

# eat :: drink toast

## Small Plates

- kale caesar** v, avail. gf 9  
vegan caesar dressing, chopped kale, pickled red onion, herbed breadcrumb
- pear and pepper salad** veg, gf, avail. v 12  
local pears, habanada pepper, bleu cheese, fresno vinaigrette, greens
- duck & beef meatballs** avail. gf 14  
carrot + kohlrabi slaw. puffed wild rice, ginger hoisin sauce
- mustard glazed sunchokes** avail. veg 12  
agave + mustard, duck cracklins, Greek yogurt
- buffalo cauliflower** veg, avail. v 10  
tempura batter, buffalo sauce, bleu cheese dip
- frites** veg 8  
fresh cut Idaho potato fries, tomato jam, aioli
- olives & mixed nuts** veg, v, gf, n 8  
marinated Greek & Spanish olives, spiced nuts
- pickle plate** veg, v, gf 7  
assortment of 4 housemade pickled vegetables

## Cheese & Charcuterie

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

- Charcuterie** avail. nut free  
'nduja 9  
housemade pork terrine 8  
chef's selection charcuterie mkt

- Cheese** veg, avail. nut free  
Old Brooklyn Cheese Treadway Creek 10  
Huntsman Gloucester with Stilton (cow) 8  
Fontina Val D'Aosta (cow) 9  
chef's cheese selection mkt



## Toasty Hour | 4:00pm-5:30pm daily

\$5 drafts and select wines by the glass (HH)

\$20 select bottles (HH) | \$7 cocktail of the day

veg = Vegetarian v = Vegan  
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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## Entrees

- ravioli** veg half 12 / full 23  
housemade sage and ricotta ravioli, local plums, browned butter pan sauce, herbed breadcrumb
- herb crusted kabocha squash** v 21  
barley salad with sumac vinaigrette, whipped tahini
- crab risotto** gf, avail. veg and v half 14 / full 27  
arborio, roasted corn, poblano, pecorino, browned butter crumb
- roasted turkey sandwich** 13  
sundried tomato aioli, pickled red onion, lettuce, swiss cheese on sourdough
- Italian beef sandwich** 14  
shredded beef, braised cauliflower greens and swiss on ciabatta, served with jus
- brisket burger** \* avail. gf 13  
Raclette cheese, tomato jam, lettuce, pickles
- butcher's cut** \* mkt  
locally sourced steak or chop served with seasonal accompaniments

## Cocktails

### Agony and the Untold Story (JF) | 11

OYO Honey, Stirrings Ginger Liqueur, Acqua Di Cedro, Kina L'Aero D'Or, Lemon

### All My Life I had to Fight (JF) | 11

Pistachio infused vodka, autumn syrup, krupnik bitters, black walnut bitters

### Humans can be Awful Cruel (WS) | 12

Old Tom Gin (barrel aged), Berentzen Pear Liqueur, Lemon, Cinnamon Simple

### Self or Community- Arnold Spirit Jr. (JF) | 10

White Rum, Sage Apple Shrub, Simple Syrup, Lime, Apple Bitters

### Everything Was Beautiful and Nothing Hurt (AG) | 12

Anejo Tequila, Maple Syrup, Luxardo, Lemon, Hopped Grapefruit Bitters

### Feeling Numb and Full Credit for being Alive (SM) | 13

Absinthe, Sage Simple, Cherry Herring, Green Chartreuse, Scarborough Bitters

### The First Sentence of Truth is Always the Hardest (JF) | 11

Applejack Brandy, Montenegro, Allspice Dram, Dry Curacao Cinnamon Simple

### Lenina Crowne "Vaccines Aren't Free" (SW) | 13.5

Reposado Tequila, Cherry Herring, Rabarbaro Liqueur, **BARREL AGED**

### Jockey Full of Bourbon (KW) | 11

Four Roses Bourbon, Luxardo Maraschino, Apple Bitters, Lemon Simple, House Cherry Brandy

### Hot Bourbon Cider | 10

OYO honey vodka Rittman's apple cider, fall spice blend, apple bitters  
choice of : bourbon or spiced rum