

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	FRIED SHRIMP 11.95	FRIED OYSTERS 12.95
CHICKEN STRIPS 8.95	CRAB CAKES 12.95	COMBO (Pick 2) 13.95

DINNER 4pm - until closing

Toast Classics

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

▲ SWEET TEA GLAZED FRIED

CHICKEN 16.95

Boneless fried chicken breast brushed with a sweet tea glaze

SEAFOOD PLATTER* 23.95

A heaping portion of lightly breaded and fried seafood. Please choose from three of the following: flounder, oysters, 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 mushroom and cabernet gravy

MOZZARELLA RAVIOLI+* 15.95

Chili parmesan butter, spinach, shaved parmesan reggiano
add chicken 3.95 | shrimp 6.95 | salmon* 6.95

▲ SMOTHERED PORK CHOPS* 15.95

Tender boneless pork chops smothered in a slow cooked brown gravy

LOWCOUNTRY CRAB CAKES 17.95

Pan seared crab cakes topped with a red pepper remoulade sauce

▲ SOUTHERN FRIED CATFISH 16.95

Catfish fried to golden perfection and served with tartar sauce

From the Grille

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

▲ PORK 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 Riesling reduction and Lemon-butter

12 OZ. SEARED RIBEYE* 18.95

Topped with bleu cheese crumbles and a red onion marmalade

On The Side 2.95

Asparagus +1	Fresh Fruit +1	Potato Salad
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 & SATURDAY 7PM TO 11PM AND SUNDAY 11AM TO 2PM



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.

tom18206

MT. PLEASANT



TO GO MENU

WE OPEN AT 7AM

1150 Hungry Neck Blvd., Mt. Pleasant, SC
ToastMTP.com

843.800.3042

BREAKFAST, LUNCH & DINNER

Visit our other locations

Downtown | West Ashley | Summerville

NOW OFFERING



UBER EATS

BREAKFAST 7am - 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 9.95

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 +1.00)

TROPICAL FRUIT PARFAIT 7.95

Fresh fruits layered with yogurt and granola

Omelets

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

▲ HOUSE SPECIALTY OMELET* 10.95

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

HAM, BACON AND CHEESE OMELET* 11.95

Black forest diced ham, bacon and cheddar cheese

SOUTHERN OMELET* 10.95

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 cheese

▲ 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 Favorites

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

▲ 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* 9.95

Two eggs any style, with bacon, sausage, or country ham

STEAK AND EGGS* 14.95

6 oz. grilled ribeye, two eggs any style

Lowcountry Classics

Add a housemade buttermilk biscuit +1.00

▲ CHARLESTON SURF AND TURF* 15.95

Marinated grilled ribeye and 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 Carolina stone-ground grits

LOWCOUNTRY EYE OPENER* 12.95

Shrimp Etouffee atop creamy Carolina stone-ground grits, topped with fried green tomatoes

▲ CORNED BEEF HASH AND EGGS* 13.95

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

SHRIMP & 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* 9.95

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

CHICKEN BISCUIT* 8.95

Southern fried chicken breast

PORK CHOP BISCUIT* 8.95

Marinated, fried boneless pork chop

PHILLY BREAKFAST SANDWICH* 10.95

Grilled shave steak, 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 7.95

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

▲ 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

▲ 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* 10.95

Served with Lowcountry remoulade and crispy onion straws

CHICKEN QUESADILLAS 8.95

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 Soups

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 10.95

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 jack cheeses

MIXED GREENS SALAD 9.95

Mixed greens, walnuts, grapes, blue 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 parmesan

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 9.95

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

CHICKEN CAESAR WRAP 9.95

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

▲ SHRIMP SALAD WRAP 10.95

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

CALIFORNIA WRAP 9.95

A delicious 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)

▲ CRAB CAKE SAMMIE 11.95

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 9.95

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

▲ PO-BOY 10.95

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

▲ RUTLEDGE REUBEN 10.95

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

FRIED GREEN TOMATO BLT 9.95

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

SHRIMP SALAD 10.95

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)