

let's get started

- BACON BRUSSEL SPROUTS** GF 7.50
fried brussels, parmesan, bacon, balsamic glaze
- PIMENTO CHEESE WONTONS** VEG 6.95
housemade pimento cheese, thai chili sauce
- SHRIMP & CRAB NACHOS** GF 15.95
corn chips, jack cheese, crabmeat, shrimp, cabbage, pico de gallo, avocado crema - add guac 4
chicken nachos - 12.95
- BOURBON SMOKED WINGS** GF 12.95
sticky sweet bourbon glaze, smoked wings, ranch, or blue cheese, celery, carrots
- CRAB DIP** GFO 13.95
creamy hot lump crab dip, cream cheese, cheddar, green onion, herb ciabatta
- SCALLOP "SLIDERS"** 12.95
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
- CAULIFLOWER LATKES** VEG 7.95
cauliflower & potato cakes with green onion, apple chutney and roasted shallot crema

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, VEG 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 15.95
pulled pork, VA ham, swiss, pickles, corned beef, vinegar slaw, smoked mustard, 1000 island, rye
- MEATLOAF** 15.95
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 FAMOUS BRUNCH
SATURDAY & SUNDAYS 9:30A-3P**

- FRIED PICKLES 'N JALAPENOS** VEG 6.00
honey sriracha aioli
- BUCKET O' SWEET TOTS** GF, VEG 6.00
honey sriracha aioli
- PARMESAN TRUFFLE FRIES** GF, VEG 6.00
housemade ketchup

soups

- 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
- FRENCH ONION SOUP** GFO 3.50/6.50
savory french onion soup, herb croutons, melted swiss

the main course

ADD A SMALL HOUSE OR CAESAR SALAD FOR \$4

- ORCHARD SALMON*** GF 17.95
fire grilled salmon filet, brown butter apple chutney, mashed potatoes, crispy brussel sprouts
- RIB GOUDA MAC** 17.50
baby back ribs with housemade BBQ sauce over smoked gouda mac 'n cheese, crispy fried onions
- ROCKFISH TACOS** GFO 16.95
beer battered rockfish, pickled cabbage, jalapeno slaw, avocado crema, flour tortillas, rice & black beans
- MUSHROOM SHEPHERD'S PIE** GF, VEG 14.95
mushrooms, peas, lima beans, carrots, sundried tomatoes, baked with truffled mashed potato crust, side of greens
- MISO VEGGIE STIR-FRY** GF, VEG 11.95
miso glaze, scallions, carrots, broccoli, edamame, cabbage, water chestnuts, white rice, dark sauce, pickled ginger, green onion, sesame seeds
- add chicken +5 - add shrimp, salmon* +6
- PUB-STYLE FISH & CHIPS** 15.95
beer battered fried cod, hand cut fries, creamy cole slaw, malt vinegar, tartar sauce
- CRAB MAC & CHEESE** 16.95
creamy cheese sauce, lump crab, cavatappi pasta, herbed breadcrumbs, mixed greens
- MEATLOAF** 15.95
pork, beef, & turkey meatloaf, wrapped in applewood smoked bacon with housemade ketchup glaze, mashed potatoes, sautéed vegetables
- CARNITAS CHIFRIJO** GF 15.95
slow roasted pork, costa rican lizano sauce, avocado crema, guacamole, pico de gallo, queso fresco, rice & beans, corn tortillas

gf= gluten free gfo= gluten free option - ask your server veg= vegetarian
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 & burgers

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, VEG **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

OL' BAY SHRIMP ROLL GFO **14.95**
 Old bay steamed shrimp, old bay butter sauce, lemon aioli, red onion, mixed greens, hoagie

PESTO CHICKEN CIABATTA GFO **13.95**
 grilled chicken, fresh mozzarella, caprese tomatoes, mixed greens, pesto mayo, balsamic glaze, ciabatta bread

BAJA TURKEY BURGER GFO **13.50**
 turkey patty, greens, muenster cheese, guacamole, pico de gallo, pickled onion, ranch, brioche

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

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

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

PORK BELLY GRILLED CHEESE GFO **12.95**
 braised pork belly, pimento cheese, fried onions, texas toast

THE DIP* GFO **14.95**
 smoked and sliced beef, beer smoked onions and peppers, melted swiss, shallot crema, onion jus, hoagie

THAI WRAP VEG **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

ROCKFISH BLT GFO **15.95**
 southern fried pacific rockfish, applewood smoked bacon, tomato, lettuce, tartar sauce, brioche bun

sides

INCLUDED WITH YOUR SANDWICH:

- FRIES** GF, VEG
- MASHED POTATOES** GF, VEG
- CREAMY SLAW** GF, VEG
- SWEET POTATO TATER TOTS** GF, VEG
- BLACK BEANS** GF, VEG

A LA CARTE:

- 3.00**
- 3.00**
- 2.50**
- 3.50**
- 3.00**

UPGRADE YOUR SIDE:

- MAC 'N CHEESE** VEG **+3.00**
- BACON BRUSSEL SPROUTS** GF **+3.00**
- TRUFFLE FRIES** GF, VEG **+1.50**
- CUP OF SOUP** **+2.00**

A LA CARTE:

- 4.00**
- 4.00**
- 6.00 (BUCKET)**
- 3.50**

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

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

THAI SALAD GFO, VEG **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, mixed greens, red onion, tomatoes, bleu cheese, bacon, herb croutons, blue cheese dressing

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

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SEE YOU TOMORROW!
HAPPY HOUR
 EVERYDAY 11AM-7PM