

# eat :: drink toast

## Small Plates

<b>Trio of Toast</b> HH	12
Chef's daily creations	
<b>Kale Caesar Salad</b> v, veg (avail gf) HH	10
kale, herbed breadcrumb, pickled red onion	
<b>Spring Salad</b> v, gf (avail veg) HH	12
local greens, asparagus, pickled rhubarb, housemade ricotta, toasted pepitas, rhubarb vinaigrette	
<b>Roasted Sunchokes</b> v, gf, avail veg	8
romesco, celery salsa verde	
<b>Soup of the Day</b>	MKT
<b>Buffalo Cauliflower</b> v, (avail veg) HH	9
tempura batter, buffalo sauce, bleu cheese dip	
<b>Roasted Beets</b> v, veg, gf HH	10
fennel soubise, lentil-walnut anise crumble, beet reduction	
<b>Brisket Burger*</b> HH	12
tomato jam, Raclette cheese, lettuce, pickles	
<b>Crispy Pig Ears</b>	9
Deejays pork, celery salsa verde	
<b>Cottage Fries</b> v (avail. veg) HH	7
salt & vinegar seasoning, house aioli, tomato jam	
<b>Cajun Spiced Potato Chips</b> v (avail veg) HH	6
Pimento cheese	
<b>Olives &amp; Mixed Nuts</b> veg, v, gf HH	8
Spiced peanuts, pepitas, cashews, pecans, assorted olives	
<b>Pickle plate</b> v, veg, gf HH	7
Variety of 4 housemade pickled vegetables	
<b>Oysters *</b>	3 ea
East coast (and) or West coast served with lemon and horseradish	
-pickle juice shot	1
-horseradish vodka shot	3

### Toasty Hour

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

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 is available Mon-TH 10-11 Fri -Sat 11-12:30

## Pasta and Grains

<b>Lamb Neck Pappardelle</b>	half 13 / full 24
English pea, fried mint, pecorino	
<b>Asparagus Risotto</b> v (veg, gf avail)	half 12 / full 21
sautéed asparagus, blistered cherry tomato, asparagus cream, pecorino, herbed breadcrumb	

## Large Plates

<b>Pork Shoulder Chop *</b> (gf avail)	26
grilled Wholesome Valley pork, creamed kale, sweet potato nest, demi	
<b>Chicken Biryani</b> gf	23
yogurt braised chicken quarter, curried vegetables, masala rice, radish raita	
<b>Norwegian Aukra Salmon</b> gf	22
blistered asparagus, rhubarb gastrique	

## Cheese & Charcuterie

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

### Charcuterie

Soppressata	7
Mortadella	7
Chef's selection Charcuterie	mkt

### Cheese

Marchant Manor Elmstead Ash Triple Cream	10
Canal Junction	7
Point Reyes Bleu	7
Chef's cheese Selection	mkt

v=Vegetarian veg=Vegan GF=Gluten Free

\*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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