

# breakfast

served daily until 4pm

## gourmet omelets & eggs

served with home fries or southern fried cheese grits and choice of toast:  
challah / cracked wheat / marble rye  
cinnamon challah or jalapeno-cheddar challah add .50

substitute for egg whites – 2 / substitute fruit for home fries – 2 or tomato slices – 1  
**please no substitutions on gourmet omelets**

### wild mushroom

roasted portabella / button mushrooms / fresh herbs / parmesan cheese / herb ricotta – 9

### greek

spinach / tomato / kalamata olives / toasted pine nuts / feta – 9

### spicy cali

tomato / herbs / guacamole / pepper jack / molcajete – 9

### bacon & gouda

smoked bacon / tomato / onion / gouda – 9

### pointe

spinach / artichoke heart / roasted red pepper / parmesan – 9

### parisian

spinach / caramelized onion / sun dried tomato / chevre – 10

### western

smoked ham / green pepper / onion / cheddar – 8

### custom omelete/scrambled special – 9

three egg omelete or scrambled with your choice of three items listed / toast / home fries or southern fried cheese grits / **each additional item – 1**

*ham / sausage / bacon / green or red pepper / onions / tomato / mushrooms / spinach  
cheddar / swiss / gouda / feta / pepper jack*

### classic two egg breakfast

two eggs any style / choice of ham, bacon or sausage / toast with home fries or southern fried cheese grits – 7 / veggie sausage or chicken apple sausage add – 2

## sweets & favorites

### grand marnier french toast

cinnamon challah / orange liquor / toasted almonds / brown sugar – 9

### new orleans french toast

challah / bourbon / candied pecans / whipped cream – 9

### plain jane french toast

challah / powdered sugar – 8

### granola mountain french toast

challah / vanilla yogurt / honey / granola / fresh berries – 9

### granola banana hotcakes – 9

### blueberry hotcakes – 8

### chocolate chip hotcakes – 8

### classic hotcakes – 7

add chocolate chips to any pancake – 2

**ask your server about our custom house made bakery goods**

## breakfast specialities

### huevos rancheros

two fried eggs / corn tortillas / pintos / green chili / cheddar / sour cream / cilantro / molcajete – 9

### breakfast burrito

flour tortilla / chorizo sausage / seasoned eggs / black and pintos / cheddar / green chili / sour cream  
cilantro / molcajete – 10 / **tex-mex style with rancho chilli – 11**

### veggie burrito

cubano black beans / scrambled eggs / cheddar / green pepper / onion / tomatoes / mushrooms  
spinach / home fries / green chili / molcajete / guacamole / sour cream – 10

### aunt leola's biscuits & gravy

butter milk biscuits / scrambled eggs / sausage gravy / cheddar / herbs – 9

### the cure

home fries topped with fried eggs / sausage gravy / green chili / cheddar / fresh herbs – 9

### fruit and granola

**served hot:** with milk or vanilla soy milk – 7 **served cold:** with low fat yogurt – 7.5

### irish oatmeal

irish steel cut oats / milk or soy milk / toasted almonds / berries / brown sugar – 6

### eggs benedict

two poached eggs / ham / tomato / hollandaise / grilled baguette / with home fries or southern fried cheese grits – 10

### blackstone benny

two poached eggs / bacon / tomato / hollandaise / grilled baguette / with home fries or southern fried cheese grits – 10

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

## beverages

### Toast® Custom Breakfast coffee blend

our coffee beans are locally roasted in a unique blend especially for our restaurants – 3

**Take some home with you!** – 8.99/lb.

### hot chocolate

regular / caramel / mint / hazelnut – 3

### hot tea – republic of tea – 3

### fresh orange juice – 4

### toast juice

apple / grapefruit / cranberry / white grape  
pineapple / V8 – 3

### San Pellegrino / Pana – 3.5

### house made lemonade – 2.5

### wild berry lemonade – 3.5

### fountain

Coke, Diet Coke, Sprite, Vernors – 2.5

## espresso

single/dbl. shot – 3/5	cuban coffee – 5
cappuccino – 5	americano – 5
latté – 5	caramel mocha – 5
mint mocha – 5	vanilla soy latté/capp. – 5
hazelnut mocha – 5	extra shot of espresso – 1
mocha – 5	add chocolate or carmel .50

## concoctions to toast with (before noon) or after

### the original bomb mary

“house blend” vodka, horseradish & all the “fixings” served with a slice of pickle and jalapeño rimmed with a secret mix of spiciness – 9

### the garden

less spicy than our original with dill-infused vodka served with celery salt rim and a celery-lemon-dill spear skewer – 8

### peach bellini

Stoli Peach / peach nectar / topped with prosecco – 8

### mango bellini

dark rum / mango nectar / topped with prosecco – 8

### champagne sunrise mimosa

Jose Cuervo / orange juice and a dash of Cointreau – 8

### mimosa for the table (serves four)

a carafe of orange juice and a bottle of bubbly  
With Debon Brut Reserve Cava – 45  
With Il Follo Prosecco – 32

### mimosa flight

with orange juice / cranberry juice / lemonade and a bottle of bubbly – 38

### veuve mimosa

for two – 50

## on the side

### home fries

seasoned and fried red skin potatoes – 2.5

**the works** w/ green pepper and onion – 3

**grande style** w/ grilled onion and pepper / cheddar – 3.5

### breakfast panini

sliced banana / tart apple / nutella  
cinnamon challah – 5

### fresh fruit – 3.5

### chicken apple sausage – 4

### bacon or ham – 3.5

### breakfast sausage links – 3

### southern fried cheese grits – 2.5

### veggie sausage – 4

### one biscuit and gravy – 5

### molcajete or guacamole – 2

### side of hotcakes – 3.5

### toast

challah / multigrain / marble rye – 2  
cinnamon challah / jalapeno-cheddar – 2.5

### delicious toppings

peanut butter / nutella / apple butter – 1