

# TOAST

Celebrating good food and one another

## SHAREABLES

**SWEET AND SPICY DATES \$10** Plump dates stuffed with seasoned goat cheese wrapped in turkey bacon & drizzled with spicy hot honey.

**BAKED CLAMS \$14** North Atlantic clams with classic breadcrumbs and garlic lemon white wine sauce.

**AVOCADO SMASH \$16** Smashed avocado, feta cheese & tomato served with tortilla chips.

**MOUNTAIN NACHOS \$18** Ground Turkey, black beans, cheddar cheese, and salsa over baked corn chips.

**DREAMY MAC \$13** Creamy mac and cheese topped with crispy breadcrumbs.

**FLAT BREAD \$16**

Arugula, tomato, red onion, & drizzled with balsamic glaze.

or

Traditional with vodka sauce and melted mozzarella.

**APPLE BLISS GRILLED CHEESE \$15**

Apples, aged cheddar, and caramelized onions on whole grain bread with side salad.

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

## BOWLS and SALADS

**HOMEMADE MINISTRONE SOUP \$9**

**ROASTED VEGETABLE GRAIN BOWL \$17**  
A mix of seasonal vegetables with quinoa and rice. Add Tofu \$6, Chicken \$7, Salmon \$13

**"UPSTATE & CHILLI" TURKEY CHILLI \$15**  
Savory ground turkey beans, tomatoes, spices and toasted bread. Add sliced avocado for \$2.

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

**HARVEST SALAD \$17** Fennel, orange, mint, pink peppercorn and pine nuts. Honey lemon herb dressing. Add Tofu \$6, Chicken \$7, Salmon \$13

## PLATES and PASTA

**LOBSTER RAVIOLI \$35** with sautéed asparagus, shrimp, in a brandy pink sauce.

**VODKA PARK DREAM \$25** Chicken parm alla vodka with side pasta penne or a side salad.

**PASTA PRIMAVERA \$23** Penne pasta, broccoli florets, spinach, carrots, mushrooms, zucchinis, and red peppers in a garlic white wine sauce or red sauce.

**PENNE ALLA VODKA \$22** Penne pasta, tossed in our classic pink sauce.

**PASTA JEFFERSONVILLE \$22** Sautéed asparagus, plum tomatoes in a garlic white wine oil brodino over pasta penne.

\* We prioritize seasonal, organic ingredients.

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

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

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

**RED STAG VENISON BURGER \$24** Juicy venison patty topped with smoked cheddar, caramelized onions, and juniper aioli on a brioche bun. Served with a side of your choice.

**GRASS FED BURGER \$22** Local ground beef patty with smoked cheddar and pork bacon with choice of side.

**GRILLED CHICKEN BREAST \$23** Grilled chicken with rice & roasted vegetables.

**FRIED CHICKEN \$20** with sweet potatoes fries and side salad, side of honey mustard.

**JEFF LAKE SHRIMP \$30** Sautéed shrimp in San Marzano red sauce over spaghetti.

## SIDES

**BLISS BRUSSEL SPROUTS \$9** Frizzled brussels with hot honey glaze.

**BROCCOLI FLORETS \$9** Sautéed in garlic and oil.

**ROASTED ASPARAGUS \$9**

**SWEET POTATO POWER HASH \$9** Sweet potatoes with red pepper and sautéed onions.

**CHARRED CORN SUCCOTASH \$8** Mix of charred corn, red peppers, zucchini, and lima beans.

## DESSERTS

**ICE CREAM \$10**

**LINDA LEE HOMEMADE CHEESECAKE \$10**

**BROWNIE ALLA MODE \$10** warm brownie with ice cream

**CUPPIE CAKE CARROT CAKE** with whipped cream and seasonal fruit  
**\$12**

## DRINKS (non-alcoholic)

**LOCAL'S BREW \$3** - JEFFERSONVILLE BAKE SHOP BREW

**MATCHA GLOW TEA \$4** - SMOOTH & SERENE

**OAT MILK \$3**

**STILL OR SPARKLING WATER \$3**

**NATURAL SELTZER \$4** (Grapefruit, Lemon, Lime)

**REFRESHING JUICE-** ORANGE, CRANBERRY, APPLE JUICE \$3

**SODA \$5**-Coke, Diet Coke and Poppi

**ICED TEA \$4**

**LEMONADE \$4**

**HOUSE MOCKTAILS \$9** crafted with love