


Slightly TOASTED

COFFEE TOAST WHISKEY BEER

STARTERS

- Marinated Olives \$6 (v)
Gordal, Arbequina, Manzanilla
- White Bean Hummus \$10 (v)
Feta, Pepitas Dukkah, Heirloom Vegetables
- Charcuterie Board \$23 
Chorizo Cantimpalo, Jamon Serrano, Manchego(sheep),
Queso De Cabra(goat)
- Pretzel and Cheese \$11 (v)
Warm Pretzel with Queso Fundido
- Shrimp Cocktail \$15
Jumbo Shrimp, Classic Cocktail Sauce, Horseradish

SALADS & BOWLS

- Strawberry Fields of Greens \$13 (v) 
Strawberries, Farro, Spiced Pecans, Roasted Strawberry Balsamic Vinaigrette
- Bibimbap \$14.5
Ribeye, Farro, Spinach, Kimchi, Mushrooms, Pickled Jicama Tofu,
Gochujang Vinaigrette
- Chicken Tortilla Salad \$15
Roasted Chicken, Corn, Pico de Gallo, Bell Peppers, Cotija Cheese,
Avocado Vinaigrette, Salsa Roja
- Apple and Brie Salad \$12 
Granny Smith Apples, Chicken, Mixed Greens, Brie, Spiced Pecans,
Cider Vinaigrette

SANDOS

- Chicken Shawarma Sando \$14.5
Sharma Marinated Chicken, Garlic Sauce, Cucumbers, Tomatoes, Onions,
Black Bean Hummus, Pita, House Chips
- BBQ Jackfruit Sando \$15.5 (v)
BBQ Jackfruit, Cabbage Slaw, Guacamole, Brioche, House Chips
- Roasted Pork and Rapini Sando \$15
Thin Sliced Herb Roasted Pork, Charred Rapini,
House Giardiniera, Italian Baguette, House Chips
- Prime Rib Sando \$19.5
Roasted Prime Rib, Caramelized Onions, Watercress, Shaved Parmesan,
Horseradish Sauce, Italian Baguette, House Chips
- Chicken Panini \$16.5
Roasted Chicken Breast, Caramelized Onions, Brie,
Granny Smith Apples, Bacon, Sourdough, House Chips

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

(v) VEGETARIAN

 CONTAINS NUTS

A TOASTED HOSPITALITY CONCEPT