**
roasted turkey breast, housemade guacamole, swiss cheese, lettuce, tomato, herb mayo - sub fresh avocado +\$1

sides

INCLUDED WITH YOUR SANDWICH:	A LA CARTE:
FRIES <small>GF</small>	3.00
MASHED POTATOES <small>GF</small>	3.00
CREAMY SLAW <small>GF</small>	2.50
BLACK BEANS <small>GF</small>	2.50
SWEET POTATO TATER TOTS <small>GF</small>	3.50

UPGRADE YOUR SIDE:	A LA CARTE:
MAC 'N CHEESE	+3.00 4.00
BACON BRUSSEL SPROUTS <small>GF</small>	+3.00 4.00
TRUFFLE FRIES <small>GF</small>	+1.50 6.00 (BUCKET)
CUP OF SOUP	+2.00 3.50

salads

ADD GRILLED CHICKEN +5, GRILLED SALMON*, FISH, VEGGIE BURGER OR SHRIMP +6, STEAK* OR FRIED OYSTERS* +8
DRESSINGS: RANCH, WHITE BALSAMIC, BALSAMIC VINAIGRETTE, BLUE CHEESE, WASABI GINGER VINAIGRETTE, SMOKED MUSTARD VINAIGRETTE

SALMON BLT SALAD* GFO **15.95**
fire grilled atlantic salmon, crispy romaine and mixed greens, cherry tomato, bacon, red onion, avocado, croutons and creamy herb ranch dressing

HARVEST SALAD GF **12.95**
spinach, green apple, goat cheese, roasted beets, candied pecans, quinoa, roasted sweet potato, white balsamic vinaigrette

THAI SALAD GFO **10.50**
mixed greens and crisp cabbage with shredded carrots, edamame, crispy wontons, peanuts, tossed in Toast's own thai chili & wasabi ginger vinaigrette

STEAK SALAD* GFO **15.95**
chargrilled skirt steak, crispy romaine lettuce, red onion, tomatoes, bleu cheese, bacon, herb croutongs, blue cheese dressing

GRILLED CAESAR GFO **11.00**
grilled romaine heart, caprese tomatoes, parmesan, croutons, caesar vinaigrette

OYSTER SALAD* **15.95**
baby spinach, cornmeal fried oysters, red onion, applewood smoked bacon, hardboiled egg, tomato, smoked mustard vinaigrette, balsamic reduction

pizzas & flatbreads

GLUTEN FREE PIZZA CRUST AVAILABLE +2

ADD A SMALL HOUSE OR CAESAR SALAD FOR \$4

CHICKEN BACON RANCH GFO **13.95**
roasted chicken, applewood smoked bacon, ranch, crushed tomato, mozzarella, green onions

PESTO MOZZARELLA GFO **14.95**
choice of ham or portabello mushroom, basil pesto, fresh mozzarella, crushed tomato

MEATLOAF LOVERS **14.95**
housemade meatloaf, pepperoni, bacon, crushed tomato, mozzarella, crispy fried onion

BACON MAC 'N CHEESE PIE **16.00**
our famous mac 'n cheese, crumbled bacon, hand stretched dough, ricotta, italian seasoning

PORK BBQ FLATBREAD **12.95**
housemade BBQ sauce, pulled pork, cheddar cheese sauce, red onion, bread crumbs

SHRIMP SCAMPI FLATBREAD **14.95**
garlic & herb ricotta, italian spices, parmesan, regianno, mozzarella, shrimp, parsley, diced tomatoes

MARGHERITA GFO **13.50**
tomato, fresh mozzarella, basil, olive oil, balsamic glaze

PROSCIUTTO ARUGULA GFO **16.00**
prosciutto, caprese tomatoes, ricotta, caramelized onion, arugula, balsamic glaze

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