LUNCH 11am - until closing

Baskets

Served with french fries, coleslaw or potato salad. Add fresh fruit, side salad or a cup of soup +2.95 (Substitute sweet potato fries +1.00)

FRIED FLOUNDER 10.95 CHICKEN STRIPS 9.95

FRIED SHRIMP 12.95 CRAB CAKES 13.95

FRIED OYSTERS 12.95

COMBO (Pick 2) 14.95

DINNER 4pm - until closing

Toast Classics

Served with your choice of two sides, housemade corn bread †With the exception of the shrimp and grits and mozzarella ravioli (Add side salad, caesar salad or cup of soup +2.95)

↑ SWEET TEA GLAZED FRIED **CHICKEN*** 16.95

Boneless fried chicken breast brushed with a sweet tea alaze

SEAFOOD PLATTER* 23.95

A heaping portion of lightly breaded and fried seafood. Please choose three of the following: flounder, ovsters, shrimp or a crab cake

SHRIMP AND GRITS† 15.95

Sautéed shrimp, tomatoes, peppers, garlic, onions and sausage, deglazed with white wine, served with a lobster cream sauce over Carolina stone-ground grits (Add fried flounder +2.00, housemade buttermilk biscuit +1.00)

GRILLED MEATLOAF* 14.95

Slow baked and then grilled seasoned ground chuck, topped with a red wine mushroom sauce

MOZZARELLA RAVIOLI†* 15.95

Chili parmesan butter, spinach, shredded parmesan reggiano (Add grilled chicken +3.95 | shrimp +6.95 salmon* +6.95)

⚠ SMOTHERED PORK CHOPS* 16.95

Tender boneless fried pork chops smothered in a s low-cooked brown gravy

LOWCOUNTRY CRAB CAKES* 19.95

Pan-seared crab cakes topped with a red pepper remoulade sauce

↑ SOUTHERN FRIED CATFISH* 16.95

Catfish fried to golden perfection and topped with tartar

From the Grille

Served with your choice of two sides, housemade corn bread (Add side salad, caesar salad or cup of soup +2.95)

APORK LOIN* 15.95

Bourbon, soy and brown sugar marinated Pork Tenderloin, grilled and finished with a green apple gastrique

ATLANTIC SALMON* 17.95

Pan seared Atlantic salmon basted with Honey-Soy glaze and toasted sesame seeds

LEMON CHICKEN* 15.95

Pan seared chicken breast over a bed of sautéed spinach, feta cheese and finished with a white wine reduction and lemon-butter

12 OZ, SEARED RIBEYE* 19.95

Topped with bleu cheese crumbles and a red onion

On The Side 2.95

Potato Salad Asparagus +1 Fresh Fruit +1

Carolina Red Rice Fried Okra Slow Cooked Collard Greens

Cole Slaw Mashed Potatoes Stone-ground Grits French Fries Mixed Seasonal Vegetables Sweet Potato Fries +1

LIVE MUSIC FRIDAY AND SATURDAY EVENINGS







on tripadvisor*

Please "ALERT" your server if you have any food allergies.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. †Prices and menu items are subject to change. A 3% packaging fee will be automatically added to to-go orders.

DOWNTOWN CHARLESTON



TO GO MENU

WE OPEN AT 6AM

155 Meeting St. Charleston, SC ToastOfCharleston.com

843.534.0043

BREAKFAST, LUNCH & DINNER

Visit our other locations

West Ashley | Summerville | Mt. Pleasant





BREAKFAST 6am - until closing

Sweet Things ↑ DELUXE FRENCH TOAST*

Single 10.95 | Double 12.95

Recommended by the New York Times! Hand-cut currant bread stuffed with cinnamon apples or peaches and topped with apple or peach cider syrup

TRADITIONAL FRENCH TOAST* 10.95

Served with your choice of bacon, turkey sausage link, sausage patty or country ham

SHORT STACK 9.95

Two made to order buttermilk pancakes served with your choice of bacon, turkey sausage link, sausage patty or country ham (Add blueberries, pecans, chocolate chips or bananas for +1.00)

TROPICAL FRUIT PARFAIT 7.95

Fresh fruits layered with yogurt and granola

Omeleta

Served with your choice of home fries or grits and housemade biscuit or toast (substitute fruit for +1.00, egg whites +2.00)

A HOUSE SPECIALTY OMELET* 10.95

Open-faced omelet topped with grilled zucchini, mushrooms and pepper jack cheese

HAM, BACON AND CHEESE OMELET* 12,95

Black forest diced ham, bacon and cheddar cheese

↑ SOUTHERN OMELET* 11.95

Spinach, bacon and tomatoes

SWISS, SPINACH AND TOMATO OMELET* 12.95

Open-faced egg white omelet (Add grilled chicken +3.95 | shrimp +6.95 | salmon* +6.95)

ALL GARDEN OMELET* 10.95

Mushrooms, spinach, peppers, onions and tomatoes

TRIPLE CHEESE OMELET* 9.95

Cheddar, swiss and pepper jack cheese

BUILD YOUR OWN OMELET* 12.95

Up to 3 Toppings! Your choice of: diced ham, bacon, sausage, mushrooms, tomatoes, green peppers, grilled zucchini, spinach, swiss, pepper jack cheese or cheddar (Additional toppings +.95)

IRISH OMELET* 12.95

Corned beef hash and swiss

↑ SEAFOOD OMELET* 15.95

Pepper jack cheese, sautéed mushrooms, green peppers and tomatoes. Your choice of blue crab meat or shrimp and scallops (Add all three +3.00)

On The Side

Ask about our Breakfast an Lunch Sides

Lowcountry FavoritesServed with Carolina stone-ground grits or home fries

and a housemade buttermilk biscuit or toast

Λ EGGS MEETING STREET*

Single 12.95 | Double 15.95

A fried green tomato topped with a crab cake, poached egg and Lowcountry remoulade

THE CLASSIC BREAKFAST* 10.95

Two eggs any style with bacon, sausage or country ham

STEAK AND EGGS* 15.95

6 oz. grilled ribeye, two eggs any style

Lowcountry Classics

Add a housemade buttermilk biscuit +1.00

↑ CHARLESTON SURF AND TURF* 17.95

Marinated grilled ribeye and two poached eggs, smothered in grilled shrimp and onions on an English muffin. Served with home fries or Carolina stone-ground grits

OLD-FASHIONED OATMEAL 7.95

(not served after 11am)

With skim milk, bananas and all the fixings

EGGS BENEDICT* 12.95

Two poached eggs on English muffins with Canadian bacon, topped with hollandaise sauce. Served with home fries or or Carolina stone-ground grits

LOWCOUNTRY EYE OPENER* 12.95

Shrimp Etouffee atop creamy Carolina stoneground grits, topped with fried green tomatoes

Λ CORNED BEEF HASH AND EGGS* 13.95

Housemade corned beef, two eggs any style with Carolina stone-ground grits or home fries

SHRIMP AND GRITS* 15.95

Sautéed shrimp, tomatoes, peppers, garlic, onions and sausage deglazed with white wine, served with a lobster cream sauce over grits (Add fried flounder +2.00)

Biscuits

Served with Carolina stone-ground grits or home fries, on a housemade buttermilk biscuit or toast

⚠ JUMBO BREAKFAST SANDWICH* 10.95

Two eggs any style, melted cheese and your choice of bacon, sausage patty or country ham

CHICKEN BISCUIT* 6.95

Southern fried chicken breast, with side of sweet tea glaze (Add an egg +1.50)

PORK CHOP BISCUIT* 6.95

Marinated, fried boneless pork chop with side of sausage gravy (Add an egg +1.50)

PHILLY BREAKFAST SANDWICH* 11.95

Grilled shave steak, two eggs any style and pepper jack cheese (Add peppers, onions or mushrooms +1.00)

↑ Toast Signature Dishes

LUNCH 11am - until closing

Appetizers

⚠ FRIED GREEN TOMATOES* 8.95

Golden fried green tomatoes served with sweet pepper relish and pimento cheese

A GREEN TOMATO BRUSCHETTA 7.95

Tangy green tomatoes tossed with parmesan cheese, garlic and olive oil, drizzled with a balsamic glaze, served with toasted french bread

A COCONUT SHRIMP 10.95

Crispy coconut crusted shrimp served with our spiced orange marmalade dipping sauce

PIMENTO CHEESE 6.95

Housemade pimento cheese served with toasted french bread

PANKO ENCRUSTED CRAB CAKES 11.95

Served with Lowcountry remoulade and crispy

CHICKEN QUESADILLAS 10.95

Served with sour cream and salsa

NACHOS 9.95

Fresh fried tortilla chips served with tomatoes, lettuce, jalapenos, cheese, onions, sour cream and salsa (Add chicken +3.95 | shrimp +4.95)

CRAB DIP 9.95

A Lowcountry favorite!

Salads and Soubs

Add chicken +3.95 | shrimp +6.95 | crab cake +5.95 | salmon* +6.95 oysters +7.95. Ask server for our selection of dressings

↑ COBB SALAD 11.95

Crisp mixed greens topped with grilled chicken, bacon, eggs, cheddar cheese, tomatoes, cucumber and walnuts

SALMON SPINACH SALAD* 11.95

Grilled salmon served on a bed of spinach, tomatoes, cucumbers and red onions

TOAST HOUSE SALAD 6.95

Mixed greens, tomatoes, cucumber, cheddar and iack cheeses

MIXED GREENS SALAD* 9.95

Mixed greens, walnuts, grapes, bleu cheese crumbles and red onions served with our famous house dressing

CHEF'S SALAD* 11.95

Mixed greens, turkey, ham, egg, cucumber, tomatoes, bacon, cheddar & jack cheeses

CAESAR SALAD 6.95

Classic Caesar topped with croutons and shredded

↑ SHE CRAB SOUP Cup 5.95 | Bowl 7.95 Creamy she crab soup - a TOAST! favorite!

SOUP OF THE DAY Cup 4.95 | Bowl 5.95 Ask your server for daily selections

SOUP AND SALAD COMBO 9.95

House or Caesar salad and a cup of soup (Chef Salad or Mixed Green Salad +2.95)

Wraps

Served with french fries, coleslaw or potato salad, Add fresh fruit. side salad or a cup of soup +2.95 (Substitute sweet potato fries +1.00)

CHICKEN SALAD WRAP 10.95

Housemade chicken salad with raisins, cashews and red onions wrapped in a flour tortilla with lettuce and tomato

CHICKEN CAESAR WRAP 10.95

Grilled chicken, tossed with romaine, parmesan cheese and our creamy Caesar dressing wrapped in a flour tortilla

↑ SHRIMP SALAD WRAP 11.95

Housemade shrimp salad in a spicy Cajun mayo served wrapped in a flour tortilla with lettuce and tomato

CALIFORNIA WRAP 10.95

Combo of turkey, lettuce, tomato, bacon and ranch wrapped in a flour tortilla

Sandwiches

Served with french fries, coleslaw or potato salad. Add fresh fruit, side salad or a cup of soup +2.95 (Substitute sweet potato fries +1.00)

A CRAB CAKE SAMMIE* 12.95

Lightly fried blend of blue crab, peppers, onions and southern spices with lettuce and tomato, on a grilled potato roll, topped with Lowcountry remoulade

CHICKEN SALAD 10.95

Housemade chicken salad with raisins and cashews. Served on your choice of bread with lettuce and tomato

^ PO-BOY 11.95

Lettuce, tomato and Lowcountry remoulade with your choice of fried oysters, shrimp or flounder

OVEN ROASTED TURKEY 9.95

In-house roasted turkey breast with lettuce, tomato and cranberry cream cheese on your choice of bread

A RUTLEDGE REUBEN 10.95

Classic corn beef Reuben on rye with sauerkraut, Swiss cheese and 1000 island dressing

FRIED GREEN TOMATO BLT* 10.95

Thick cut bacon, fried green tomatoes and crisp lettuce with herbed aioli on your choice of bread (Add crab cake +5.95)

SHRIMP SALAD 11.95

Housemade shrimp salad in a tangy Lowcountry remoulade sauce, served on a housemade croissant with lettuce and tomato

CHARGRILLED CHICKEN 9.95

Grilled chicken breast with sautéed peppers and onions topped with housemade BBQ sauce. Served with crisp lettuce and tomato on a toasted potato roll

CHARLESTON CHEESE STEAK 10.95

Grilled shaved steak served with sautéed peppers and onions, topped with pepper jack cheese on a hoagie roll (Add peppers, onions or mushrooms +1.00)

TOAST BURGER* 9.95

House seasoned ½ pound burger topped with lettuce, tomato and fried onion straws and served on a grilled potato roll (Add pepperjack, cheddar, pimento, Swiss, bacon or mushrooms +1.00)