**Famous Biscuits**

**Breakfast - Brunch - Lunch - Dinner**

**Served with your choice of Carolina stone-ground grits, home fries or artisan greens.**

**Stock Fresh Fruit**
- +2

**Choice of house-made biscuit, English muffin, white, wheat or rye toast.**

**Start your meal**

**New Orleans Beignets - 8**

Lightly-dusted with powdered sugar.

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### 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 - 15**
- Omelet filled with 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 - 16**
- 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.**

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### 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.

**CORNEHD BEEF HASH AND EGGS - 18**
- Irish-style, house-made corned beef hash & 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**

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### Sweet Southern Comfort

**BROICHE 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

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

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### Southern Sides

**BACON, TURKEY SAUSAGE LINKS, PORK SAUSAGE PATTY OR COUNTRY HAM - 4**

**CORNEHD BEEF - 5**

**CAROLINA STONE-GROUND GRITS - 4**

**HOME FRIES - 4**

**FRESH CUT FRUIT - 6**

**EGGS* (1) - 2.50 | (2) - 4**

**BUTTERMILK PANCAKE - 4**

**BAKED MUFFIN - 3**

**CROISSANT - 4**

**TOAST - 3**

**White, Wheat or Rye.**

**ENGLISH MUFFIN - 3**

**PURE MAPLE SYRUP - 2**

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*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.
**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**
- Chargrilled and served with caramlized onions, creamy spinach and choice of side.

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

**COASTAL SURF AND TURF* - 28**
- 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 - 21**
- Juicy fried chicken breast, served with cheddar cheese grits and seasonal vegetables.

**CHICKEN FINGER PLATTER - 17**
- Served with choice of french fries, cole slaw or potato salad. Add 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 - 18**
- 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 / PLATTERS**

**CHICKEN STRIPS - BASKET 14**
- 8 oz patty topped with lettuce, tomato, served on a grilled potato roll. Add choice of cheese: +$1

**SWEET TEA GLAZED FRIED CHICKEN - 17**
- Juicy fried chicken breast, served with cheddar cheese grits and seasonal vegetables.

**COASTAL SURF AND TURF* - 28**
- 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.

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

**CHICKEN FINGER PLATTER - 17**
- Served with choice of french fries, cole slaw or potato salad. Add house salad or cup of soup: +$4 Sub sweet potato fries: +$1

**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 VEGETABLES - 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.