

# toast

NEW AMERICAN GASTROPUB  
AT SCOTT'S WALK

804-660-8866 | www.toastrva.com  
3038 N Arthur Ashe Blvd, RVA

Follow us on Instagram:  
@toastrva & @toastscottswalk  
Free Wi-Fi: gettoasty



## let's get started

- BUCKET O' SWEET TOTS** \*GF \*VEG 7.95  
honey sriracha aioli
- PARMESAN TRUFFLE FRIES** \*GF \*VEG 8.95  
housemade ketchup
- BACON BRUSSEL SPROUTS** \*GF ★ 9.95  
crispy brussels, shaved parmesan, applewood smoked bacon, balsamic drizzle
- LOADED CHEESE FRIES** \*GF \*VEG 9.95  
hand-cut fries, topped with creamy cheese sauce, pico de gallo, cilantro crème fraîche, pickled jalapeños, scallions  
- add bacon bits +\$1 | add chorizo +\$2
- FRIED PICKLES 'N' JALAPEÑOS** \*GFO \*VEG 7.95  
honey sriracha aioli  
- sub gluten free fried +\$2
- CRISPY WINGS** 14.95  
8 crispy fried chicken wings tossed in choice of sauce, served with creamy herb ranch or bleu cheese dressing  
- dry rub | bourbon glaze | buffalo | dragon's breath
- \*SHRIMP & CRAB NACHOS** \*GF Half 8.95 | Full 16.95  
crab & shrimp, corn chips, monterey jack, scallions, cabbage, pico de gallo, corn tortilla chips, cilantro crème fraîche  
- add guacamole +\$2/\$4 | sub chicken
- PORK NACHOS** \*GF 13.95  
slow cooked pulled bbq pork, queso blanco, pico de gallo, shredded romaine, corn tortilla chips - add guacamole +\$4
- CALAMARI** \*GFO 13.95  
lightly fried, scallions, Thai chili dipping sauce - sub gluten free fried +\$2
- \*TUNA WONTON CRISPS** 15.95  
seared tuna, ponzu drizzle, avocado, cucumbers, scallions, chili crunch cabbage, volcano sauce, sesame seeds, served over 3 wonton skins
- SMASH SLIDERS** \*GFO 11.95  
3 smashed beef patties, shaved onions, cheddar cheese, bacon, greens, potato buns, bbq aioli - sub gluten free bread +\$2
- PIMENTO CHEESE WONTONS** \*VEG ★ 9.95  
housemade pimento cheese, crispy wonton wrappers, sweet Thai chili dipping sauce

## soups

- \*SHE-CRAB SOUP** \*GFO ★ 7.95 | 12.95  
cream, sherry and loaded with lump crab meat....the best you will ever have.
- SEASONAL SOUP** MARKET PRICE  
made fresh every day and inspired by the flavors of the season!

## sandwiches & burgers

.....  
includes choice of side^ | gluten free bread/buns +\$2

- \*TOAST BURGER** \*GFO ★ 16.95  
1/2 lb all beef patty, cheese, applewood bacon, greens, tomato, fried onions, fried pickles, bbq aioli, brioche bun, choice of side  
- sub gluten free bun +\$2
- IMPOSSIBLE BURGER** \*GF \*VEGAN ○ 16.95  
with tajin seasoned avocado, tomato, fresh arugala on gluten free vegan bun  
- optional brioche bun - add cheese \$1
- \*TRUFFLE BURGER** \*GFO 16.95  
1/2 lb all beef patty, muenster, arugula, caramelized onions, truffle aioli, brioche bun
- BAHN MI TURKEY BURGER** \*GFO 15.95  
white meat turkey patty, Thai chili aioli, pickled vegetables, greens, fresh jalapeños, brioche bun
- THE CUBAN REUBEN** \*GFO ★ 16.95  
pulled pork, VA ham, Swiss, house pickles, corned beef, vinegar slaw, smoked mustard aioli, 1000 island, rye, choice of side  
- sub gluten free bread +\$2
- NASHVILLE CHICKEN SANDWICH** \*GFO ★ 15.95  
fried chicken breast, brown sugar chili oil, creamy slaw, pickles, brioche bun, choice of side - sub gluten free option +\$4
- MEATLOAF SAMMY** 14.95  
pork, beef, & turkey meatloaf, wrapped in applewood smoked bacon, housemade ketchup, crispy onions, Swiss, brioche bun
- \*SALMON REUBEN** \*GFO 14.95  
pastrami seasoned salmon filet bites, swiss, grilled cabbage, 1000 island, rye
- THAI WRAP** \*VEG \*VEGAN 11.95  
carrots, cabbage, peanuts, greens, edamame, Thai chili & wasabi ginger vinaigrette, flour tortilla  
- add chicken +\$6 | \*shrimp +\$7 | \*tuna +\$8
- TURKEY AVOCADO** \*GFO 14.95  
roasted turkey breast, guacamole, muenster, greens, tomatoes, herb mayo  
- sub fresh avocado +\$2
- PESTO PANINI** \*GFO \*VEG 13.95  
basil, garlic, onions, tomatoes, fresh mozzarella, pesto, balsamic drizzle, sourdough  
- add ham, bacon, turkey, or roasted portobello +\$2
- PESTO CHICKEN CIABATTA** \*GFO 16.95  
grilled chicken, fresh mozzarella, basil, garlic, onions, tomatoes, greens, pesto mayo, balsamic drizzle, ciabatta
- KILL BILL'S BBQ SANDWICH** ○ 14.95  
bbq pulled pork, creamy slaw, fried tobacco onions, house pickles, toasted brioche bun

★ Toast Neighborhood Classics - Since 2012

GF= GLUTEN FREE | GFO= GLUTEN FREE OPTION | VEG= VEGETARIAN | ○ = SCOTT'S WALK EXCLUSIVE

\*\*please disclose all dietary restrictions and allergies to your server\*\*

## salads

- sub gluten free croutons +.50¢

### CHOPPED CAESAR \*GFO 13.95

chopped romaine, garlic onions, basil, tomatoes, parmesan, croutons, caesar vinaigrette

### \*SALMON BLT SALAD \*GFO ★ 18.95

fire grilled Atlantic salmon, mixed greens, tomatoes, bacon, onions, avocado, croutons, creamy herb ranch

### SOUTHWEST STEAK SALAD \*GF 18.95

5 oz seasoned sirloin steak, mixed greens, monterey jack, pico de gallo, black bean & corn salsa, chipotle ranch, corn tortilla strips

### THAI SALAD \*GFO \*VEG 12.95

mixed greens, crisp cabbage, carrots, edamame, crispy wontons, peanuts, thai chili & wasabi ginger vinaigrette

### HARVEST SALAD \*GF \*VEG 12.95

spinach, green apples, goat cheese, roasted beets, candied pecans, quinoa, roasted sweet potatoes, white balsamic vinaigrette

#### salad proteins:

grilled chicken +\$6

\*fish | impossible burger patty | \*shrimp +\$7

\*grilled salmon | \*ahi tuna | \*5 oz steak +\$8

#### dressings:

creamy herb ranch, white balsamic vinaigrette, bleu cheese, wasabi ginger vinaigrette, caesar vinaigrette, 1000 island, chipotle ranch

## the main course

-add a small house or caesar salad for \$5

### CHEF MATT'S BEEF BOLOGNESE ○ 17.95

rich tomato ragu loaded with slow cooked braised beef, served over linguine and topped with grated parmesan

### MEATLOAF ★ 16.95

pork, beef, & turkey meatloaf, wrapped in applewood smoked bacon, housemade ketchup glaze, mashed potatoes & sautéed vegetables

### PUB-STYLE FISH & CHIPS 17.95

beer battered fried cod, hand-cut fries, creamy coleslaw, tartar, malt vinegar, garnished with scallions & lemon wedge

### \*TOASTED SESAME SALMON \*GFO 19.95

seared salmon filet, sweet & spicy sesame glaze, fried rice with peppers, onions, edamame, green beans, carrots and topped with crispy wonton strips & sesame seeds

### CURRIED MUSHROOM BOWL \*GF \*VEGAN 14.95

red curried oyster mushrooms, sautéed garbanzo beans, cabbage, carrots, corn, cherry tomatoes, arugula, chili garlic sauce, cilantro, over choice of quinoa or rice

### CHICKEN TENDER PLATTER \*GFO 16.95

5 crispy hand battered and fried chicken tenders served with hand-cut fries and creamy coleslaw. served with ranch, bleu cheese or honey mustard and tossed with your choice of the following:

-buffalo | bbq | bourbon glaze | dry rub

- gluten free fried +\$2

### \*HANGER STEAK 7 oz | 10 oz \*GF 20.95 | 26.95

7 or 10 oz grilled hanger steak, topped with choice of toast butter or adobo chimichurri, grilled caesar asparagus, rosemary fingerling potatoes

### \*12oz. BONE-IN PORK CHOP \*GFO ○ 24.95

grilled, served with mashed potatoes and green beans finished with a green peppercorn sauce

## toast tacos

### AL PASTOR TACOS \*GF ○ 16.95

pineapple and chili pepper braised pork topped with pineapple salsa on corn tortilla

- sub flour tortillas +\$1

### DRUNKEN CHICKEN TACOS \*GFO 16.95

fried chicken strips, tossed in signature bourbon glaze and served with black bean & corn salsa on arugula and scallion garnish on flour tortillas, served with cajun fries

- sub gluten free fried +\$2 | - sub corn tortillas

### \*DRAGON'S BREATH SHRIMP TACOS \*GF 17.95

gluten free fried shrimp, chili crunch cabbage, matchstick cucumbers, served with fried rice on corn tortillas

- sub flour tortillas +\$1

### \*ROCKFISH TACOS \*GFO 17.95

fried rockfish, jalapeño slaw, avocado, pickled onions, volcano sauce, flour tortillas, served with hand-cut fries

- sub gluten free fried +\$2 | - sub corn tortillas

## Homemade sides

#### ^INCLUDED WITH SANDWICH & BURGERS:

^hand-cut fries \*GF \*VEG

^mashed potatoes \*GF \*VEG

^creamy slaw \*GF \*VEG

^sweet potato tots \*GF \*VEG

^black beans \*GF \*VEG

^mixed greens \*GF \*VEG

^mixed vegetables \*GF \*VEG

^white rice \*GF \*VEG

#### A LA CARTE:

\$3.00

\$3.00

\$2.50

\$3.50

\$2.50

\$2.50

\$3.50

\$2.50

#### PREMIUM SIDES

mac 'n cheese \*VEG

bacon brussel sprouts \*GF

truffle fries \*GF \*VEG

cup she-crab soup \*GFO

seasonal soup

side house \*GFO \*VEG

caesar salad \*GFO

fried rice \*GF\*VEG

#### UPGRADE YOUR SIDE

+\$1.95

+\$1.95

+\$2.95

+\$4.95

market price

+\$1.95

+\$1.95

+\$1.95

#### A LA CARTE:

\$4.95

\$4.95

\$8.95

\$7.95

\$4.95

\$4.95

\$4.95

## ASK ABOUT OUR HOMEMADE DESSERTS AND CAKES FROM SHINDIGZ!

\*This item may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please alert your server to any allergies before ordering. Although precautions are taken to reduce risks of cross-contamination, we are not a gluten-free, dairy-free or nut-free facility and cannot guarantee against it.