

eat :: drink toast

Small Plates

Trio of Toast chef's daily creations	HH	12
Warm Mushroom Salad veg, avail. gf, n oyster mushrooms, spelt, black pepper cashews, pickled red onion, rosemary parmesan vinaigrette		10
Squash and Arugula Salad veg, gf, avail. v butternut squash, bleu cheese, pepitas, white balsamic & maple reduction	HH	12
Soup of the Day		mkt
Brisket Burger* avail. gf tomato jam, Raclette cheese, lettuce, pickles	HH	12
Vegan Lettuce Cups veg, v gyro seitan, vegan tzatziki, cucumber, pickled red onion		9
Fried Green Tomatoes veg harissa aioli, arugula, green tomato salsa	HH	7
Mustard Glazed Broccoli veg, avail. v & gf mustard & agave glaze, pretzel crumble	HH	8
Buffalo Cauliflower veg, avail. v tempura batter, buffalo sauce, bleu cheese dip	HH	9
Cottage Fries veg, avail. v salt & vinegar seasoning, house aioli, tomato jam	HH	7
Cajun Potato Chips veg, avail. v pimento cheese	HH	6
Olives & Mixed Nuts veg, v, gf, n spiced peanuts, pepitas, cashews, pecans, assorted olives	HH	8
Pickle plate veg, v, gf variety of 4 housemade pickled vegetables	HH	7
Oysters * gf east and/or west coast, with lemon & horseradish		3 ea
-pickle juice shot		1
-horseradish vodka shot		3

Toasty Hour

M-F 4:30-6:30p, Sat/Sun 4:00-5:00p

HH = \$2 off select small plates

Cheese or Charcuterie board \$12

\$2 off glasses of wine, \$8 off bottles

\$2 off every beer, \$6 Cocktail of the day

Late Night Food (HH): Mon-Thu 10-11, Fri-Sat 11-12:30

Pasta

Ricotta+Pesto Ravioli veg sunflower seed+basil pesto, pecorino, butternut squash pan sauce	half 11 / full 21
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Large Plates

Confit Duck Leg sourdough Belgian waffle, compound butter, broccoli slaw, butternut squash puree, orange cardamom syrup, sweet and sour powdered sugar	25
Choucroute Garnie * gf bratwurst sausage, bacon, kraut, redskins, tarragon pickled mustard seeds, dijon, whole grain mustard	21
Steamed Mussels avail. gf apple cider, white wine, pork sausage, charred leeks, grilled farm bread	half 12 / full 20
Spaghetti Squash Pad Thai veg, v, gf sweet and sour tamarind sauce, bell pepper, onion, broccoli, kale, topped with pepitas and lime	half 11 / full 21

Cheese & Charcuterie

-Small board select 3 of the following:	19
-Big Board select 6 of the following:	36

Charcuterie avail. nut free	
Cotechino	8
Pork Terrine	8
Chef's selection Charcuterie	mkt

Cheese veg, avail. nut free	
Queso Iberico (cow, sheep, goat)	8
Taleggio (cow)	8
Noord Hollander Aged Gouda (cow)	9
Chef's cheese Selection	mkt

v=Vegan veg=Vegetarian gf=gluten free n=nut allergy

*Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness

Please alert your server to any allergies or dietary restrictions

20% gratuity will be added to parties of six or more

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