What are we celebrating?
BREAKFAST - BRUNCH - LUNCH

OMELETS

HOUSE SPECIALTY - 16
Open-faced omelet with sautéed zucchini, mushrooms, topped with pepperjack cheese.

CAROLINA HAM, BACON & CHEESE - 17
Omelet filled with diced black forest ham, crispy bacon and cheddar cheese.

SOUTHERN CHARM - 16
Omelet filled spinach, bacon and diced tomatoes.

THE IRISH - 18
Omelet filled with house-made, slow-roasted corned beef and swiss cheese.

BLUE CRAB AND SHRIMP - 23
Omelet filled with blue crab, shrimp, pepperjack cheese, sautéed mushrooms, green peppers and tomatoes.

MAGNOLIA - 13
Omelet filled with spinach, peppers, onions, mushrooms, tomatoes and pepperjack cheese. Add grilled chicken: +$5; shrimp: +$7; salmon*: +$8; steak*: +$9

BUILD YOUR OWN - 16
Up to 3 fillings! Your choice of: diced ham, bacon, sausage, mushrooms, tomatoes, green peppers, grilled zucchini, spinach, swiss, pepperjack or cheddar cheese. Additional fillings: +$1 each

Served with your choice of carolina stone-ground grits, home fries or artisan greens. Choice of house-made biscuit, english muffin, white, wheat or rye toast. Sub fresh fruit: +$2

GREATEST Hits

EGGS MEETING STREET
SINGLE - 15 | DOUBLE - 20
Stacked panko fried crab cakes, fried green tomatoes, and poached eggs* topped with roasted red pepper remoulade.

STEAK & EGGS* - 21
8 oz. grilled ribeye with two eggs any style.

CORNED BEEF HASH AND EGGS - 18
Irish-style, house-made corned beef hash and two eggs any style.*

TOAST! CLASSIC BREAKFAST - 16
Two eggs any style,* and your choice of meat (bacon, turkey sausage links, pork sausage patties or country ham).

CLASSIC EGGS BENEDICT - 17
Two poached eggs* on a split english muffin, canadian bacon, topped with house-made hollandaise.

FLORENTINE EGGS BENEDICT - 17
Two poached eggs* on a split english muffin, with sautéed spinach, thick-cut tomatoes, topped with house-made hollandaise.

Benedicts served with your choice of carolina stone-ground grits, home fries or artisan greens. Sub biscuit +$1

Served with your choice of carolina stone-ground grits, home fries or artisan greens. Choice of house-made biscuit, english muffin, white, wheat or rye toast.

SWEET SOUTHERN COMFORT

BIOBECHE FRENCH TOAST - 16
Classic French toast served with your choice of bacon, turkey sausage link, pork sausage patty or country ham.

DELUXE STUFFED FRENCH TOAST
SINGLE - 13 | DOUBLE - 18
Local bakery-made, raisin-cinnamon-swirled currant bread, stuffed with apples or peaches, dipped in french toast batter and deep fried. Topped with whipped cream.

CRISPY CHICKEN AND WAFFLE - 17
House-made Belgian waffle with fried chicken tenders. Served with Mike’s Hot Honey.

FLAT IRON PANCAKES - 12
2 made-to-order buttermilk pancakes served with choice of bacon, turkey sausage link, pork sausage patty or country ham. Add blueberries, pecans, chocolate chips or bananas: +$1

TOAST! BELGIAN WAFFLE - 12
House-made Belgian Waffle. Served with your choice of bacon, turkey sausage link, pork sausage patty or country ham. Add blueberries, pecans, chocolate chips or bananas: +$1

NEW ORLEANS BEIGNETS - 8
Lightly-dusted with powdered sugar.

SOUTHERN SIDES

BACON, TURKEY SAUSAGE LINKS, PORK SAUSAGE PATTY OR COUNTRY HAM - 4
CORNED BEEF - 5
CAROLINA STONE-GROUND Grits - 4
HOME FRIES - 4
FRESH CUT FRUIT - 6
EGGS* (1) - $2.50 | (2) - 4
BUTTERMILK PANCAKE - 4

THE BIG BISCUIT - 4
HOUSE-MADE BUTTERMILK BISCUIT & SAUSAGE GRAVY - 7
BAGEL - 3
Add cream cheese: +$0.50
CROISSANT - 4
TOAST - 3
White, Wheat or Rye.
ENGLISH MUFFIN - 3
PURE MAPLE SYRUP - 2

FAMOUS BISCUITS

CLASSIC BREAKFAST BISCUIT - 14
Two eggs any style,* cheddar cheese, choice of bacon, sausage or country ham.

PHILLY STEAK BISCUIT - 16
Shaved ribeye, two eggs any style,* topped with melted pepperjack cheese, peppers and onions. Add mushrooms: +$1

SWEET TEA CHICKEN BISCUIT - 15
Sweet tea glazed fried chicken breast. Add cheese: +$1; egg*: +$2.50

ADD IT ON! SUGAR FREE SYRUP - 2

*These menu items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.
**SHARED PLATES**

**CRAB CAKES - 17**
Panko-encrusted crab cakes served with lowcountry pepper sauce.

**FRIED GREEN TOMATOES - 13**
Layered with pimento cheese, red pepper remoulade and balsamic glaze.

**FLAT TOP QUESADILLA - 15**
Choice of chicken or steak. Served with sour cream and salsa.

**TAILGATE PIMENTO CHEESE - 12**
Served with pita chips.

**Salads & Soups**

**HOUSE SALAD - 7 | 10**
Artisan greens, tomatoes, cucumber, cheddar and pepper jack cheese.

**TOAST COBB SALAD - 16**
Artisan greens topped with grilled chicken, bacon, tomatoes, cheddar cheese, boiled egg, cucumber and pecans.

**CAESAR SALAD - 8 | 11**
Chopped romaine lettuce tossed with parmesan cheese, caesar dressing and lemon zest croutons.

**LOWCOUNTRY CLASSICS**

**LOWCOUNTRY SHRIMP & GRITS - 21**
Sautéed shrimp, andouille sausage, peppers, onions, with a lobster-cream sauce, over carolina stone-ground grits, topped with shredded parmesan cheese and fresh tomatoes. Add fried flounder: +5

**DRY-RUBBED RIBEYE* - 24**
Char-grilled and served with caramelized onions, creamy spinach and choice of side.

**ATLANTIC SALMON* - 22**
Herb-marinated salmon served with seasonal vegetables.

**Coastal Surf and Turf**

Split english muffin topped with an 8 oz. ribeye steak, two poached eggs, grilled shrimp and sautéed onions with choice of carolina stone-ground grits, home fries or artisan greens.

**Sweet Tea Glazed Fried Chicken**

Juicy fried chicken breast, served with cheddar cheese grits and seasonal vegetables.

**Chicken Finger Platter - 17**
Buttermilk fried chicken tenders, served with fries and slaw.

**Sandwiches & Wraps**

Served with choice of french fries, cole slaw or potato salad. Add fresh fruit, house salad or cup of soup: +4 Sub sweet potato fries: +1

**SOUTHERN CHICKEN SANDWICH - 15**
Grilled or fried chicken breast, served on toasted white bread with lettuce, tomato and pimento cheese.

**LOWCOUNTRY PO-BOY - 17**
Choice of golden fried shrimp or flounder on a grilled hoagie with lettuce, tomato and roasted red pepper remoulade.

**CHARLESTON CHEESESTEAK - 17**
Grilled shaved steak with sautéed peppers and onions and pepperjack cheese. Add mushrooms: +1

**RUTLEDGE REUBEN - 15**
Classic corned beef Reuben on rye with sauerkraut, swiss cheese, and 1000 island dressing.

**FRIED GREEN TOMATO BLT - 15**
Thick cut bacon, fried green tomatoes, crisp lettuce and pimento cheese on your choice of bread. Add crab cake: +8

**CRAB CAKE SAMMIE - 13**
Lightly fried blend of blue crab, peppers, onions and southern spices with lettuce and tomato, topped with roasted red pepper remoulade, on a grilled potato roll.

**Chicken Caesar Wrap - 13**
Grilled chicken, tossed with romaine lettuce, parmesan cheese and our creamy caesar dressing, wrapped in a flour tortilla.

**Baskets**

Served with choice of french fries, cole slaw or potato salad.

**FRIED FLOUNDER - 12**

**FRIED SHRIMP - 15**

**CHICKEN STRIPS - 14**

**CRAB CAKES - 17**
Sub sweet potato fries: +1

**Burgers**

Served with choice of french fries, cole slaw or potato salad.

**BUILD YOUR OWN* - 13**
8 oz patty topped with lettuce, tomato, served on a grilled potato roll. Add choice of cheese: +1

(Swiss, pepperjack, cheddar or pimento cheese) Add bacon or mushrooms: +1

Add sunny side up egg: * +2.50

**On the side**

**COLE SLAW - 3**

**FRENCH FRIES - 4**

**ARTISAN GREENS - 3**

**POTATO SALAD - 3**

**FRESH FRUIT - 6**

**SWEET POTATO FRIES - 5**

**SEASONAL VEGGIES - 4**

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**Toast! All Day: We host, you toast**

In 2005, Toast! All Day® opened its first restaurant in the heart of Charleston, SC., Toast! All Day® quickly became known for its amazing all day menu and its warm, “southern charm” atmosphere. Thanks to a visit from a NY Times writer in 2007, Toast! became known nationally as the go-to for brunch & all day celebration!

“Celebrate the Possibilities!”

We feel each and every meal is a reason to celebrate life. By creating a unique Southern-inspired experience one “Toast!” at a time, we make every experience a memorable one.

Be the Toast of your town!

Ready to celebrate the possibilities in your town? Toast All Day is now available as a franchise partner. If you’re interested in toasting with us through toastallday.com/franchise.