

# BREAKFAST

## Sweet Things

### DELUXE FRENCH TOAST

Recommended by the New York Times! Hand-cut currant bread stuffed with cinnamon apples or peaches and topped with apple or peach cider syrup - Single - 7.50 / Double - 9.50

### TRADITIONAL FRENCH TOAST

Served with your choice of bacon, sausage link or country ham - 6.50

### SHORT STACK

Two made to order buttermilk pancakes served with your choice of bacon, sausage link or country ham - 6.50  
Blueberry, Pecan, Chocolate Chip or Banana Pancakes add 1.00

### TROPICAL FRUIT PARFAIT

Fresh fruits layered with yogurt & granola - 6.50

## 3 Egg Omelets

Served with your choice of home fries or grits & biscuit or toast

### HOUSE SPECIALTY OMELET

Open-faced topped with grilled zucchini, mushrooms & pepper jack cheese - 9.00

### ALL GARDEN OMELET

Mushrooms, spinach, peppers, onions & tomatoes - 9.00

### TRIPLE CHEESE OMELET

Cheddar, Swiss & pepper jack cheese - 8.00

### HAM, BACON & CHEESE OMELET

Black Forest diced ham, bacon & cheddar cheese - 9.00

### SOUTHERN OMELET

Spinach, bacon & tomato - 9.00

### BUILD YOUR OWN OMELET

Up to 3 Toppings! Diced ham, bacon, sausage, mushrooms, tomatoes, green peppers, grilled zucchini, spinach, Swiss, pepper jack cheese, cheddar - 9.00 (Substitute egg whites for 2.00)

### IRISH OMELET

Corned beef hash & Swiss - 9.00

### SEAFOOD OMELET

Pepper jack cheese, sauteed mushrooms, green peppers & tomatoes. Your choice of blue crab meat or shrimp & scallops. - 10.95

## On the Side

Bacon, Sausage Links, Country Ham, Corned Beef.....	3.00
Grits or Home Fries .....	3.00
Toast - Fresh Baked (White, Wheat or Rye).....	2.25
Croissant .....	3.00
Fresh Buttermilk Biscuit.....	3.00
Biscuits & Gravy.....	5.00
Bagel (Add cream cheese .50).....	2.00
Pancakes (2).....	3.75
Fresh Cut Fruit.....	4.00
Eggs.....	(1) 2.00 (2) 3.00

## BOTTOMLESS MIMOSAS

ALL DAY, EVERY DAY **\$10.00 PER PERSON** with entree purchase only.

### Bottomless Mimosa Rules

1. You must love orange juice...& champagne. Mixed together.
2. No running, pushing or other dangerous horseplay.
3. Management reserves the right to deny use of bottomless mimosas at any time.
4. No diving head first into carafes.
5. Be considerate - Please no camping, or you may be asked for a rent check.
6. If we kick you out, strap on your boots and visit Market Street Saloon.

## Lowcountry Favorites

### THE CLASSIC BREAKFAST

Two eggs any style, with bacon, sausage or country ham, Carolina stone-ground grits or home fries & homemade buttermilk biscuit or toast - 8.00

### EGGS MEETING STREET

A fried green tomato topped with a crab cake, poached egg and Lowcountry remoulade sauce, served with biscuit & home fries or grits - Single- 9.50 / Double - 12.50

### EGGS BENEDICT

Two poached eggs on English muffins with Canadian bacon, topped with hollandaise Sauce, served with home fries or grits - 10.00

### CORNED BEEF HASH & EGGS

Corned beef made in house, Two eggs any style, Carolina stone-ground grits or home fries & homemade buttermilk biscuit or toast - 9.00

### STEAK & EGGS

6 oz. grilled ribeye, two eggs any style served with home fries or grits & homemade buttermilk biscuit or toast - 10.00

### CHARLESTON SURF & TURF

Marinated grilled ribeye & poached eggs, smothered in grilled shrimp & onions on an English muffin and served with home fries - 13.00

### JUMBO BREAKFAST SANDWICH

Two scrambled eggs, melted cheese & your choice of bacon, sausage patty or ham on toast or a homemade buttermilk biscuit served with home fries - 7.00

### LOWCOUNTRY EYE OPENER

Shrimp Etouffee served with creamy Carolina stone-ground grits, topped with fried green tomatoes - 10.50

### PHILLY BREAKFAST SANDWICH

Steak, eggs & cheese served on your choice of biscuit, white, wheat or rye bread - 8.00

### OLD-FASHIONED OATMEAL (not served after 11am)

With skim milk, bananas & all the fixings - 5.99

## Beverages

### Juice

Orange, Cranberry, Apple, Pineapple, Grapefruit, Tomato

### Soft Drinks

Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist, Root Beer, Pink Lemonade

### Tea

Sweet, Unsweet, Raspberry, Peach

### Decaf & Regular

Coffee, Hot Tea

## Espresso Drinks

\*Can be served "skinny" with sugar free caramel & skim milk

**Espresso**.....2.75  
A double shot

**Latte**..... 4.00  
Espresso, milk, light foam

**Cappuccino**.....4.00  
Espresso, milk, heavy foam

**Café Americano**..... 3.00  
Espresso, water

**Mocha**.....4.00  
Espresso, milk & chocolate sauce

**Shot In The Dark**..... 4.00  
Espresso, coffee

**Crème Brulee Latte**.....4.50  
Espresso, milk, white chocolate & caramel sauce

**Cinnamon Dulce Latte**.....4.50  
Espresso, milk, vanilla & cinnamon

**Vanilla Latte**.....4.50  
Espresso, milk & vanilla  
\*Can be served "skinny" with sugar free vanilla & skim milk

**Caramel Latte**..... 4.50  
Espresso, milk & caramel



Toast Signature Dishes

\*Prices are subject to change.

# LUNCH & DINNER

## Appetizers



### FRIED GREEN TOMATOES

Topped with a sweet pepper relish - 6.00 (price seasonal)

### PANKO ENCRUSTED CRAB CAKES

Served with Lowcountry remoulade & crispy onion straws - 9.00

### CHICKEN QUESADILLAS

Served with sour cream & salsa - 6.00

### NACHOS

Fresh fried tortilla chips served with tomatoes, lettuce, jalapenos, cheese, onions & black olives - 8.00 Add chicken or shrimp for 3.00

### BUFFALO WINGS

Your choice of either buffalo, teriyaki or garlic parmesan wings, lightly breaded and deep fried with blue cheese - 6.00

### OYSTER SHOOTER

Select oyster with vodka and our special blend of tomato juice, delicious! - 6.00

### CRAB DIP

A Lowcountry favorite! - 8.00

## Salads & Soups

\*Add Grilled Chicken or Shrimp to any salad for 3.00, Salmon for 4.50.  
Ask server for our selection of dressings.



### COBB SALAD

Crisp mixed greens topped with chicken, bacon, eggs, cheddar cheese, tomato, cucumber & walnuts - 8.50

### TOAST HOUSE SALAD

Tomatoes, cucumber, cheddar & jack cheese - 6.00

### CHEF'S MIXED GREENS SALAD

Mixed greens, walnuts, grapes, blue cheese crumbles & red onions tossed in our famous house salad dressing - 7.50

### SALMON SPINACH SALAD

Grilled salmon strips served on a bed of spinach, tomatoes, cucumbers & red onions - 9.00

### CAESAR SALAD

Classic Caesar topped with croutons & shaved parmesan - 5.00



### SHE CRAB SOUP

Creamy she crab soup - a toast favorite!

Cup - 3.95 Bowl - 5.95

### SOUP OF THE DAY

Ask your server for daily selections - Cup - 3.00 Bowl - 5.00

### SOUP & SALAD COMBO

House, Caesar or chef salad & a cup of soup - 7.50

## Baskets

Served with french fries & a pickle. Add cole slaw or potato salad for 1.00

Chicken Strips.....7.00 Fried Oysters.....10.00 Combo (Pick 2)...10.00

Fried Flounder.....8.00 Fried Shrimp.....9.00

## Wraps

Served with french fries

Add fruit - 2.99, Salad - 2.99, She Crab soup - 2.99

### CHICKEN SALAD WRAP

Homemade chicken salad with raisins, cashews & red onions wrapped in a flour tortilla - 8.00

### SHRIMP SALAD WRAP

Homemade shrimp salad in a spicy Cajun mayo wrapped in a flour tortilla - 8.00

### CALIFORNIA WRAP

A delicious combo of turkey, lettuce, tomato, bacon & ranch wrapped in a flour tortilla - 8.00

### CHICKEN CAESAR WRAP

Grilled chicken, tossed with romaine, parmesan cheese and our creamy Caesar dressing wrapped in a flour tortilla - 8.00

## Entrees

(served after 4:00)

All entrees served with warm Cornbread & Butter

### GRILLED SMOKED PORK CHOPS

With an apple onion compote. Served with mashed sweet potatoes and collard greens - 14.99

### BLACKENED CATFISH

Topped with 2 fried shrimp with remoulade sauce. Served over red rice with a side of collards - 13.99

### CHICKEN & ARTICHOKE

Sauteed together in a roasted red pepper cream sauce with red rice - 14.99

### SEAFOOD PASTA

Sauteed shrimp, chopped clams and spinach in a tomato cream with penne pasta - 14.99



### SHRIMP AND GRITS (Served all day)

Sauteed shrimp, tomatoes, peppers, onions & sausage with garlic, deglazed with white wine and served with a lobster cream sauce over grits - 13.99

### SLOW COOKED POT ROAST

Potatoes, carrots, onion and celery served with cornbread - 14.99

### SEARED RIBEYE

Topped with blue cheese crumbles and red onion marmalade served with roasted garlic mashed potatoes - 16.99

## Sandwiches

Served with french fries

Add fruit - 2.99, Salad - 2.99, She Crab soup - 2.99

### CHICKEN SALAD

Homemade chicken salad with raisins, cashews & red onions served on your choice of bread - 8.00

### SHRIMP SALAD

Homemade shrimp salad in a spicy Cajun mayo served on a homemade croissant - 8.00

### OVEN ROASTED TURKEY

In-house roasted turkey breast with lettuce, tomato & cranberry cream cheese - 8.00

### RUTLEDGE REUBEN

Classic corn beef Reuben on rye with sauerkraut & 1000 island dressing - 8.00



### CRAB CAKE SAMMIE

Blue crab, peppers, onions & Lowcountry spices, fried crispy and served on a grilled kaiser roll, topped with red pepper remoulade - 9.00

### FRIED GREEN TOMATO BLT

Thick cut bacon, fried green tomatoes & crisp lettuce with mayo - 8.00 Add Crab Cake - 3.00

### CHARGRILLED CHICKEN

Grilled chicken breast with sauteed peppers & onions topped with homemade BBQ sauce, served on a toasted kaiser roll with crisp lettuce & tomato - 8.00

### TOAST BURGER

House seasoned ½ pound burger, topped with lettuce, tomato & fried onion straws and served on a grilled kaiser roll (Add Cheese or Bacon - 1.00) - 8.00

### PO-BOY

Choice of fried oysters or shrimp, lettuce, tomato & Cajun mayo - 9.00

### CHARLESTON CHEESE STEAK

Grilled shaved steak served with sautéed peppers & onions, topped with pepper jack cheese on a hoagie roll - 8.00

### SIDES

Roasted Garlic Mashed Potatoes, Country Collard Greens, Mixed Vegetables, Cole Slaw, Corn, French Fries, Lowcountry Red Rice, Potato Salad - 2.99 Grilled Asparagus (4.00)



Toast Signature Dishes

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