

TOAST

Comfort Kitchen + Bar

Brunch Menu

Saturday & Sunday | 10am - 2pm

STARTERS

CHIPS & DIP \$8⁴⁹

house fried corn tortilla chips with choice of roasted garlic salsa or signature queso

JUMBO CHICKEN WINGS \$14⁹⁹

mix of 8 flats and drummies, tossed in your choice of hot buffalo, sweet chili, honey mustard, BBQ, or Thai peanut sauce, served with celery sticks & side of ranch or creamy bleu cheese dressing

FRIED GREEN BEANS \$12⁹⁹

crispy onion battered green beans with ranch

TOASTED NACHOS \$11⁹⁹

house fried corn tortilla chips loaded with signature queso, romaine, tomato, red onion, black olive, & jalapeño with sides of sour cream and roasted garlic salsa
Add seasoned ground beef, grilled chicken, pulled pork - \$2⁵⁹ea

PRETZEL BITES \$8⁹⁹

salted soft pretzels served with our spicy beer mustard

SANDWICHES

Choice of one side item, or substitute a starter salad or bowl of soup for \$3⁴⁹

EARLY BIRD BURGER* \$14⁹⁹

6oz seasoned ground beef topped with bacon, cheddar, sunny egg, crispy hashbrown, greens, red onion, creamy avocado mayo and roasted garlic salsa on a toasted bun

Substitute grilled chicken or portabella mushroom cap for no additional charge

SALMON AVOCADO TOAST* \$13⁵⁹

grilled Atlantic salmon brushed with lemon-garlic butter, topped with a sunny egg, greens, red onion, smashed avocado & sweet chile sauce on toasted wheatberry bread

STEAKHOUSE FRENCH DIP \$16⁴⁹

thinly sliced ribeye steak, seasoned and seared, with provolone cheese on toasted ciabatta hoagie bun, served with spicy au jus

Add Guinness-braised onions or sautéed mushrooms \$1²⁹

TOAST CLASSIC BURGER* \$12⁵⁹

6oz seasoned ground beef on a toasted bun with romaine, tomato, red onion, mayo and choice of cheddar, Swiss, provolone, gouda, or bleu cheese

Substitute grilled chicken or portabella mushroom cap for no additional charge

Add bacon for \$3

GRIDDLE MASTER* \$12⁵⁹

ham, sausage, bacon, sunny egg & crispy hashbrown with maple syrup on a griddled cinnamon toast English muffin

SCHOOLHOUSE CLUB \$13⁷⁹

smoked turkey, pecanwood smoked bacon, cheddar, Swiss, greens, tomato, red onion and honey mustard on toasted wheatberry bread

SIDE ITEMS - \$3⁹⁹

CRISPY HASHBROWNS

FRENCH FRIES

SEASONED WHITE RICE

COTTAGE CHEESE

CREAMY COLESLAW

SAUTÉED GARLIC GREEN BEANS

CHIPS & SALSA

CHIPS & QUESO

REDSKIN MASHED POTATOES

SOUP \$5⁹⁹ bowl · \$8⁹⁹ super bowl

Add a starter salad or soup to any entree for \$4⁴⁹

KIDS MENU - \$7⁴⁹

Served with applesauce or fries and a kids sized beverage

CHICKEN NUGGETS

breaded and fried tender white meat with choice of BBQ sauce or ranch for dipping

GRILLED CHEESE

toasted wheatberry bread with melted cheddar

'LIL TOASTER BURGER*

seasoned ground beef & cheddar on toasted slider bun, served with dill pickle on the side

MAC & CHEESE

corkscrew noodles and classic cheese sauce

WEEKEND COMFORT CLASSICS

T **TOASTY BRUNCH BOWL*** \$12⁹⁹
redskin mashed potatoes smothered in housemade sausage gravy, crispy chicken bites, cheddar cheese, roasted corn & red pepper, green onion & a sunny egg

FRENCH TOAST \$10⁹⁹
griddled cinnamon-battered wheatberry bread, maple syrup & whipped cream, served with choice of bacon, ham or sausage

LINCOLN LOCO MOCO* \$11⁹⁹
white rice topped with a seasoned burger, red wine gravy, Guinness-braised onion, sautéed mushroom, green onion & a sunny egg

BEEF CHILAQUILES* \$12⁹⁹ 
house-fried corn tortilla chips simmered in roasted garlic salsa & topped with thinly sliced ribeye, shredded cheddar, sour cream, green onion & a sunny egg

BISCUITS & GRAVY* \$10⁹⁹
warm buttermilk biscuit topped with housemade sausage gravy & two sunny eggs


STEAK & EGGS* \$19⁹⁹
seasoned, grilled 10oz sirloin with crispy hashbrowns & two sunny eggs
Add Guinness-braised onion or sautéed mushroom for \$1²⁹/ea

T **MAMA'S MEATLOAF** \$17⁹⁹
seasoned ground beef & pork, brown sugar ketchup glaze, served with redskin mashed potatoes & sautéed garlic green beans

HONEY MUSTARD GLAZED SALMON* \$23⁹⁹ 
sustainably sourced, fresh 8oz salmon filet, grilled to medium-well & glazed with honey mustard, served with fresh lemon, seasoned white rice and garlic green beans

T **TOASTED MAC & CHEESE** \$13⁹⁹ 
cavatappi pasta in our signature queso, topped with parmesan and seasoned panko-style breadcrumbs, baked to golden brown

CAESAR SALAD \$5⁹⁹ starter, \$11⁹⁹ entrée
crisp romaine & multi-grain croutons tossed in our creamy parmesan Caesar dressing, topped with an extra bit of tangy parmesan cheese

TOAST HOUSE SALAD \$5⁹⁹ starter, \$11⁹⁹ entrée 
mixed greens, multi-grain croutons, cheddar, crimini mushroom, red onion, cucumber & tomato with choice of dressing

T **CRANBERRY ALMOND SALAD** \$11⁹⁹  
mixed greens, raisins, toasted almonds, mandarin oranges, tossed in sweet & tangy balsamic vinaigrette, topped with bleu cheese crumbles & red onion

Add:
grilled chicken \$3⁹⁹ 4oz salmon* \$5⁹⁹
portabella mushroom \$3⁹⁹ 8oz salmon* \$11⁹⁹
grilled shrimp \$4⁹⁹ 5oz sirloin* \$7⁹⁹

Dressings:
house made ranch, creamy bleu cheese, 1000 Island, jalapeño ranch, balsamic vinaigrette, Dorothy Lynch, parmesan Caesar

BEVERAGES - \$3²⁹

Coke	Lemonade	Iced Tea
Diet Coke	- Strawberry	- Strawberry
Coke Zero	- Peach	- Peach
Sprite	- Raspberry	- Raspberry
Dr. Pepper	- Blackberry	- Blackberry
Diet Dr. Pepper	- Mango	- Mango
Root Beer		

} \$0.50 each } \$0.50 each

JUICE \$3
Apple, Orange, Cranberry, Pineapple, Grapefruit, Tomato

COFFEE \$2⁹⁹ **HOT TEA** \$1⁵⁰
Regular or Decaf Green or Earl Grey

ICED TODDY \$4
Add Vanilla or Caramel - \$.50 each

DESSERTS

PEANUT BUTTER PIE \$9
whipped peanut butter & chocolate chips in a chocolate graham crust, topped with chocolate syrup

STRAWBERRY CHEESECAKE \$9
basque style cheesecake topped with strawberry and whipped cream

CHOCOLATE CAKE \$12
layers of cake & ganache, topped with chocolate syrup & whipped cream

 Vegetarian Friendly  Gluten Sensitive Friendly **T** Signature Item

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
* We use soybean oil in fryers that are used to prepare items containing gluten, shellfish & other meats. We are not an allergen-free kitchen.
Please inform us of any allergies or dietary restrictions upon arrival. We will do our best to accommodate your needs.



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