

Omelets & Egg Specialties

PETOSKEY

Brie Cheese, Applewood Smoked Bacon, Caramelized Onions, Dried Cherries 10

SPICY CALI

Grape Tomato, Herbs, Pepper Jack Cheese, Guacamole, House Salsa, Pickled Jalapeno 9

BACON AND GOUDA

Bacon, Tomato, Onion, Smoked Gouda 9.5

PARISIAN

Spinach, Caramelized Red Onion, Sun Dried Tomato, Chevre Cheese 10

GREEK

Spinach, Tomato, Kalamata Olives, Pine Nuts, Feta 9.5

BEET GOES ON

Roasted Beets, Chevre, Caramelized Onion, Arugula, Orange Balsamic Reduction 10

THREE EGG CUSTOM OMELET

Choice of Three items listed below 9.5

Onion, Green Pepper, Grape Tomato, Wild Mushroom, Baby Spinach, Roasted Beets, Kalamata, Olives, Applewood Smoked Bacon, House Made Chorizo, Dearborn Ham, Swiss Cheese, Cheddar Cheese, Smoked Gouda Cheese, Pepper Jack Cheese, Feta Cheese

More than three items 1 dollar per item

Specialty Items Chicken Apple Sausage 2 Turkey Sausage 2 Pork Sausage 2 Veggie Sausage 2 Pine nuts 2

TWO EGG CLASSIC

Two Eggs, your choice of Dearborn Ham, Applewood Smoked Bacon, Pork Sausage 9.5

Specialty Substitution Chicken Apple Sausage 2 Turkey Sausage 2 Veggie Sausage 2

*Above items are served with Home Fries or Crispy Cheese Grits and choice of Toast Substitute Fruit 2 Substitute Tomato Slices 1 Substitute Egg Whites 2

HUEVOS RANCHEROS

Two Fried Eggs, Corn Tortilla, Black Beans, Green Chile Sauce, Queso Fresco, Corn Salsa, Guacamole, Sour Cream 10

TOAST BENNY

Two Poached Eggs, Applewood Smoked Bacon, Heirloom Tomato, Spinach, Choice of Aunt Leola's Biscuit or English Muffin 12

(Specialty Substitution Ham NC Chicken Apple Sausage 2 Turkey Sausage 2 Veggie Sausage 2 Cured Salmon 2)

BREAKFAST BURRITO

Flour Tortilla, Scrambled Eggs, Chorizo Sausage, Black Beans, Pinto Beans, Cheddar Cheese, Green Chile Sauce, House Salsa, Sour Cream 10

VEGGIE BURRITO

Flour Tortilla, Scrambled Eggs, Green Peppers, Green Chili, Black Beans, Pinto Beans, Spinach, Potatoes, Cheddar, Sour Cream 10

CHICKEN & WAFFLE BENNY

Two Poached Eggs, Golden Malted Waffle, Crispy White Meat Chicken, Sausage Gravy, Pure Michigan Maple Syrup 12

(Benny's are served with Home Fries or Crispy Cheese Grits Substitute Fruit 2 Substitute Tomato Slices 1 Substitute Egg Whites 2)

Sweets & Favorites

CORNED BEEF HASH

Sy Ginsberg Corned Beef, Redskin Potato, Poached Eggs, Onions, Green Peppers, Cheddar Cheese 11.5

FRENCH TOAST

"Plain Jane" Challah or Cinnamon Challah 9

"B-Street" Crispy, Banana, Candied Bacon, Bourbon Sauce 10

"Apple Betty" Brown Sugar Baked Apples, Streusel, Whipped Cream 10

IRISH OATMEAL

Steel Cut Irish Oats, Almonds, Berries, Brown Sugar 7

HOTCAKES

(Gluten Free Buckwehat Available) +2

Powdered Sugar, Full Stack 8.5

Blueberries 2 Chocolate Chips 2

Half Stack 5

"Banana Foster" Candied Banana, Caramel Sauce, Cinnamon, Chantilly Cream 11

MALTED WAFFLE

Michigan Maple Syrup 8

Seasonal Fruit & Berries 9

"Savory Waffle" Dearborn Brand Ham, Tillamook Cheddar Cheese 11

***Add an Egg 2

Appetizers, Soups & Salads

HOUSE CURED SALMON BRUSCHETTA

House Cured Salmon, Grilled Baguette, Sundried Tomato Relish 3/ea

ARTISAN CHEESE PLATE

Selection of Artisan Cheeses, Seasonal Fruits, Pickled Vegetable 12

Specialty Items Charcuterie Selection +7

HOUSE MADE SOUP

Creamy Tomato Soup cup 3.5 bowl 5

Seasonal Feature Soup cup 3.5 bowl 5

MEDITERRANEAN CHOPPED

Bib Lettuce, Arugula, Baby Spinach, Endive, Heirloom Tomato, Cucumber, Feta Cheese, Kalamata Olives, Red Onion, Pine Nuts, Medjool Dates, Roast Beet,

Red Wine Vinaigrette 10

CRAZY GRANNY

Bib Lettuce, Arugula, Baby Spinach, Endive, Maytag Blue Cheese, Granny Smith Apple, Candied Pecan, Creamy Cider Vinaigrette 10

BENEDICT

Bib Lettuce, Arugula, Baby Spinach, Endive, Applewood Smoked Bacon, Parmesan, English Muffin Crouton, Poached Egg, Tarragon Vinaigrette 10

(Add Grilled Chicken 4 Grilled Salmon 9 Bavette Steak 7 Pine Nuts 2)

Entrees

Sandwiches served with choice of Slaw or Fries **Substitute Truffle Fries 1**

TOAST BURGER

House Blend Beef, Sunny Side Up Egg, Canadian Bacon, Tillamook Cheddar Cheese, Toasted English Muffin 11

HOLY COW

House Blend Beef, Caramelized Onion, Wild Mushroom, Gruyere Cheese, Arugula, Balsamic Mayonnaise 11

TURKEY AVOCADO

Roast Turkey, Guacamole, Swiss Cheese, Heirloom Tomato, Sprouts, Dijon Mustard, Mayonnaise, Multigrain Wheat 10

STEAK FRITTES

Peppercorn Encrusted Bavette Steak, Truffle Fries, Red Wine Reduction 17

ULTIMATE BLT

Applewood Smoked Bacon, Garlic Aioli, Arugula, Heirloom Tomato, Cucumber, Toasted Challah 9

GRILLED CHEESE & TOMATO SOUP

Tillamook Cheddar Cheese, Fontina Cheese, Smoked Gouda Cheese, Caramelized Onion, Jalapeno Cheddar Challah, Creamy Tomato Soup 9

RATATOUILLE

Zucchini, Squash, Heirloom Tomato, Carrot, Basil, Garlic, Leeks, 11

MACARONI & CHEESE

Orecchiette Pasta, Manchego Cheese, Tillamook Cheddar, Cracker Crumb Topping 11

(Add Grilled Chicken 4 Applewood Smoked Bacon 3 Bavette Steak 7

Dearborn Ham 3)

Side Selections

Home Fries 2.5 The "Works" 3.5 Seasonal Fruit 4 Aunt Leola's Biscuit & Gravy 5 Crispy Cheese Grits 2.5

Bacon 4.5 Dearborn Ham 3 Chicken Apple Sausage 4 Breakfast Links 3.5 Turkey Sausage 4 Veggie Sausage 4

Toast

Challah, Cinnamon Challah, Multigrain Wheat, Seeded Rye, Asiago Cheese, Sourdough, Jalapeno Cheddar Challah 2

Specialty Toppers Peanut Butter 1 Nutella 1 Apple Butter 1 Jam of the Day MP

Parties of 6 or more 20% service charge and no separate checks.

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness.

Morning Jumpstart

TOAST BREAKFAST BLEND COFFEE

A Unique Blend Roasted Especially for

Our Restaurants

3.10

(take home \$11 a pound)

Mellow Morning

HOT TEA, NUMI, ORGANIC 3

FRESH SQUEEZED ORANGE 4

APPLE JUICE 3 | CRANBERRY 3 | PINEAPPLE 3

PEACH 3 | MANGO 3

V8 3 | CHOCOLATE MILK 3

CRAFT ROOT BEER 4.5

CRAFT GINGER BEER 4.5

French Press Coffee

ORGANIC FRENCH ROAST 6

SALTED CARAMEL 6

PUMPKIN SPICE 6

CRANBERRY NUT 6

Bloodys

THE BOMB

Vodka, Spicy House Bloody Mix 10

THE GARDEN

Dill-Cucumber Infused Vodka,
Bloody Mix, Lemon 9.5

OINKIN'

Applewood Smoked Bacon Infused Vodka,
Bloody Mix, Bacon 10

Craft Cocktails

SPICED PEAR DAIQUIRI 10
Pyrat XO Spiced Rum, St George's Pear Spice, Lime

BLACKBERRY BASIL MOJITO 10
Tito's Vodka, Crème Yvette, Lemon, Basil

CIDER SANGRIA 10
Dry White Wine, Apple Cider, Apple Brandy, Kiwi

TOASTED ALMOND COFFEE 10
Amaretto di Saronò, French Press Coffee,
Cinnamon Vanilla Whipped Cream

BELLINI MARTINI 10.5
Vodka, Prosecco, Choice of Peach, Mango or Pear

BLUE BERRY MARGARITA 10
Exotico Tequila, Cointreau, Blueberry, Lime, Prosecco

CHOOSE YOUR MIMOSA 10

La Marca Prosecco with choice of:

Fresh Squeezed Orange Juice | Fresh Squeezed Grapefruit |
Pineapple Juice | Cranberry Juice | Pear | Mango | Peach

MIMOSA FOR THE TABLE

La Marca Prosecco 38 | Juve y Camps Cava 48

- With a Carafe of Fresh Orange Juice
- As a Flight with Three Juices + 6

JUST PEACHY Sparkling Wine

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Brewskies

MELONFEST AMERICAN PALE WHEAT
Roak Brewing Company, Michigan 5.5% 5

HUMA LIPA LICIOUS IPA
Short's Brewing Company, Michigan 7.7% 5

PASBST BLUE RIBBON
American Adjunct Lager, CA 4.7% 3

BELL'S TWO-HEARTED ALE
American IPA, Michigan 7.0% 6

MILKSHAKE STOUT
Rochester Mills, Michigan 5.0% 5

EATATTOAST.COM



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