

TOAST!

Cheese • 11

regional & international selections

Mac & Cheese* • 7

house-smoked beef, Amish cheddar, fried egg

Arsenal Cheese Fondue • 6

fresh herbs & grilled bread

Roasted Bone Marrow* • 12

lemon-parsley gremolata

Toast! Charcuterie* • 12

local & regional selections

Crispy Brussels Sprouts • 7

tomato aioli & Parmigiano-Reggiano

Stuffed Cabbage • 8

local pork shoulder & apple slaw

Shrimp & Grits • 9

brown sugar, Byrd's Mill grits, habanero cheddar

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Cauliflower Bisque • 5

chive oil

Garfield Farm Greens • 7

hazelnuts, shaved radish, sweet potato vinaigrette

Romaine • 8

mixed olives, Roquefort, pepper vinaigrette

Butternut Squash Soup • 6

duck confit

Spinach* • 7

red onions, fried egg, bacon vinaigrette

Roasted Beets • 9

local greens, goat cheese, truffle vinaigrette

Toast! Tasting Menu* • 40

chef's choice four course menu • wine pairing • 25

Hanger Steak* • 20

herb polenta, local carrots, Toast! sauce

Pork Tenderloin* • 19

sweet potato hash, rapini, charred onion sauce

Scottish Salmon* • 22

orzo salad, sautéed greens & peppers, chive oil

Gerber's Farm Chicken • 20

French lentils, root vegetables, rosemary jus

Fish Duo* • 23

Ahi Tuna & Wreck Stone Bass

Shiitake Mushroom Risotto • 17

roasted shallots & Brussels sprouts

Maple Leaf Farm Duck Breast* • 21

vegetable fried rice & honey-hoisin glaze

Squid Ink Pasta • 19

shrimp, roasted garlic & red peppers, spinach

Pepper-Crusted Flat-Iron Steak* • 21

couscous, portabella mushroom, truffle-cauliflower puree

*consuming raw and under cooked items may increase the chance of food borne illness