

BREKKYY

Smoked Salmon Benedict* \$22.99

Toasted English muffin, house cured salmon, two poached eggs, hollandaise, topped with chives and Urfa | Served with dressed mixed greens

*GF English muffin available

Classic Griddle Cakes \$13.99

Two classic pancakes made with fresh vanilla bean [V] Blueberries, bananas, chocolate chips, or strawberries \$1/each | *Gluten-free option available [GF] [V] Ask about our Pancake of the Month

French Omelet* \$15.99

Soft-cooked eggs, chives and smoked Maldon | Served with dressed mixed greens & blistered cherry tomatoes [GF] [V] Add mushrooms, green/yellow onions, smoked Gruyère \$1/each

American Omelet* \$15.99

Choose up to 3 toppings | *Extra \$1/each
Choices: mushroom, bell pepper, green/yellow onions, spinach, tomato, American cheese, smoked Gruyère, cheddar, ham, sausage, bacon | Served with hash browns

Breakfast Sando* \$12.99

Toasted English muffin, maple Dijon mayo, house sausage patty, American cheese, fried sunny egg, chives
Served with hash browns | *Gluten-free muffin available

Classic 2 Egg Brekky* \$13.99

2 Eggs, hash browns, choice of protein, and toast

Huevos Rancheros* \$14.99

Two fried tostadas, refried black beans, avocado, queso fresco, pickled red onions, two fried sunny eggs, salsa macha, micro cilantro | Add steak \$9.00



BRUNCH

Ham 'n' Eggs* \$14.99

Two ham steaks, brown mustard gravy, pickled mustard seed, two fried eggs, topped with chives | Served with hash browns

Biscuits n' Gravy \$12.99

Scratch made biscuit, tomato jam, guajillo sausage gravy, fried sunny up egg, Fresno hot sauce, chives | Add fried chicken \$4.00

Monte Cristo \$15.99

French toasted challah bread, sliced ham and turkey, smoked Gruyère, apple mostarda, topped with maple powdered sugar
Served with fries

Steak & Eggs* \$26.99

Hand cut 6oz sirloin steak, two fried eggs, house made shatta, topped with micro cilantro | Served with hash browns

Avocado Toast \$12.99

Toasted sourdough bread, fresh avocado spread, confit tomatoes, chili lime seed mix, salsa macha, topped with micro cilantro | Add egg \$2.75

Yogurt & Granola \$12.99

Greek yogurt, house made crunchy granola, orange-honey apricots, topped with mint [V]

Bruléed Brioche French Toast \$15.99

Two challah slices soaked and griddled, honey macerated strawberries, crunchy streusel, fresh whipped cream, topped with lemon zest [V]

LUNCH

Toasty's Cobb Salad \$15.99

Grilled chicken, romaine, guajillo ranch, soft boiled egg, shredded cheddar, croutons, cherry tomatoes, pickled red onion | Add steak \$9.00

Melon Salad \$13.99

Summer melons, Urfa Tajin, sliced jalapeño, sliced cucumber, red onion, whipped queso fresco

Grain Bowl* \$14.99

Farro, puffed black rice, grilled vegetables, pickled onions, shatta, dill yogurt | Add chicken \$5.00 | Add steak \$9.00

Fried Chicken Sando \$16.99

Toasted brioche bun, crispy fried chicken thigh, cilantro lime slaw, salsa macha | Served with fries
Add egg \$2.75

BLT \$14.99

Bacon, fresh lettuce, tomato, house made ranch, toasted wheat bread | Served with fries

Smash Burger \$16.99

Two smashed chuck patties, American cheese, caramelized onion, house made pickles, Toasty's secret sauce, brioche bun | Served with fries | Add egg \$2.75
Add bacon \$2.00

Chipped Beef* \$14.99

Toasted sourdough, shaved pastrami, brown mustard gravy, fried sunny up egg, topped with chives | Served with fries



[V] You can now sub Marinated Portobello for protein in any sammy!!

Blue Plate Special

Ask your server | Chef curated

BEERS

Lone Star Original \$4.00

The National Beer of Texas • Lager • 12 oz. • 4.6% ABV

Modelo \$5.00

Grupo Modelo • Mexican Lager • 12 oz. • 4.4% ABV

Coors Banquet \$6.00

Coors Brewing Co. • American Lager • 12 oz. • 5% ABV

Firemans #4 \$6.00

Real Ale Brewing Co. • Blonde Ale • 12 oz. • 5.1% ABV

McConauHaze \$7

Twisted X Brewing • Hazy IPA • 12 oz. • 6.5% ABV

Badger Bite Michelada \$8

Modelo, house made Bloody Mary mix, lime juice

BUBBLY

Prosecco Extra Dry \$9/36

The Citrus Tree Mimosa \$12

Bubbles and fresh OJ

Mimosa Flight \$42

Bottle of bubbles, served with OJ, grapefruit, and pineapple | Serves 4

SIDES

Toast (white, wheat, sourdough, cinnamon raisin) \$3.00

*Gluten-free Option Available

Buttermilk Biscuit \$3.50

English Muffin \$3.25

*Gluten-free Option Available

Griddle Cake \$6.99

*Gluten-free Option Available

Side Salad \$5.00

Seasonal Veggies \$5.00

Housemade Fries \$3.50

Hash Browns \$3.50

DRINKS

Fresh OJ, Grapefruit, or

Pineapple Juice \$5.50

Cranberry or Apple Juice \$3.50

Whole Milk/Chocolate \$3.50

Iced Tea \$3.50

Peach Peony Sweet Tea \$3.75

Lemonade \$3.50

Cherry Limeade \$3.75

Egg \$2.75

Side of Bacon, Pork

Sausage, Ham, or

Chicken \$4.00

Steak \$9.00

Side Gravy \$2.50

Ranch \$1.00

Salsa \$1.50

Seasonal Jam 50¢

Seasonal Fruit \$5.00

Avocado \$3.99

Coke, Diet Coke, Sprite,

Dr. Pepper, Squirt \$3.95

Topo Chico \$3.95

Cold Brew \$5.00

Add Vanilla Syrup 75¢

Hot Coffee \$3.95

(regular or decaf)

Hot Tea \$3.75

(English, Earl Grey, Green, Herbal)

BOOZY

Toasty's Bloody Mary \$11

Tito's and house made Bloody Mary mix

Morning Rooster \$12

Lalo tequila, Aperol, pineapple, lime, sugar, spice

Wired Woodpecker \$12

Tito's, Bailey's, and house made cold brew

Carajillo \$11

Licor 43, house made Cold brew

Fuzzy Bear \$12

Tito's, Prosecco, lemon, peach peony

Burrow in the Sun \$11

Bacardi Rum, Licor 43, orange, lemon, guava, coconut

Badger in Bloom \$12

New Amsterdam Gin, St. Germain, lemon, hibiscus, soda

Strawberry Fields \$12

New Amsterdam Gin, fresh muddled strawberries, lemon, Prosecco and a sugar rim

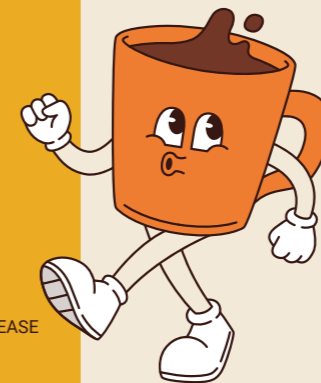
Paloma \$11

Lalo Tequila, fresh lime juice, chilled grapefruit soda

Toasty's Margarita \$13

Lalo Tequila, Cointreau, and our house made sour mix

*Make it spicy



VG - Vegan V - Vegetarian GF - Gluten Free

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS