

JUMPSTART

TOAST BREAKFAST BLEND COFFEE

roasted exclusively by white pine coffee using beans java and brazil 3.75

CAMPFIRE HOT CHOCOLATE 5.50

fire kissed marshmallows. chocolate chips.
[with a shot of espresso 7]

CURIOUS GEORGE COFFEE 7

cold pressed banana coffee. vanilla.
whipped cream. 6

HOT TEA 3

FRESH JUICE 5.25

orange, grapefruit, tangerine. coconut water.

NATALIE'S COLD PRESS 6

[blood orange. grapefruit. dandelion. ginger]
[blood orange, elderberry. turmeric. ginger. pepper.]
[orange. pineapple. apple. chamomile. passion flower.]

JUICE 3.5

apple. cranberry. peach. V8. mango.

FAYGO BOTTLE 3

rock & rye. orange. red. cream. root beer

POP 3

coke. diet coke. sprite. ginger beer.

ESPRESSO 3.25

AMERICANO 5.50

CAPPUCCINO 5.75

MOCHA 5.75

regular. caramel. mint. hazelnut.

VANILLA SOY LATTE 5.75

ALMOND MILK LATTE 5.75

FRENCH PRESS 6

medium. dark. banana

CRACKALAKA ON DRAFT 7

white pine cold press coffee

BANANA COLD BREW COFFEE 7

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

MIMOSAS. MARYS. MIXED DRINKS.

CHOOSE YOUR MIMOSA 11.25

avissi prosecco and choice of juice
fresh orange / fresh grapefruit / fresh tangerine
pear / mango / peach / pineapple / cranberry

MIMOSA FOR THE TABLE

carafe of fresh orange juice
as a flight of 3 juices add 6
avissi prosecco 40 / just peachy 38 / m. Lawrence "sex" brut rose 45 / cava sutra rose 32
veuve cliquot champagne (1/2) 40 / cava sutra 40 / lanson champagne (1/2 bottle) 47
st. julian blueberry (na) 20 / st julian passionfruit (na) 20

PAMPLEMOUSSEE MIMOSA 12

grapefruit liqueur. prosecco. lemon bitters. twist.

TANGERINE PALOMA 11

tres agaves repasado. agave. lime. tangerine.
hibiscus chili salt rim.

STRAWBERRY AQUA FRESCA 11

heart of glass strawberry vodka. strawberry. lime
coconut water. moscato.

CONTESSA 11

death's door gin. amaro nonino. strawberry campari.
soda. orange bitters.

RASPBERRY COKE 11

bulleit bourbon.. st. george raspberry. coca cola.

BANANA HAMMOCK 12

jackson morgan banana cream. maple bourbon.
banana coffee. candied pecans. whipped cream.

ROCK-N-RYE WHISKEY 11

on ice

THE ORIGINAL BOMB MARY 11.75

pearl vodka. house spicy mary mix. pickle.
jalapeno. olive.

THE GARDEN MARY 11.75

dill-cucumber infused vodka. bloody mix.
celery salt. lemon.

MANGO MARY 11.75

st george green chili vodka. v8. mango. lemon.
sriracha.

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STARTERS

CORNBREAD AND BACON BUTTER 6

AVOCADO TOAST 9

ask your server for today's creation

BIG CINNAMON ROLLS 5

FRIED GREEN TOMATOES 6

panko. cotija. sriracha aioli.

TOAST FAVORITES

CARNITAS WAFFLE 15

jalapeno-cheddar waffle. pulled pork, radish.
cotija. fresh cilantro. sour cream.

SHAKSHOUKA 13.75

egg poached in a house made spicy tomato broth.
served with pita bread.

BACON-FRIED RICE 14

our award winning dish! jasmine rice. bacon.
sunny-side up egg. avocado. pickled vegetables.
crispy onion strings, spinach.

TRASHY HASHY 14.75

bacon. shredded potato. onion, pepper, tomato,
jalapeno, green onion. pepperjack. sausage gravy.
over easy eggs. toast.

TOAST HASH 14

sy ginsberg's corned beef. onion. green pepper.
shredded potato. cheddar. poached eggs, toast.

BREAKFAST BURRITO 13

please no changes or substitutions

scrambled eggs, chorizo, black/pinto beans.
cheddar. green chili. salsa. sour cream.

VEGGIE BURRITO 13

please no changes or substitutions

scrambled eggs, black beans, home fries, mushroom,
roasted tomato. onions, green pepper, mexican slaw,
spinach, green chili, cheddar, guacamole, lime crema.

WATERMELON SALAD 12

watermelon. burrata. arugula. oil. salt. pepper.
balsamic glaze.

BREAKFAST BRUSCHETTA 10.75

toasted baguette. scrambled eggs. parmesan.
pine nut spinach pesto. balsamic drizzle.

HUEVOS RANCHEROS 12.50

fried eggs. corn tortillas. black beans. chipotle sauce.
cotija cheese, mexi slaw. avocado. lime crema.

THE KETO BOWL 13.75

roasted cauliflower and broccoli. kimchi. onion.
roasted tomato. spinach. crispy onions.
parsley. cotija cheese.

ADD BREAKFAST SAUSAGE: 3

OATMEAL AND BERRIES 8

brown sugar. almonds.

**BENNYS are served with home fries, bacon fried rice
or grits. sub fruit 2.50 sub tomato slices 1.50**

NOVA SCOTIA 14.75

poached eggs, smoked salmon, spinach,
heirloom tomato, choice of biscuit or english muffin,
dill hollandaise, balsamic drizzle.

TOAST BENNY 13.50

poached eggs, bacon or ham, heirloom tomato,
spinach, choice of biscuit or english muffin,
hollandaise.

CHICKEN-N-WAFFLE BENNY 14.75

poached eggs, half waffle, sausage gravy,
maple.

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GOURMET OMELETS

Omelets are served with home fries, bacon- fried rice .
or grits and toast.
sub fruit 2.50 or tomato slices 1.50

PETOSKEY 13

brie. bacon. caramelized onion. dried cherries.

GREEK 12.75

spinach. tomato, kalamata olives, pine nuts, feta.

PARISIAN 12.75

spinach, caramelized onion, roasted tomato, chèvre.

ARTICHOKES ON YOU! 13

broccoli. artichokes. almonds. garlic.
parmesan. tarragon crème fraîche.

BEET GOES ON 13

roasted beet, chèvre, caramelized onion,
arugula, balsamic.

SPICY CALI 12.75

tomato, herbs, pepper jack, guacamole,
salsa, jalapeño.

CLASSIC TWO-EGG BREAKFAST 10.75

eggs any style, choice of bacon, pork links or ham,
breakfast side and toast.

THREE-EGG CUSTOM OMELET 13.50

served with choice of home fries. grits. or bacon-fried rice.
sub fruit 2.50. sub tomato slices 1.50

CHOICE OF THREE (ADDITIONAL 1.00 EACH)

onion / green pepper / grape tomato / wild mushroom / arugula
spinach / broccoli / artichoke / cauliflower / roasted beets /
bacon / chorizo / ham / pork sausage /
swiss / cheddar / pepper jack / feta / havarti

EXTRAS (ADDITIONAL 2.25 EACH)

chicken. turkey. or veggie sausage. pine nut. egg whites.

EAT TOAST

asiago

sourdough

apple walnut

challah

cinnamon challah

jalapeno-cheddar challah

marble rye

multigrain wheat

TASTY SWEETS

KEY WEST WAFFLE 12.50

key lime filling. graham cracker granola. lime sorbet

B-STREET FRENCH TOAST 13.00

crispy cinnamon challah. candied bacon.
bourbon caramel. fresh banana. chantilly.

SUNSHINE CAKES 11.50

lemonade pancakes. raspberry sauce.
fresh raspberry. whipped cream.

BUTTERMILK PANCAKES 10.75

blueberries or chocolate chips add 2

SIDES

pork link 4.5

veggie patty 4.5

applewood bacon 4.75

peanut butter 1

turkey patty 4.5

fruit 4.5

bacon-fried rice 3.50

today's jam 1

chicken sausage 4.5

sub tofu 4.5

Nutella

sub egg white 2.25

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LUNCHTIME AFTER 11AM MONDAY THROUGH FRIDAY

TOMATO SOUP 4.50 / 6
parmesan. herbs.

BROCCOLI CHEDDAR SOUP 4.50 / 6

add chicken 5. add turkey 5. add salmon 9.

COBB SALAD 13
mixed greens. crispy chicken breast.
hard boiled egg. tomato. blue cheese.
cucumber. bacon. ranch.

MEDITERRANEAN CHOPPED SALAD 13
artisan lettuce. heirloom tomato. cucumber. feta.
kalamata. red onion. pine nut. medjool date. beet.
red wine vinaigrette.

CRAZY GRANNY SALAD 13
artisan lettuce, blue cheese crumbles, granny smith,
candied pecan, creamy cider vinaigrette.

CRAFT BEER

SPARKING SELTZER. WHITE CLAW 5
LIME. RASPBERRY. BLACK CHERRY. RUBY GRAPEFRUIT.
Adj. LAGER. HAMM'S. 3
Adj. LAGER. MILLER LITE 3
IPA. FOUNDER'S ALL DAY 5
HEFEWEIZEN. HOFBRAU. 7
RASPBERRY BEER. FOUNDER'S RUBAEUS 7
APPLE CIDER. SAM SMITH. 8
AMBER. BELL'S. 7
BROWN. DARK HORSE BOFFO BROWN. 8
PORTER. DARK HORSE THIRSTY PORTER. 8
PORTER. SAM SMITH. IMPERIAL STOUT. 8

sandwiches are served with choice of coleslaw or french fries.

CAPRESE GRILLED CHEESE 11.50
roasted tomato, basil, havarti, asiago toast
with tomato soup.

THE FRIED GREEN TOMATO BLT 12.75
applewood smoked bacon, arugula. tomato,
garlic aioli, cheddar jalapeno challah.

TURKEY CLUB 12
thinly sliced ham and turkey. fried egg. bacon. swiss.
tomato. garlic aioli. croissant.

TOAST PATTY MELT 14
house blend beef. swiss. caramelized onion.
roasted tomato. patty sauce.

HOLY COW BURGER 15
house blend beef. caramelized onion. wild mushroom.
swiss. arugula, balsamic mayo.

WINE

RED

PINOT NOIR. ERATH. OREGON. 2016. 13
MONASTRELL. ALTAMENTE. SPAIN. 2017. 11
NEGROAMARO. LUCCARELLI. PUGLIA. 10
MALBEC. LA FLOR. MENDOZZA. 11
CABERNET. OMEN. PASO ROBLES. 12

WHITE

REISLING. AURORA. MICHIGAN 10
VIN D'ALSACE. PINOT BLANC. FRANCE. 12
SAUVIGNON BLANC. MARLBOROUGH. NZ 10
CHARDONNAY. MILOU. FRANCE. 10
CHARDONNAY. ORO. BELLO. CA. 11

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