

toast

NEW AMERICAN GASTROPUB
AT THE VILLAGE

804-525-4525 | www.toastrva.com | 7007 Three Chopt Road, Richmond, VA

BRUNCH (served Sat & Sun 9:30 - 3:00)

cocktails

PALOMA MIMOSA ★	10.00	CAT'S PAJAMAS ★	11.00
tequila, grapefruit, lime, bubbles, salt & sugar rim		belle isle cold brew, fernet branca, cold brew coffee, vanilla, bitters, fresh cream	
MIMOSA	8.00	BELLINI	8.00
fresh oj, sparkling brut, over ice		fresh peach puree, bubbles	
BLOODY MARY *GFO	8.00	APEROL SPRITZ	11.00
local vodka, house made bloody mary mix. Ask to "make it spicy"		aperol, sparkling brut, club soda, orange slice	

HOMEMADE BLUEBERRY DONUTS ★	9.95	*BREAKFAST BURGER GFO ★	14.95
blueberry filled donut holes, shaken with powdered sugar table side, served with crème anglaise & maple syrup		1/2 lb burger, hashbrowns, cheddar, bacon, sunny side up egg, choice of side	

FRENCH TOAST	10.95	CORNED BEEF & EGGS GFO	14.95
3 pieces with crème anglaise & powdered sugar -add bacon, ham, turkey sausage, or sausage +\$3 -add berry compote +\$1		roasted corned beef brisket, hashbrowns, 2 eggs, grilled tomato, parmesan, and toast	

GLUTEN FREE WAFFLE GF	10.95	CHORIZO TACOS GF	13.95
mixed berry compote & powdered sugar -add bacon, ham, turkey sausage, or VA sausage +\$3 -add gluten free fried chicken +\$8		scrambled eggs, chorizo, onions, cilantro, pico de gallo, corn tortillas, hashbrowns or grits -add guacamole +\$2 sub flour tortillas +\$1	

*CHESAPEAKE OMELET GFO ★	18.95	*HUEVOS RANCHEROS GF	14.95
shrimp & crab, onions, tomatoes, monterey jack, hashbrowns or grits, toast -egg whites only +\$1		corn tostadas, black beans, eggs, guacamole, pico de gallo, queso fresco, cilantro crème fraîche -add chorizo +\$2	

*GARDEN PARTY OMELET GFO	13.95	*TWO EGGS, MEAT & POTATOES GFO	11.95
spinach, portobello, onions, monterey jack cheese, with hashbrowns or grits, toast -egg whites only +\$1		2 eggs, choice of bacon, VA sausage, turkey sausage, or ham, with hashbrowns or grits, your choice of toast	

*CALI OMELET GFO	14.95	CHICKEN & THE EGG ★	15.95
avocado, pico de gallo, black beans, monterey jack, cilantro crème fraîche, hashbrowns or grits, toast -egg whites only +\$1		fried chicken, biscuit, sausage gravy, sunny side up egg, hash browns or grits - make it Nashville hot!	

BISCUITS & GRAVY	11.95	SHRIMP & GRITS GF	17.95
housemade buttermilk biscuits, VA sausage gravy. choice of hashbrowns or grits		sautéed shrimp, onions, peppers, cajun cream sauce, served over grits, scallions	

Build your own omelet GFO	13.95+	Build your own sammy GFO	13.95+
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served with toast, hashbrown or grits
-choice of cheese, 1 protein, 2 veggies
additional veggie +\$1 | additional protein +\$2

<u>cheese:</u> cheddar jack swiss feta	<u>veggies:</u> onions spinach portobello tomatoes olives avocado pico de gallo
<u>proteins:</u> ham bacon chorizo	
<u>premium protein:</u> shrimp & crab +\$4	

served with hashbrown or grits
-choice of cheese, 1 protein and 1 egg style

<u>bread:</u> biscuit, Texas toast, wheat, rye, English muffin, brioche, gluten free bread +\$2	<u>cheese:</u> cheddar munster swiss american
<u>proteins:</u> ham bacon VA sausage, veggie patty, portobello	<u>egg:</u> sunny, scrambled, over easy, over medium, fried hard, poached

egg benedicts

all served with hashbrowns | sub gluten free toast +\$2

*TRADITIONAL EGGS BENEDICT GFO	15.95
english muffin, ham, poached egg, hollandaise	
*CRABCAKE BENEDICT GFO	18.95
english muffin, crabcake, poached egg, hollandaise	
*SOUTHERN PORK BENNIE GFO ★	15.95
biscuit, bbq pulled pork, poached egg, sriracha hollandaise, fried onions	

brunch sides | a la carte

fruit	\$2.50	biscuit	\$2.50
grits	\$3.00	bacon	\$3.00
hashbrowns	\$3.00	ham	\$3.00
turkey sausage	\$3.00	VA sausage	\$3.00

★ Toast Neighborhood Classics - Since 2012

GF= GLUTEN FREE | GFO= GLUTEN FREE OPTION | VEG= VEGETARIAN ☺ = TOAST SCOTTS EXCLUSIVE

please disclose all dietary restrictions and allergies to your server

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 BRUSSELS SPROUTS GF ★ 9.95
crispy brussels, shaved parmesan cheese, applewood smoked bacon, balsamic drizzle

PIMENTO CHEESE WONTONS VEG ★ 9.95
housemade pimento cheese, crispy wonton wrappers, thai chili dipping sauce

SMASH SLIDERS GFO 11.95
3 beef patties, smashed with shaved onions, cheddar, bacon, greens, potato buns, bbq aioli

***SHRIMP & CRAB NACHOS** GF Half 8.95 | Full 16.95
crab & shrimp, corn chips, jack, cabbage, pico de gallo, cilantro crème fraîche, scallions - add guacamole +\$4 | sub chicken

CRISPY WINGS GF 14.95
Eight juicy wings, fried to perfection & tossed in your choice of sauce. Served with herb ranch or bleu cheese dressing - dry rub | bourbon glaze | buffalo | dragon's breath

salads & soup

SHE-CRAB SOUP GFO ★ CUP 7.95 | BOWL 12.95
cream, sherry and loaded with lump crabmeat. The best you will ever have.

***SALMON BLT SALAD** GFO ★ 18.95
fire grilled atlantic salmon, mixed greens, tomatoes, bacon, onions, avocado, croutons, creamy herb ranch

THAI SALAD GFO-VEG 12.95
mixed greens, crisp cabbage, shredded carrots, edamame, crispy wontons, peanuts, thai chili & wasabi ginger vinaigrette

CHOPPED CAESAR GFO 13.95
chopped romaine, garlic, onions, basil, tomatoes, parmesan, croutons, caesar vinaigrette

HARVEST SALAD GF-VEG 12.95
spinach, green apples, goat cheese, roasted beets, candied pecans, quinoa, roasted sweetpotatoes, white balsamic vinaigrette

Salad protein add ons:

grilled chicken +\$6

*fish | veggie patty | *shrimp +\$7

*grilled salmon | *ahi tuna | *5 oz steak +\$9

dressings:

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

-SUB GLUTEN FREE CROUTONS +.50

sides

INCLUDED WITH SANDWICH:

fries GF VEG

creamy slaw GF VEG

sweet potato tots GF VEG

black beans GF VEG

mixed greens GF VEG

A LA CARTE:

\$3.00

\$2.50

\$3.50

\$2.50

\$2.50

UPGRADE YOUR SIDE:

bacon brussel sprouts GF

truffle fries GF VEG

side house GFO VEG

caesar salad GFO

+\$1.95

+\$2.95

+\$1.95

+\$1.95

A LA CARTE:

\$3.95

\$8.95

\$4.95

\$4.95

toast

NEW AMERICAN GASTROPUB
AT THE VILLAGE

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for draft list



sandwiches & burgers

INCLUDES CHOICE OF SIDE | SUB GLUTEN FREE BREAD/BUNS +\$2.00

***TOAST BURGER** GFO ★ 16.95
1/2 lb beef patty, cheese, applewood bacon, greens, tomato, fried onions, fried pickles, bbq aioli, brioche bun

***TRUFFLE BURGER** GFO 16.95
1/2 lb 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, jalapeños, brioche

VEGGIE BURGER GFO 14.95
Southwest black bean patty, muenster, guacamole, pico de gallo and greens with creamy herb ranch on brioche bun

TURKEY RACHEL GFO 15.95
Roasted turkey, Swiss, apple slaw with house 1000 island on rye

MEATLOAF SAMMY 14.95
our famous blend of pork, beef and turkey wrapped in applewood smoked bacon topped with Swiss cheese, crispy onions and our homemade ketchup on brioche

THE CUBAN REUBEN GFO ★ 16.95
pulled pork, ham, swiss, pickles, corned beef, vinegar slaw, smoked mustard aioli, 1000 island on rye

***SALMON REUBEN** GFO 14.95
pastrami seasoned salmon filet bites, swiss, grilled cabbage, and 1000 island on rye bread

PESTO CHICKEN CIABATTA GFO 16.95
grilled chicken, fresh mozzarella, basil, garlic, onions, tomatoes, greens, pesto mayo, balsamic drizzle, ciabatta

NASHVILLE CHICKEN SANDWICH GFO ★ 15.95
fried chicken breast, brown sugar chili oil, creamy slaw, pickles, brioche bun - sub gluten free option +\$4

TURKEY AVOCADO GFO 14.95
roasted turkey breast, guacamole, muenster, greens, tomatoes, herb mayo on sourdough - sub fresh avocado +\$2

THAI WRAP VEG-VEGAN 12.95
carrots, cabbage, peanuts, greens, edamame, thai chili & wasabi ginger vinaigrette, flour tortilla - add chicken +\$6 | *shrimp +\$7 | *tuna +\$8

*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.