Celebrating Good Food and One Another

BRUNCH

SWEET FRENCH TOAST \$14

BAKE SHOP BREAD, DIEHL FARM MAPLE
SYRUP and MAPLE SUGAR

BERRY BLISS PANCAKES \$12
TRIPLE STACK SERVED WITH FRESH
BERRIES, MAPLE SYRUP & HONEY BUTTER

BAKED OATMEAL WITH FRESH FRUIT & WARM RIS FARM MAPLE MILK \$11

IRON CHEF'S SKILLET \$18

THREE EGGS, SMITH FARM BLUEBERRY
SAUSAGE, SWEET POTATO SHRED,
MUSHROOMS, PEPPERS & ONIONS, WILTED
GREENS IN IRON SKILLET

RISE AND SHINE BREAKFAST \$16

THREE FARM FRESH FRITTATA STYLE EGGS
WITH TOAST, SWEET POTATO SHRED \$

CHOICE OF TURKEY BACON OR SMITH FARM
BLUEBERRY SAUSAGE

SULLIVAN AVOCADO DELIGHT \$15
BAKE SHOP BREAD TOAST, TURKEY BACON,
GARLIC PASTE, TOMATO, PUMPKIN SEED,
FETA, BEETS, HONEY HOT GLAZE
ADD 2 EGGS \$4

SALADS & SOUP

BEET THE ODDS SALAD \$15 ROASTED BEETS, NUTS AND MAPLE VINAIGRETTE

AUTUMN CRUNCH APPLE SALAD - \$14

ROMAINE TOSSED IN HOMEMADE HONEY

MUSTARD, CARAMELIZED WALNUTS AND FRESH

MOZZARELLA ADD GRILLED CHICKEN \$7

SOUP - CHICKEN NOODLE \$9

"UPSTATE AND CHILLI" TURKEY CHILLI \$13

BACON DATES \$9

PLUMP DATE WRAPPED IN MAPLE SMOKED TURKEY BACON

DEVILED EGGS GREEN GODDESS \$8

SANDWICHES

EGG-STRAOIDINARY SANDWICH \$12 TWO FRIED EGGS, SULLIVAN CHEESE, TURKEY BACON, ON BAKE SHOP BREAD

PARMTASTIC CHICKEN SANDWICH on a ROLL \$15

MOUNTAIN TRAIL WRAP \$12
TURKEY BACON, ARUGULA, AVOCADO ON
ARTISANAL WRAP. ADD FRIED EGG \$4

GOLDEN GRILLED CHEESE \$14 APPLES, CHEESE, PROSCIUTTO, HONEY, WHEAT BREAD

SIDES

SWEET POTATO POWER HASH \$6

EGGS YOUR WAY 2 EGGS ANY STYLE \$4

MAPLE KISSED TURKEY BACON \$7

SMITH FARM BLUEBERRY SAUSAGE LINKS \$9

BERRY BOWL YOGURT W/ CHIA & FLAX \$10

SUPERFOOD BOOSTERS - to add further
healthiness to your meal - \$2 each
(spirulina, matcha, chlorella,
moringa, maca root, hemp, kimchi)

**** WE USE LOCAL FARM FRESH SEASONAL & ORGANIC PRODUCTS AS AVAILABLE ****

**** MANY ITEMS MAY BE MADE GLUTEN OR DAIRY FREE OR VEGAN. PLEASE INQUIRE ****

**** BE SURE TO VISIT OUR JEFFERSONVILLE SUPPLIERS AND FRIENDS ****

SULLIVAN SUNDRIES, R52 HOME, BLOOM, TERRA, JEFF BAKE SHOP, RATTY BOOKS, CUPPIE CAKE, MICHAELANGLOS, CATSKILL OUTDOORSMAN & ALL THE GREAT BUSINESSES IN JEFF. ON BEHALF COLLABORATOR KEITH COUSINEAU, NUTRITIONIST OLIVER GONZALEZ-YOAKUM, SOMMELIER A.J OJEDA-PONS & THE WHOLE TEAM - THANK YOU! CHEF WALTER RUMALDO,RYAN & MICHAEL.

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DRINKS

Jeffersonville Bakeshop Java \$3

Mountain Blend SMOOTHIE \$7

ADD CHIA SEEDS, FLAXSEED, OR PROTEIN POWDER \$1

ZEN MATCHA TEA \$4

STRAWBERRY FIELDS MAPLE MILK \$4

ALMOND AND OAT MILK \$3

BOTTLE WATER (STILL OR SPARKLING) \$3

CRISP JUICES - ORANGE, CRANBERRY, APPLE JUICE \$3

MOCKTAILS \$9

WINE

SELECTION OF CURATED WINES (as chosen by our MASTER SOMMELIER A.J Ojeda-Pons, former Wine Director at the Lambs Club, Jose Andre's Hudson Yards)

COCKTAILS

WE SOURCE ALL SPIRITS FROM POLLINATOR SPIRITS - CATSKILLS PROVISIONS. FRESH FROM THE HONEY BEE AND SUPPORTING THE BEE-HIVE COMMUNITY.

PEAK VIEW BLOODY MARY \$11

POLLINATOR VODKA, FARM TOMATO JUICE, SPICES & OLIVES FROM "SMITH FARMS

BEET & GINGER MORNING MULE \$11

VODKA, FRESH BEET & GINGER JUICE, FEVER TREE GINGER BEER

SUNSHINE GRAPEFRUIT MIMOSA \$9
PROSECCO AND FRESH GRAPEFRUIT JUICE

BREAKFAST MARTINI BLISS \$13

POLLINATOR GIN OR VODKA , ORANGE MARMALADE, BAUCHANT ORANGE, FRESH LEMON

STUFFED FRENCH TOAST FLIP \$13

POLLINATOR BOURBON, CREME DE BANANE, EGG, MAPLE, CINNAMON

SAZERAC JEFFERSONVILLE STYLE \$12

POLLINATOR STRAIGHT RYE, COGNAC, PEYCHAUD'S BITTERS, PERNOD, LEMON

SIDECAR \$12

COGNAC, COINTREAU, LEMON

MAPLE OLD-FASHIONED \$12

SKY HIGH AIRPLANE \$12

Toast is a brunch spot, wine and dinner bar where all are welcome. We are dedicated to celebrating food, one another, community, & sustainability, with a focus on local partnerships & environmentally friendly practices.

We are glad you are here & look forward to celebrating you and all of us making new friends. Please let us know if we may improve upon anything as we want this to be "your spot".

CELEBRATING GOOD FOOD AND ONE ANOTHER

BOWLS AND SALADS

GRANDMA'S COZY CHICKEN NOODLE \$9

"UPSTATE AND CHILLI" TURKEY CHILLI \$13

ROOTS AND SHOOTS ARUGULA SALAD WITH ROASTED BEETS, NUTS & RED MAPLE VINAIGRETTE \$15

ORCHARD GROVE - ARUGULA TOSSED WITH HOMEMADE HONEY MUSTARD, WALNUTS, APPLES & FRESH MOZZARELLA \$14

ADD CHICKEN \$7

FORAGERS FEAST

MEAT & CHEESE BOARDS

Pave de Paris * Rutland Red Leister
Cabot Clothbound * Challerhocker
SMITH FAMILY FARMS

DUCK SOPRESSATA - BLACK SALAMI WITH RED WINE BLACK PEPPER

Duck Breast Pastrami Smoked Moulard

Duck Prosciutto Air Dried Breast

TASTER \$29 * FEAST \$38 * FAMILY \$57

RYAN'S TOASTS

\$8 EACH

CRISPY AVOCADO AND TURKEY BACON TOMATO DREAM FETA AND TOMATO GRANNY'S GARDEN BRUSCHETTA

SHAREABLES

SWEET AND SMOKEY DATES \$9
PLUMP DATE WRAPPED IN MAPLE SMOKED
TURKEY BACON

AVOCADO SMASH \$12

SMASHED AVOCADO, CRISPY CORN CHIPS

GREEN GODDESS DEVILED EGGS \$8

MOUNTAIN NACHOS \$15
GROUND TURKEY, CHEESE, CHIPS

CLOUDY MAC CREAMY HOMEMADE MAC AND CHEESE \$10

APPLE BLISS GRILLED CHEESE \$14
APPLES, CHEDDAR CHEESE, PROSCIUTTO,
BERRY COMPOTE

PLATES

VODKA PARK DREAM CHICKEN PARM ALLA VODKA WITH PASTA OR SIDE SALAD \$25

FARMHOUSE SAUSAGE SWEET SMITH FARMS ITALIAN SAUSAGE WITH PEPPERS AND ONIONS \$19

SUNSET PASTA - PASTA WITH ASPARAGUS, TOMATO & GARLIC WINE SAUCE \$17

CRISPY FRIED CHICKEN JUICY FRIED CHICKEN OVER SWEET POTATO CHIPS WITH HONEY MUSTARD GREENS \$17

TREATS

RIS FARM ICE CREAM OR SANDWICH \$9/\$12

GRANDMA'S APPLE DELIGHT CUPPIE CAKE

HOME BAKED APPLE PIE WITH ICE CREAM \$13

DONUT & ICE CREAM FUSION WARM DIEHL

FARM APPLE CIDER DONUTS WITH

MEYER ICE CREAM \$11

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CELEBRATING GOOD FOOD AND ONE ANOTHER

DRINKS

LOCAL'S BREW - JEFFERSONVILLE BAKE SHOP BREW \$3

MATCHA GLOW - SMOOTH & SERENE \$4

ALMOND AND OAT MILK \$3

BOTTLE WATER STILL OR SPARKLING \$3

NATURAL SELTZER (GRAPEFRUIT, LEMON, LIME) \$4

ORANGE, CRANBERRY, APPLE JUICE \$3

COKE & DIET COKE \$4

HOUSE MOCKTAILS CRAFTED WITH LOVE \$9

WINE

SELECTION OF UNIQUE WINE (AS CHOSEN BY OUR MASTER SOMALIA A.J OJEDA-PONS, FORMER WINE DIRECTOR AT THE LAMBS CLUB, JOSE ANDRE'S HUDSON YARDS)

COCKTAILS

WE SOURCE ALL SPIRITS FROM POLLINATOR SPIRITS - CATSKILLS PROVISIONS. FRESH FROM THE HONEY BEE AND SUPPORTING THE BEE-HIVE COMMUNITY.

BEET GINGER EVENING MULE \$11 VODKA, FRESH BEET & GINGER JUICE, FEVER TREE GINGER BEER

GRAPEFRUIT SPARK MIMOSA \$9
PROSECCO AND FRESH GRAPEFRUIT JUICE

SAZERAC JEFFERSONVILLE STYLE \$12
POLLINATOR STRAIGHT RYE, COGNAC,
PEYCHAUD'S BITTERS, PERNOD, LEMON

CATSKILL SIDECAR \$12 COGNAC, COINTREAU, LEMON

MAPLE FOREST OLD-FASHIONED \$12 SKY HIGH AIRPLANE \$12

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