

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 – 9
marinated portabellas, button mushrooms, parmesan, herb ricotta

greek – 9.5
spinach, tomato, kalamata olives, pine nuts, feta

spicy cali – 9
tomato, herbs, guacamole, pepper jack, house-made salsa

bacon & gouda – 9.5
bacon, tomato, onion, smoked gouda

pointe – 9.5
spinach, artichoke hearts, roasted red peppers, parmesan

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

western – 8.5
ham, onions, green peppers, cheddar

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

tuscan – 10
diced tomato, fresh mozzarella, sundried tomato-basil pesto

custom omelete/scrambled special – 9
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 – 8
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

plain jane french toast – 8
challah, powdered sugar

grand marnier french toast –9
cinnamon challah, orange liqueure, orange segments, toasted almonds, brown sugar \$9

new orleans french toast – 9
challah, bourbon, candied pecans, whipped cream

granola mountain french toast – 9
challah, vanilla yogurt, honey, granola, fresh berries

monte cristo – 9
french toast, sliced ham, swiss, preserves

classic hotcakes – 7

blueberry hotcakes – 8

chocolate chip hotcakes –8

granola banana hotcakes – 9

belgium waffle – 7

belgium waffle with strawberries – 8

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
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
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
scrambled eggs, 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 – 9
two buttermilk biscuits, scrambled eggs, sausage gravy, cheddar

the cure – 9
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 – 6
steel cut oats, toasted almonds, berries, brown sugar, bananas

eggs benny – 10
two poached eggs, toasted sourdough baguette, ham, tomato, hollandaise, with home fries or parmesan cheese grits

blackstone benny – 10
two poached eggs, toasted sourdough baguette, bacon, tomato, hollandaise, with home fries or parmesan cheese grits

florentine eggs benny – 10
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



breakfast cocktails to TOAST with

the original bomb mary – 9
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
less spicy than our original with dill infused vodka served with celery salt rim, lemon and cucumber

peach bellini – 8
vodka, peach nectar, prosecco

mango bellini – 8
dark rum, mango nectar, prosecco

champagne sunrise mimosa – 8
sauza, orange juice, cointreau, prosecco

TOAST mimosa – 8
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
[take home - \$10 lb.]

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

beverages

hot chocolate – 3
supreme / caramel / mint / hazelnut

hot organic tea – 3

fresh squeezed orange juice – 4

other juices – 3
apple / grapefruit / cranberry / V8 / pineapple

san pellegrino/ panna – 3.5

house lemonade – 3

wild berry lemonade – 3.5

iced tea – 2.5

fountain soda – 2.5
coke / diet coke / ginger ale / lemon lime

on the side

home fries seasoned and grilled red skin potatoes – 2.5

the works green pepper and onion – 3

grande green pepper, onion and melted cheddar – 3.5

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

fresh fruit – 3.5

chicken apple sausage – 4

breakfast sausage links – 3

turkey sausage – 3

veggie sausage – 3

bacon – 3.5

ham – 3

fried cheese grits – 2.5

one biscuit and gravy – 5

house-made salsa – 1

guacamole – 2

side hotcakes – 3.5

side of sour cream – 1

side of hollandaise – 2

toast – 2
challah, multigrain, polish rye, cinnamon challah, jalapeño cheddar

TOAST toppers – 1
peanut butter, nutella, apple butter

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

lunch served daily 11:00 a.m. till 5:00 p.m.

sandwiches

served with potato salad and a pickle.

substitute fries or cup of soup for the potato salad, add -2

turkey avocado – 9.5

roasted turkey, guacamole, swiss, tomato, sprouts, mustard, mayo on multigrain bread
add bacon -1

turkey brie – 10

roasted turkey, brie cheese, green apple, arugula, pickled red onion,
mucky duck mustard on a ciabatta roll

ultimate b.i.t. – 9

thick bacon, garlic aioli, arugula, tomato, cucumber on a toasted challah bread

baja tuna melt – 9

tuna salad, tomato, pepper jack cheese, guacamole, sprouts, on toasted multigrain bread
served open faced

grilled cheese and tomato soup – 8

cheddar, swiss, tomato, on jalapeño-cheddar bread,
served with a cup of tomato soup

santa cruz veggie wrap – 8

cucumbers, tomatoes, roasted garlic hummus, sprouts, carrots, arugula, portabellas, in a wrap

alpine ham – 9

sliced ham, swiss, dijon, lettuce, tomato, on a pretzel roll

tuscan chicken sandwich – 9

5 oz chicken breast, fresh mozzarella, sundried tomato-basil pesto, arugala, tomato,
on a ciabatta bun

burgers

all burgers come on a toasted kaiser bun, served with potato salad and pickle

substitute fries or cup of soup for the potato salad, add -2

toast burger – 9

½ lb. burger, lettuce, tomato, onion, cheese, and tangy sauce

burger madame – 10

½ lb. burger, smoked gouda, fried egg, arugula, red onion, romesco sauce

hot for ya – 10

½ lb. burger, green chili, pepper jack, shredded lettuce, tomato

blackened and blue – 10

½ lb. blackened burger, blue cheese, mushrooms, pickled red onion, lettuce

burger louise – 10

½ lb. burger, caramelized onions, brie cheese, bacon, dijon

salads & soups

all salads are tossed with dressing

salads come with your choice of grilled chicken breast,
sliced roasted turkey or grilled skirt steak

farm house chopped – 12

mixed lettuce, tomato, cucumber, dried cherries, olives, red onion, garbanzo, carrots, croutons,
red wine vinaigrette

apple – 11

mixed lettuce, blue cheese, julienne green apple, candied pecans,
creamy cider vinaigrette

cobb – 12

mixed lettuce, tomato, bacon, blue cheese, cheddar, swiss, cucumber, hardboiled
egg, guacamole, ranch dressing

soup of the day

cup – 3.5 bowl – 5

ranchero chili

topped with sour cream, tomatoes, cheddar cheese
and tortilla chips
cup – 4 bowl – 6

sides:

potato salad or cole slaw – 2

side salad – 4

guacamole – 2

sour cream – 1

house-made salsa – 1

french fries – 5

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and no separate checks**

welcome to TOAST birmingham

serving breakfast, lunch, dinner and a full bar!

join us for Dinner

**TOAST is not just for breakfast anymore!
Join us for Dinner tonight!**

Monday – Saturday beginning at 5 PM.

- award-winning chef
- rave reviews
- creative and delightful appetizers, salads and entrées.
- casual and fun environment with a romantic flair
- great wine, beer and artisanal cocktails

the coffee shop

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supreme / caramel / mint / hazelnut

hot organic tea – 3

fresh squeezed orange juice – 4

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coke / diet coke / ginger ale / lemon lime

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**inquire about our private party
room rentals at both locations**

**let us cater your next event at
your home or office
(catering@eatattoast.com)**



TOAST ferndale

breakfast / lunch
23144 Woodward Ave., Ferndale, MI 48220
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TOAST birmingham

breakfast / lunch / dinner / full bar
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