

TOAST!

Cheese • 11

regional & international selections

Lauren Bay Calamari • 7

crispy fried, chilies & tomato aioli

Potted Duck Rillette • 9

fine herbs & garlic confit

Bone Marrow* • 14

Thyme roasted, lemon-parsley gremolata

Charcuterie* • 12

local & regional selections

P.E.I. Mussels* • 8

grilled bread & white wine herb butter

Mac & Cheese* • 7

braised pork, Amish cheddar, fried egg

Shrimp & Grits • 9

brown sugar, Byrd's Mill grits, habanero cheddar

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Cauliflower Bisque • 7

truffled lobster

Local Greens • 8

pecorino, shaved radish, black pepper vinaigrette

Belgian Endive • 7

croutons & Roquefort vinaigrette

Wild Boar Cassoulet • 6

herbed bread crumbs

Spinach* • 7

red onions, fried egg, bacon vinaigrette

Roasted Beets • 10

greens, Bolten feta, black truffle vinaigrette

Toast! Tasting Menu* • 40

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

Hanger Steak* • 21

fingerling potatoes, cauliflower, Toast! sauce

Local Pork Tenderloin* • 20

tomato couscous, Brussels sprouts, mustard jus

Seared Ahi Tuna* • 23

vegetable-fried rice & pepper leek cream

Gerber's Farm Chicken • 21

celery root puree, sautéed greens, rosemary jus

Wild Striped Bass • 21

chorizo, sweet potato hash, rapini pesto

Shiitake Mushroom Risotto • 17

roasted fennel & caper beurre blanc

Lamb Meatballs • 20

herb polenta, rapini, roasted tomato jus

Mediterranean Dorade • 24

parsnips, roasted potatoes, coconut-curry broth

Grass-Fed Rib Eye Steak* • 23

potato gratin, roasted carrots, balsamic jus

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