

TOAST AT THE VILLAGE

Starters/ Appetizers

Shrimp & Crab Nachos

corn chips, jack cheese, crabmeat, shrimp, cabbage, pico de gallo, avocado crema (*GF) -add guacamole +4
\$15.95

Bourbon Smoked Wings

sticky sweet bourbon glaze, smoked wings, ranch or blue cheese, celery, carrots
\$12.95

Bacon Brussel Sprouts

fried brussels, parmesan, bacon, balsamic glaze (*GF)
\$7.50

Pimento Cheese Wontons

housemade pimento cheese, thai chili sauce
\$6.95

Crab Dip

creamy hot, lump crab dip, cream cheese, cheddar, green onion, herb ciabatta (*GFO)
\$13.95

Scallop "Sliders"

seared scallops, puff pastry "buns", avocado crema, jalapeño slaw, southwest glaze
\$12.95

Pierogi Nachos

housemade potato chips topped with cheese sauce, roasted pork belly and bacon, tossed in BBQ sauce, sour cream, green onion (*GF)
\$14.50

Cauliflower Latkes

cauliflower cakes with green onion, apple butter, and roasted shallot crema
\$7.95

Fried Pickles 'N Jalapeños

honey sriracha aioli
\$6.00

Bucket O' Sweet Tots

honey sriracha aioli (*GF)
\$6.00

Parmesan Truffle Fries

housemade ketchup (*GF)
\$6.00

Entrees

add a small house or caesar salad +4

Orchard Salmon

fire grilled salmon filet, brown butter apple chutney, mashed potatoes, crispy brussel sprouts (*GF)
\$17.95

Miso Vegetable Stir-Fry

miso glaze, scallions, carrots, broccoli, edamame, cabbage, water chestnuts, white rice, dark sauce, pickled ginger, green onion, sesame seeds - add chicken +5 or shrimp, salmon* +6 (*GF)
\$11.95

Carnitas Chifrijo

slow roasted pork, costa rican lizano sauce, avocado crema, guacamole, pico de gallo, queso fresco, rice & beans, corn tortillas (*GF)
\$15.95

Rockfish Tacos

beer battered rockfish, pickled cabbage, jalapeno slaw, avocado crema, flour tortillas, rice & black beans
\$16.95

Pub-Style Fish & Chips

beer battered fried cod, hand cut fries, creamy cole slaw, malt vinegar, tarter sauce
\$15.95

Crab Mac & Cheese

creamy cheese sauce, lump crab, cavatappi pasta, herbed breadcrumbs
\$16.95

Meatloaf

pork, beef, & turkey meatloaf, wrapped in applewood smoked bacon with housemade ketchup glaze, mashed potatoes, sautéed vegetables
\$15.95

Rib Gouda Mac

baby back ribs with housemade BBQ sauce over smoked gouda mac 'n cheese, crispy fried onion
\$17.50

Mushroom Shepherd's Pie

mushrooms, peas, lima beans, carrots, sundried tomatoes, baked with truffled mashed potato crust, side of greens (*GF)
\$15.95

Salads

add grilled chicken +5, grilled salmon, fish, veggie burger, or shrimp +6, steak or scallops +8 dressings: ranch, white balsamic, balsamic vinaigrette, blue cheese, wasabi ginger vinaigrette, lemon tahini

Salmon BLT Salad

fire grilled atlantic salmon, crispy romaine and mixed greens, tomato, bacon, red onion, avocado, croutons, and creamy herb ranch dressing (*GFO)
\$15.95

Harvest Salad

spinach, green apple, goat cheese, roasted beets, candied pecans, quinoa, roasted sweet potato, white balsamic vinaigrette (*GF)
\$12.95

Thai Salad

mixed greens and crispy cabbage with shredded carrots, edamame, crispy wontons, peanuts, tossed in Toast's own thai chili and wasabi ginger vinaigrette (*GFO)
\$10.50

Steak Salad

chargrilled skirt steak, mixed greens, red onion, tomatoes, blue cheese, bacon, herb croutons, blue cheese dressing (*GFO)
\$15.95

Grilled Caesar

grilled romaine heart, caprese tomatoes, parmesan, croutons, caesar vinaigrette (*GFO)
\$11.00

Soups

French Onion Soup

savory french onion soup, herb croutons, melted swiss (*GFO)

Soup \$3.50 Bowl \$6.50

Loaded Baked Potato Soup

home-style russet potatoes, simmered with applewood smoked bacon, virginia ham & cheddar cheese topped with crumbled bacon and green onions

Cup \$3.50 Bowl \$6.50

Sandwiches & Burgers

comes with choice of side. gluten free bread/ buns available +2

Toast Burger

half pound beef patty, cheese, applewood bacon, greens, tomato, fried onion, fried pickle, bbq aioli, brioche bun (*GFO)

\$12.95

Veggie Burger

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

\$12.95

Turkey Rachel

roasted turkey, swiss cheese, 1000 island, apple slaw, rye (*GFO)

\$12.95

Meatloaf Sammy

pork, beef, turkey, & bacon meatloaf with housemade ketchup, crispy onions, swiss, brioche

\$13.50

Nashville Chicken Sandwich

fried chicken breast, brown sugar chili sauce, creamy slaw, pickle, brioche (*GFO)

\$12.95

Pork Belly Grilled Cheese

braised pork belly, pimento cheese, fried onions, texas toast (*GF)

\$13.50

The Cuban Reuben

pulled pork, VA ham, swiss, pickles, corned beef, vinegar slaw, smoked mustard, 1000 island, rye (*GFO)

\$15.95

Ol' Bay Shrimp Roll

old bay steamed shrimp, old bay butter sauce, lemon aioli, mixed greens, hoagie roll (*GFO)

\$14.95

Pesto Chicken Ciabatta

grilled chicken, fresh mozzarella, caprese tomatoes, mixed greens, pesto mayo, grilled ciabatta bread (*GFO)

\$13.95

Baja Turkey Burger

turkey patty, greens, muenster cheese, guacamole, pico de gallo, pickled onion, ranch, brioche

\$13.50

Miso Salmon Burger

housemade salmon cake, edamame, carrot, sesame, cabbage, wasabi ginger vinaigrette, greens, sesame seeds, brioche bun

\$14.50

Pesto Panini

caprese tomatoes, pesto, fresh mozzarella, balsamic glaze, sourdough (*GFO) -add ham or roasted portobello +2

\$11.50

Turkey Avocado

roasted turkey breast, housemade guacamole, swiss cheese, lettuce, tomato, herb mayo -sub fresh avocado +1

\$12.95

Pork Belly BLT

braised pork belly, crispy romaine, herb mayo, tomato, texas toast (*GFO)

\$12.95

The Dip

smoked and sliced beef, beer smoked onions and peppers, melted swiss, shallot crema, onion jus, hoagie (*GFO)

\$14.95

Thai Wrap

hummus, shredded carrots, crispy wontons, cabbage, peanuts, mixed greens, edamame, thai chili & wasabi ginger vinaigrette, flour tortilla -add chicken +5 or shrimp +6

\$10.50

Rockfish BLT

southern fried pacific rockfish, applewood smoked bacon, tomato, lettuce, tartar sauce, brioche bun (*GFO)

\$15.95

Sides

Fries

(*GF)

included with your side \$ a la carte \$3.00

Mashed Potatoes

(*GF)

included with your sandwich \$ a la carte \$3.00

Creamy Slaw

(*GF)

included with your side \$ a la carte \$2.50

Black Beans

(*GF, V)

included with sandwich \$ a la carte \$3.00

Sweet Potato Tater Tots

(*GF)

included with sandwich \$ a la carte \$3.50

Mac 'n Cheese

upgrade your side \$3.00 a la carte \$4.00

Bacon Brussel Sprouts

(*GF)

upgrade your side \$3.00 a la carte \$4.00

Truffle Fries

(*GF)

upgrade your side \$1.50 a la carte (bucket) \$6.00

Cup of Soup

upgrade your side \$2.00 a la carte \$3.50