

Starters:

Shrimp & Crab Nachos gf	15.95
corn chips, jack cheese, crabmeat, shrimp, cabbage, pico de gallo, avocado crema - add guacamole \$4 (chicken nachos 12)	
Cauliflower Latkes gf	7.95
Cauliflower cakes with green onions, apple butter, and roasted shallot crema	
Pimento Cheese Wontons	6.95
housemade pimento cheese, thai chili sauce	
Bacon Brussel Sprouts gf	7.50
fried brussels, parmesan, bacon, balsamic	
Crab Dip gfo	13.95
creamy, hot lump crab dip, cream cheese, cheddar, green onion, herb ciabatta	
Truffle Fries gf	6
white truffle oil & parmesan, hand cut fries	
Fried Pickles & Jalapeños	6
Bucket 'o Sweet Tots gf	

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 gfo	15.95
fire grilled atlantic salmon, crispy romaine and mixed greens, tomato, bacon, red onion, avocado, croutons, and creamy herb ranch dressing	
Thai veg, gfo	10.50
edamame, shredded carrots, crispy wontons, cabbage, peanuts, thai chili & wasabi ginger vinaigrette	
Steak Salad gfo	15.95
chargrilled skirt steak, mixed greens, red onion, tomatoes, blue cheese, bacon, herb croutons, blue cheese dressing	
Grilled Caesar gfo, veg	11
grilled romaine heart, caprese tomatoes, parmesan, croutons, caesar vinaigrette	
Harvest Salad	12.95
spinach, green apple, goat cheese, roasted beets, candied pecans, quinoa, roasted sweet potato, white balsamic vinaigrette	

Sandwiches & Burgers - served with your choice of side (gf bread +\$1.50)

sides: fries, sweet potato tots, creamy slaw, black beans | upgrade to parmesan truffle fries +1.50, bacon brussel sprouts +3

Cuban Reuben gfo	15.95
pulled pork, VA ham, swiss, pickles, corned beef, grilled cabbage, smoked mustard, 1000 island, rye	
Nashville Chicken Sandwich gfo	12.95
fried chicken breast, brown sugar chili sauce, creamy slaw, pickle, brioche	
Turkey Rachel gfo	12.95
roasted turkey, swiss cheese, 1000 island dressing, green apple slaw, rye	
Pesto Panini gfo, veg	11.50
mozzarella, caprese tomatoes, garlic olive oil, basil pesto, balsamic reduction (add ham or roasted portobello +2)	
Thai Wrap veg	10.50
spicy 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
turkey, guacamole, muenster, lettuce, tomato, herb mayo - sub fresh avocado +1	
Pork Belly Grilled Cheese gfo	12.95
braised pork belly, pimento cheese, fried onions, texas toast	
Meatloaf Sammy	12.95
pork, beef, turkey & bacon meatloaf with housemade ketchup, crispy onions, swiss, brioche	
Pesto Chicken Ciabatta gfo	13.95
grilled chicken, fresh mozzarella, caprese tomatoes, mixed greens, pesto mayo, balsamic glaze, ciabatta	
Toast Burger* gfo	12.95
half pound beef patty, cheese, applewood bacon, greens, tomato, fried onion, fried pickle, bbq aioli, brioche	
Baja Turkey Burger gfo	12.95
turkey patty, greens, muenster cheese, guacamole, pico de gallo, pickled onion, ranch, brioche	
Veggie Burger veg, gfo	12.95
"no bull" sundried tomato & spinach burger, housemade ketchup, mixed geens, swiss, fried onions, brioche	
Miso Salmon Burger	14.50
housemade salmon cake, edamame, carrot, sesame, cabbage, wasabi ginger vinaigrette, greens, sesame seeds, brioche	

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

Breakfast:

Homemade Donuts of the Day w/ Crème Anglaise & Maple Syrup	7.50
French Toast 3 pieces with crème anglaise and powdered sugar -add bacon, ham, turkey sausage or VA sausage 2.50 -add mixed berry compote 1	9.95
Gluten Free Waffle gf mixed berry compote & powdered sugar -add bacon or VA sausage 2.50 - add fried chicken 4 (not gf)	9.95
Chesapeake Omelet* (egg whites add 1) gfo shrimp, crab, onion, tomato, monterey jack, with hash browns or grits and toast	15.95
Smokey Steak & Cheese Omelet* (egg whites add 1) gfo smoked steak, cheddar, onions & peppers with hash browns or grits and toast	14.95
Cali Omelet* (egg whites add 1) gfo avocado, pico de gallo, black beans, monterey jack, cilantro crème fraiche, with hash browns or grits and toast - add chorizo 2	12.95
Biscuits & Gravy housemade buttermilk biscuits Edward's sausage gravy, hash browns or grits	9.95
Corned Beef Hash* gfo roasted corned beef brisket, hash browns, 2 eggs, grilled tomato, parmesan, toast	14.95
Chef's Breakfast Bowl* eat like your favorite Toast chef after a long brunch. see the special's board for today's selection	market
Two Eggs, Meat, Potatoes* gfo two eggs, choice of bacon, Edward's sausage, turkey sausage or ham with hash browns or grits, toast	10.95
Chorizo Tacos gf - add guacamole 1 scrambled egg, chorizo, onion, cilantro, lime, corn tortillas, hash browns or grits	11.95
Huevos Rancheros* gf - add chorizo 2 corn tostadas, black beans, eggs, guacamole, pico de gallo, cheese, crème fraîche	12.95
Chicken and the Egg* southern fried chicken biscuit, sausage gravy, sunny side egg with hash browns or grits -like it hot?? add our brown sugar & chili oil hot sauce	12.95
Breakfast Sandwich* gfo egg, cheese, choice of bacon, ham or virginia sausage, hash browns or grits	10.95
B.E.L.T* gfo bacon, 2 eggs, lettuce, tomato, herb mayo, texas toast, hash browns or grits- add guacamole 1	10.95
Breakfast Burger* gfo ½ lb. burger, hash browns, cheddar, bacon, sriracha aioli, sunny egg with choice of side	12.95

Benedicts: all served with hash browns and asparagus

gfo = served on sliced gf bread, not english muffin

Crabcake Benedict* gfo english muffin, crabcake, poached egg, hollandaise	15.95
Veggie Bennie* gfo english muffin, housemade veggie patty made with mushroom, onion & sundried tomato, spinach, poached egg, pesto hollandaise	13.95
Southern Pork Bennie* gfo biscuit, bbq pulled pork, poached egg, sriracha hollandaise, fried onions	12.95
Traditional Eggs Benedict* gfo english muffin, ham, poached egg, hollandaise	12.95

brunch cocktails

Bright Eyes 8
Cocchi Americano, Strawberries,
Lemon, Sparkling

Bellini 8
Peach, Aperol, Grenadine, Prosecco

Pimm's Royale 8
Pimm's No. 1, Meukow Cognac, Peach,
Lemon, Sugar, Bitters, Prosecco

Cat's Pajamas 9
Belle Isle Cold Brew, St Elizabeth
Allspice, Cold Brew Coffee,
Vanilla, Bitters

Day Breaker 9
Wild Turkey Rye, Aperol, OJ,
Tabasco, Bitters