

breakfast served daily till 3:00 p.m.

gourmet omelets & eggs

served with home fries or crispy parmesan grits and choice of toast: challah, cinnamon challah, multi-grain, polish rye, jalapeno-cheddar challah egg whites, add – 2 fruit for home fries, add – 2 tomato slices for home fries, add –1 please no substitutions on gourmet omelets

wild mushroom – 10
marinated portabellas, button mushrooms, parmesan, herb ricotta

greek – 10
spinach, tomato, kalamata olives, pine nuts, feta

spicy cali – 10
tomato, herbs, guacamole, pepper jack, house-made salsa

bacon & gouda – 10
bacon, tomato, onion, smoked gouda

pointe – 10
spinach, artichoke hearts, roasted red peppers, parmesan

parisian –10
spinach, caramelized red onions, sun-dried tomato, chevre

western – 9
ham, onions, green peppers, cheddar

petoskey – 10
brie cheese, caramelized onions, dried cherries, bacon

tuscan – 10
diced tomato, fresh mozzarella, sun-dried tomato-basil pesto

custom omelete/scrambled special – 10
three egg omelet or scramble with your choice of three items listed below comes with choice of toast, home fries or grits

onions, green peppers, roasted red peppers, tomatoes, sliced mushrooms, portabellas, spinach, ham, sausage, bacon, swiss, cheddar, pepper jack, smoked gouda, feta
more than three items –1 each chicken apple sausage, roasted turkey, vegetable sausage –2

classic two egg breakfast – 9
two eggs any style, choice of ham, bacon or sausage, with home fries or parmesan cheese grits, and your choice of toast **substitute:** chicken apple sausage or veggie sausage –2

sweets & favorites

all of our french toast and pancakes come lightly dusted with powdered sugar

plain jane french toast – 8.5
on challah

grand marnier french toast –9.5
cinnamon challah, orange liqueur, orange segments, toasted almonds, brown sugar

new orleans french toast – 9.5
challah, bourbon, candied pecans, whipped cream

granola mountain french toast – 9.5
challah, vanilla yogurt, honey, granola, fresh berries

monte cristo – 9.5
french toast, sliced ham, swiss, preserves

classic hotcakes – 7.5	granola banana hotcakes – 9.5
blueberry hotcakes – 8.5	belgium waffle – 7
chocolate chip hotcakes –8.5	belgium waffle with strawberries – 8.5

TOAST specialities

huevos rancheros – 9.5
two fried eggs, corn tortillas, black beans, green chili, cheddar, sour cream, cilantro, house-made salsa

breakfast burrito – 10.5
flour tortilla, chorizo sausage, seasoned eggs, black beans, pinto beans, cheddar, green chili, sour cream, cilantro, house-made salsa (please no substitutions or changes)

tex-mex burrito – 11.5
flour tortilla, chorizo, seasoned eggs, black beans, pinto beans, cheddar, green chili, ranchero beef chili, sour cream, house-made salsa (please no substitutions or changes)

veggie burrito – 10.5
scrambled eggs, cheddar, black beans, green peppers, onions, tomatoes, spinach, potatoes, green chili, guacamole, sour cream, house-made salsa (please no substitutions or changes)

aunt leola's biscuits & gravy – 10
two buttermilk biscuits, scrambled eggs, sausage gravy, cheddar

the cure – 10
home fries topped with fried eggs, green chili, sausage gravy, cheddar cheese

berries and granola – 7
served hot: milk or vanilla soy milk; **served cold:** with low fat vanilla yogurt

irish oatmeal – 7
steel cut oats topped with toasted almonds, berries, brown sugar, bananas

eggs benny – 11
two poached eggs, toasted sourdough baguette, ham, tomato, hollandaise, with home fries or parmesan cheese grits

blackstone benny – 11
two poached eggs, toasted sourdough baguette, bacon, tomato, hollandaise, with home fries or parmesan cheese grits

florentine eggs benny – 11
two poached eggs, toasted sourdough baguette, sliced tomato, spinach, kalamata olives, roasted red pepper hollandaise, with home fries or parmesan cheese grits

parties of 6 or more a 20% gratuity will be added and no separate checks

Please come back and join us for dinner. Great wines and atmosphere! Ask your server for a menu

breakfast cocktails to TOAST with

the original bomb mary – 9.5
house vodka, horseradish & all the fixings served with a pickle spear, sliced jalapeño and olive. rimmed with a secret spice mix

the garden mary – 8.5
less spicy than our original with dill infused vodka served with celery salt rim, lemon and cucumber

peach bellini – 8.5
vodka, peach nectar, prosecco

mango bellini – 8.5
dark rum, mango nectar, prosecco

champagne sunrise mimosa – 8.5
sauza, orange juice, cointreau, prosecco

TOAST mimosa – 8.5
fresh squeezed orange juice and prosecco

mimosa for the table (serves four)
a carafe of orange juice and a bottle of bubbly with dibon reserve cava –45
with il follo prosecco –32

mimosa flight –40
orange juice, cranberry juice, lemonade, and a bottle of il follo prosecco

veuve mimosa – 45
for two, half bottle with fresh squeezed oj

the coffee shop

TOAST breakfast blend coffee a unique blend, roasted especially for our restaurants–3.10
[take home - \$10 lb.]

single/dbl. shot – 3/5	cappuccino – 5
americano – 5	latte – 5
caramel mocha – 5	mint mocha – 5
hazelnut mocha – 5	mocha – 5

beverages

hot chocolate – 3
supreme / caramel / mint / hazelnut

hot organic tea – 3

fresh squeezed orange juice – 5

other juices – 4
apple / grapefruit / cranberry / V8 / pineapple

san pellegrino/ panna – 4

house lemonade – 3

wild berry lemonade – 3.5

iced tea – 2.5

fountain soda – 2.5
coke / diet coke / ginger ale / sprite

Spreker's micro root beer – 4.75

on the side

home fries seasoned and grilled red skin potatoes – 2.75

the works green pepper and onion – 3.25

grande green pepper, onion and melted cheddar – 3.75

panini sliced banana, apple, nutella, cinnamon challah – 5

fresh fruit – 3.5

chicken apple sausage – 4

breakfast sausage links – 3.5

turkey sausage – 3.5

veggie sausage – 3.5

bacon – 4

ham – 3

fried cheese grits – 2.5

one biscuit and gravy – 5

house-made salsa – 1

guacamole – 2.5

side hotcakes – 3.5

side of sour cream – 1

side of hollandaise – 2

toast – 2

challah, multi-grain, polish rye, cinnamon challah, jalapeño cheddar

TOAST toppers – 1
peanut butter, nutella, apple butter

Notice: Ask your server about menu items that are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.