

TOAST

Celebrating Good Food and One Another

BREAKFAST

SWEET FRENCH TOAST \$14

JEFFERSONVILLE BAKE SHOP BREAD, DIEHL FARM MAPLE SYRUP and MAPLE SUGAR

BERRY BLISS PANCAKES \$12

TRIPLE STACK WITH FRESH BERRIES, MAPLE SYRUP & HONEY BUTTER

BAKED OATMEAL WITH FRESH FRUIT & WARM MILK \$11

IRON CHEF'S SKILLET \$18

THREE EGGS BAKED WITH MUSHROOMS, PEPPERS, ONIONS, WILTED GREENS, SMITH FARM CHICKEN SAUSAGE & SWEET POTATO HASH ON TOP

RISE AND SHINE BREAKFAST \$16

THREE FARM FRESH ANY STYLE EGGS WITH TOAST, SWEET POTATO HASH & TURKEY BACON OR SMITH FARM CHICKEN SAUSAGE

SULLIVAN AVOCADO DELIGHT \$17

BAKE SHOP BREAD TOAST, TURKEY BACON, GARLIC PASTE, TOMATO, PUMPKIN SEED, FETA, BEETS, HOT HONEY GLAZE
ADD 2 EGGS \$4

OTHER

WALTER'S HOMEMADE SOUP \$9

BEET THE ODDS SALAD \$15

ROASTED BEETS, FETA CHEESE, HONEY WALNUTS AND MAPLE VINAIGRETTE
Add Tofu \$6, Chicken \$7, Salmon \$13

WINTER HARVEST SALAD \$14 Add Tofu \$6, Chicken \$7, Salmon \$13

"UPSTATE AND CHILLI" TURKEY CHILLI \$13
ADD AVOCADO FOR \$2.

SWEET AND SMOKEY DATES \$9 PLUMP DATES STUFFED WITH HERBED GOAT CHEESE WRAPPED IN TURKEY BACON.

ROASTED VEGETABLE GRAIN BOWL \$16 A MIX OF ROASTED SEASONAL VEGETABLES WITH QUINOA, TOPPED WITH A LEMON TAHINI DRIZZLE. Add Tofu \$6, Chicken \$7, Salmon \$13

SANDWICHES

EGG-STRAORDINARY SANDWICH \$12

TWO FRIED EGGS, CHEDDAR CHEESE, TURKEY BACON, ON BAKE SHOP BREAD

PARMTASTIC CHICKEN SANDWICH \$15

GRILLED or FRIED CHICKEN, VODKA SAUCE, AND MOZZARELLA on a ROLL

MOUNTAIN TRAIL WRAP \$12

TURKEY BACON, ARUGULA, AVOCADO ON ARTISANAL WRAP. **ADD FRIED EGG \$4**

APPLE BLISS GRILLED CHEESE \$15 APPLES, AGED CHEDDAR, AND CARAMELIZED ONIONS ON WHOLE-GRAIN BREAD.

SIDES

SWEET POTATO POWER HASH \$8

EGGS YOUR WAY 2 EGGS ANY STYLE \$5

HOT HONEY-KISSED TURKEY BACON \$8

SMITH FARM SAUSAGE LINKS \$9

BERRY BOWL YOGURT W/ CHIA & FLAX \$12

We prioritize seasonal, organic ingredients.

Most of our dishes can be made to accommodate dietary requests. Please just ask.

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PLEASE ASK ABOUT OUR COMMUNITY MEAL
"Pay it Forward" program

DRINKS

LOCAL'S BREW \$3 - JEFFERSONVILLE
BAKE SHOP BREW
MATCHA GLOW TEA \$4 - SMOOTH &
SERENE
ORGANIC ALMOND or OAT Milk \$3
STILL OR SPARKLING WATER \$3
NATURAL SELTZER \$4 (Grapefruit,
Lemon, Lime)
**REFRESHING ORANGE, CRANBERRY, APPLE
JUICE \$3**
POPPI SODA \$5
WILDFLOWER LEMONADE \$6 House-made
lemonade with a hint of lavender
and local honey.

Toast is a welcoming-for-all brunch,
Cocktail & wine bar as well as a
dinner spot dedicated to celebrating
food, community, and sustainability.
We think of it as Grandma' kitchen -
if Grandma moved to San Francisco, did
a lot of pot and moved back to
Jeffersonville! With a focus on local
partnerships with farms and
businesses, as well as eco-friendly
practices, we attempt to support our
neighbors and make this your home.
Let us know how we can make this "your
kitchen."

Thanks to HEARTWOOD 360 and we compost
and recycle all food waste.

BRUNCH COCKTAILS

BLOODY MESS \$13
Catskill Provisions Pollinator Vodka,
Maya's Bloody Mary Mix, Pickled Veg

MORNING DEW MIMOSA \$10
Prosecco, St-Germain Elderflower
Liqueur, Grapefruit, Thyme

SUNRISE ECLIPSE MARTINI \$16
Catskill Provisions Pollinator Vodka,
Mr Black Coffee Liqueur, Grady's Cold
Brew, Maya's Vanilla Syrup

BEE & GINGER MORNING MULE \$11
VODKA, FRESH BEET & GINGER JUICE,
FEVER TREE GINGER BEER

SUNSHINE GRAPEFRUIT MIMOSA \$9
PROSECCO AND FRESH GRAPEFRUIT JUICE

WE SOURCE ALL SPIRITS FROM POLLINATOR
SPIRITS - CATSKILLS PROVISIONS. FRESH
FROM THE HONEY BEE AND SUPPORTING THE
BEE-HIVE COMMUNITY.

*

**** BE SURE TO VISIT OUR JEFFERSONVILLE SUPPLIERS AND FRIENDS ****

SULLIVAN SUNDRIES, R52 HOME, BLOOM, TERRA, JEFF BAKE SHOP, RATTY BOOKS, CUPPIE CAKE, MICHAELANGLOS, CATSKILL
OUTDOORSMAN & ALL THE GREAT BUSINESSES IN JEFF. ON BEHALF COLLABORATOR KEITH COUSINEAU, NUTRITIONIST OLIVER
GONZALEZ-YOAKUM, SOMMELIER A.J OJEDA-PONS & THE WHOLE TEAM - THANK YOU! CHEF WALTER RUMALDO, RYAN & MICHAEL.

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BOWLS and SALADS

WALTER'S HOMEMADE SOUP \$9

ROASTED VEGETABLE GRAIN BOWL \$16

A mix of roasted seasonal vegetables with quinoa, topped with a lemon tahini drizzle. Add Tofu \$6, Chicken \$7, Salmon \$13

"UPSTATE & CHILLI" TURKEY CHILLI \$13

Savory ground turkey beans, tomatoes, spices and tortilla chips. Add avocado for \$2.

BEEF THE ODDS SALAD \$15 Roasted beets, feta cheese, candied walnuts, and maple vinaigrette on a bed of mixed greens. Add Tofu \$6, Chicken \$7, Salmon \$13

Winter HARVEST SALAD \$14 Add Tofu \$6, Chicken \$7, Salmon \$13

SHAREABLES

SWEET AND SMOKEY DATES \$9 Plump dates stuffed with herbed goat cheese wrapped in Turkey Bacon.

AVOCADO SMASH \$14 Smashed avocado served with homemade tortilla or beet chips.

MOUNTAIN NACHOS \$15 Ground Turkey, Guacomole, Black beans, cheddar cheese, and salsa over baked corn chips or homemade beet chips.

DREAMY MAC \$12 Creamy mac and cheese topped with crispy breadcrumb.

APPLE BLISS GRILLED CHEESE \$15

Apples, aged cheddar, and caramelized onions on whole-grain bread.

MOUNTAIN MUSHROOM TOAST \$14 Sautéed wild mushrooms, mozzarella cheese, fresh herbs, and a creamy garlic spread served on toasted whole wheat bread.

PLATES and PASTA

VODKA PARK DREAM \$25 Chicken Parm alla vodka with penne **OR** a side salad and fresh veggies.

PASTA PRIMAVERA \$22 Penne, spinach, carrots, onions, mushrooms, zucchini and red pepper in a garlic wine or Red sauce.

CRISPY BUFFALO CAULIFLOWER \$19 with sweet potato fries and honey mustard greens.

SALMON OREGANTA \$32 Pan-seared fish, served over wild rice pilaf with roasted veggies.

HEARTY VEGGIE STEW \$15 slow-cooked vegetable and bean stew with smoked paprika and a crusty whole wheat.

RED STAG VENISON BURGER \$22 Juicy venison patty topped with smoked cheddar, caramelized onions, and juniper aioli on a brioche bun. Served with a side of charred corn succotash.

GRILLED CHICKEN BREAST \$23 Grilled Chicken over Yellow Rice with roasted vegetables.

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Thank you.

SIDES

BRUSSEL BLISS SPROUTS \$8 Sautéed brussels with hot honey glaze

SWEET POTATO POWER HASH \$7 Sweet potatoes with Red Pepper and caramelized onions.

CHARRED CORN SUCCOTASH \$7 mix of charred corn, red peppers, zucchini, and lima beans tossed with fresh herbs.

DESSERTS

RIS FARM ICE CREAM \$9

CHOCOLATE AVOCADO MOUSSE \$11
Creamy, rich, and dairy-free.

MOUNTAIN FRUIT CRISP \$12 mix of locally sourced berries topped with oat crumble, served with vanilla ice cream.

CUPPIE CAKE MAPLE PECAN TART \$12 A rich tart with Catskills maple syrup and toasted pecans, served with whipped cream.

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and local honey.

HOUSE MOCKTAILS \$9 crafted with
love

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