



BREAKFAST & LUNCH

OMELETS

Omelets are served with home fries, bacon fried rice or grits and toast.
SUB: fruit \$2.00 or tomato slices \$1.50

- PETOSKEY** 10.50
brie, bacon, caramelized onion, dried cherries
- BLIND DATE** 10.50
bacon, scallions, dates, havarti, roasted herb vinaigrette
- GREEK** 10.50
spinach, tomato, kalamata olives, pine nuts, feta
- PARISIAN** 10.50
spinach, caramelized onion, roasted tomato, chevre
- BEET GOES ON** 10.50
roasted beet, chevre, caramelized onion, arugula, orange balsamic
- SPICY CALI** 10.50
tomato, herbs, pepper jack, guacamole, salsa, jalapeño
- FAROE ISLAND SCRAMBLER** 11.00
3 scrambled eggs, house cured salmon, fresh herbs, ricotta-chevre cheese, mini lemon-spinach salad with tomatoes, pine nuts, olives, served with baguette
- CLASSIC TWO EGG** 11.00

CUSTOM OMELETS

- CHOICE OF THREE (ADDITIONAL \$1 EACH)** 10.50
 - > ONION
 - > GREEN PEPPER
 - > GRAPE TOMATO
 - > WILD MUSHROOM
 - > BABY SPINACH
 - > ROASTED BEETS
 - > BROCCOLINI
 - > CAULIFLOWER
 - > ARUGULA
 - > BACON
- > CHORIZO
 - > HAM
 - > PORK SAUSAGE
 - > SWISS
 - > CHEDDAR
 - > PEPPER JACK
 - > FETA
 - > WHITE AMERICAN
 - > MUENSTER
 - > HAVARTI

- EXTRAS (\$2 EACH)**
 - > CHICKEN SAUSAGE
 - > TURKEY SAUSAGE
 - > VEGGIE SAUSAGE
- > PINE NUTS
 - > EGG WHITES

TASTY SWEETS

- DIABLO FRENCH TOAST** 11.00
jalapeño-cheddar french toast, green tomato marmalade, candied bacon, granny smith, maple
- PLAIN JANE** 9.00
cinnamon challah french toast, powdered sugar
- BELGIAN WAFFLE** 9.00
fresh strawberries, powdered sugar
- KEY WEST FRENCH TOAST** 10.00
challah, key lime custard, coconut graham crust, strawberries
- BUTTERMILK PANCAKES** 9.00
blueberries or chocolate chips (ADDITIONAL \$2)
- LEMON RICOTTA PANCAKES** 9.00
mixed berry compote, honey ricotta

EAT TOAST

- CHOICE OF:**
- > ASIAGO
 - > CINNAMON CHALLAH
 - > SOURDOUGH
 - > JALAPENO-CHEDDAR CHALLAH
 - > APPLE-WALNUT (+\$1)
 - > RYE
 - > CHALLAH
 - > MULTIGRAIN WHEAT

- AVOCADO TOAST** 7.00
grape tomato, sprouts, cotija, balsamic drizzle
- AUNT LEOLA'S BISCUIT-N-GRAVY** 7.00
- TOAST OF THE DAY** MP

SIGNATURES

Bennys are served with home fries, bacon fried rice or grits.
SUB: fruit \$2.00 or tomato slices \$1.50

- CHILAQUILES ALA MARIA** 11.00
otto's organic chicken, corn tortilla, spicy sauce, cojita cheese, fried egg, avocado, radish, red onion, cilantro
- BACON FRIED RICE** 11.00
jasmine rice, bacon, sunny-side up egg, avocado, pickled vegetables, onion strings, spinach
- TOAST HASH** 13.00
sy ginsberg's corned beef, onions, peppers, cheddar, poached eggs, toast
- BREAKFAST BURRITO** 11.50
scrambled eggs, chorizo, black/pinto beans, cheddar, green chili, salsa, sour cream
- VEGGIE BURRITO** 11.50
scrambled eggs, black beans, broccolini, sweet potato, home fries, cauliflower cous cous, mexican slaw, green chili, cheddar, guacamole, smoked tomato crema
- HUEVOS RANCHEROS** 11.50
fried eggs, corn tortillas, black beans, roasted chipotle sauce, cotija cheese, mexi slaw, avocado
- NOVA SCOTIA** 11.50
poached eggs, cured salmon, spinach, heirloom tomato, choice of biscuit or english muffin, dill hollandaise, orange-balsamic drizzle
- TOAST BENNY** 11.50
poached eggs, bacon or ham, heirloom tomato, spinach, choice of biscuit or english muffin, hollandaise
- CHICKEN-N-WAFFLE BENNY** 12.50
poached eggs, malted waffle, sausage gravy, pure michigan maple

VEGGIE TALES

- RATATOUILLE SKILLET** 11.00
zucchini, yellow squash, eggplant, pomodoro sauce, basil vinaigrette, poached eggs choice of toast
- MUESLIX** 7.00
lemon crema, granola, apples, bananas, berries
- OATMEAL AND BERRIES** 7.50
brown sugar, almonds
- FRIED GREEN TOMATOES** 5.00
bread crumb, sriracha aioli, cotija

SIDES

- > PORK LINK 4.00
- > APPLEWOOD BACON 4.75
- > TURKEY PATTY 4.00
- > SWEET-N-SPICY BACON 5.00
- > CHICKEN SAUSAGE 4.00
- > ESPRESSO BACON 5.00
- > VEGGIE PATTY 4.00
- > BACON-FRIED RICE 3.00
- > FRUIT 4.00
- > NUTELLA 1.00
- > SUB TOFU 4.00
- > PEANUT BUTTER 1.00
- > SUB EGG WHITES 2.25
- > TODAY'S JAM 1.00

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW.
 CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS, MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

SOUPS AVAILABLE AFTER 11AM

TOMATO 4.5/6
parmesan and herbs

GAZPACHO 4.5/6
tortilla chips, smoked crema

CLAM CORN CHOWDER 5/8

GREENS AVAILABLE AFTER 11AM

> CHICKEN +5.00 > TURKEY +5.00
> AHI TUNA +6.00

IVY FRANCES 10.00
cauliflower cous cous, parsley, roasted tomatoes, red onion, chickpeas, cucumber, olives, capers, almonds, lemon dijon

MEDITERRANEAN CHOPPED 10.00
artisan lettuce, heirloom tomato, cucumber, feta, kalamata, red onion, pine nut, medjool date, beet, red wine vinaigrette

PISTACHIO GRAPE SALAD 10.00
artisan lettuce, chevre, pistachios, grapes, herb vinaigrette

CRAZY GRANNY 10.00
artisan lettuce, maytag blue, granny smith, candied pecan, creamy cider vinaigrette

BETWEEN BREADS AVAILABLE AFTER 11AM

TUNA SLIDERS 13.50
ahi, ginger tamari marinade, mixed cabbage slaw, avocado

TORTA CON HUEVOS 10.50
over easy eggs, pickled jalapeño aioli, arugula, tomato, red onion on grilled asiago toast served with patatas bravas

THE SPICY B.L.T. 10.50
bacon, fried green tomato, arugula, cucumber, pepper jack, green tomato marmalade, jalapeño cheddar challah

TURKEY AVOCADO 12.00
house turkey, guacamole, swiss, heirloom tomato, sprouts, dijon, mayo, served on wheat

GRILLED CHEESE-N-TOMATO SOUP 10.50
white american, muenster, havarti, pickled apple, served on asiago

VEGGIE DELIGHT 13.00
veggie burger, sprouts, cashews, broccolini, green tomato jam, cashews, serve on challah bun

THE CLUCK DELUXE 14.00
chicken-avocado burger, radish-radicchio slaw, carrots, sriracha aioli, served on black poppy seed bun

HOLY COW BURGER 15.00
house blend beef, caramelized onion, wild mushroom, gruyere, arugula, balsamic mayo, bread crumb, sriracha aioli, cotija


#EAT@TOAST

HOST @ TOAST
info@eatattoast.com or ask for a manager!

● **TOAST BIRMINGHAM**
203 PIERCE STREET
248/ 258.6278

● **TOAST FERDALE**
23144 WOODWARD AVENUE
248/ 398.0444

- > TOAST FERDALE PRIVATE EVENTS
- > PRIVATE AREAS AVAILABLE
- > CUSTOM DINNER MENU, COCKTAILS, & HORS D'OEUVRES
- > WEEKDAY BRUNCH AND LUNCH EVENTS
- > BREAKFAST AND LUNCH CATERING

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS, MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

MELLOW MORNING

HOT TEA 3.00
mighty leaf

TEAS OF JOSEPH WESLEY 5.00
single estate, direct-sourced, premium black

FRESH JUICE 4.00
orange or grapefruit

JUICE 3.00
apple, cranberry, pineapple, peach, or mango

V8 3.00

FAYGO POP 3.00

CHOCOLATE MILK 3.00

JUMPSTART

TOAST BREAKFAST BLEND COFFEE 3.10
roasted exclusively by White Pine Coffee using beans java and brazil

CAMPFIRE HOT CHOCOLATE 4.00
fire kissed marshmallows, chocolate chips (WITH SHOT OF ESPRESSO \$6)

FRENCH PRESS:
LUMBER BARON'S RESERVE 6.00
single origin, medium roast Colombian Rio Negro

TIMBER CRUISER 6.00
dark roast, blend of Africa, Central, and South American

BANANA FOSTER 6.00

MIMOSAS & BLOODYS

CHOOSE YOUR MIMOSA 9.00
avissi prosecco with choice of:

- > PINEAPPLE JUICE
- > CRANBERRY JUICE
- > PEAR JUICE
- > MANGO JUICE
- > FRESH SQUEEZED ORANGE
- > FRESH SQUEEZED GRAPEFRUIT
- > PEACH JUICE

MIMOSA FOR THE TABLE
carafe of fresh squeezed orange juice (AS A FLIGHT WITH THREE JUICES, ADD \$6)
Avissi Prosecco 32.00
Just Peachy 25.00

JUST PEACHY PROSECCO 7.00

BELLINI MARTINI 9.00
vodka, prosecco, choice of peach, mango, or pear

THE ORIGINAL BOMB MARY 9.00
vodka, spicy house bloody mix, pickle, jalapeño, olive

THE GARDEN MARY 9.00
dill-cucumber infused vodka, bloody mix, celery salt, lemon

OINKIN' MARY 9.50
bacon infused vodka, bloody mix, bacon

BUBBLES

MERCAT BRUT ROSÉ 40.00

SCHOENEITZ CREMANT 50.00

CHAMPAGNE DRAPPIER 75.00

VEUVE CLIQUOT 99.00

ASTORIA PROSECCO 27.00