

# TOAST

wine bar & cafe



## toast wine bar and café menu

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bread	\$1.25
just some good olives	\$5.00
grilled brussels sprouts with lemon and sea salt	\$7.00
antipasti plate of cheese, cured meats, olives, nuts and fruit	\$10.00

### salads

house greens with mustard vinaigrette	\$6.50
spinach and radicchio with green apples, toasted almonds, and goat cheese	\$8.00

### salumi/charcuterie

fennel sausage, soppressata, mortadella, chorizo, serano ham, brasaola	\$8.00/\$16.00
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### crostini \$1.75 each

tomato pesto with fresh ricotta
roasted butternut squash and blue cheese
roasted mushrooms and truffle oil
chickpea puree with avocado and sea salt
herbed goat cheese and grilled brussels sprouts
ricotta cheese and chestnut honey
white bean, garlic and tomato

### crostini \$2.00 each \$25 all

avocado, bottarga, lemon oil and chiles
black olive and italian tuna
mortadella mousse with pistachio's
white anchovy and citrus vinaigrette
barbeque chicken and cole slaw
mozzarella and serano ham
scrambled egg and chorizo

### toast thin crust pizza

sundried tomatoes, mozzarella cheese and italian herbs	\$10.00
mushrooms, leeks, provolone cheese and white truffle oil	\$10.00
black olives, artichokes, red peppers, goat cheese, spinach and provolone	\$10.00
ricotta, provolone, garlic, chiles and spinach	\$10.00
caramelized onions, taleggio cheese, thyme	\$10.00
roasted butternut squash, serano ham and blue cheese	\$12.00
italian sausage, banana peppers, tomato and provolone	\$12.00
barbeque chicken with green onions and provolone	\$12.00

### baked polenta

spinach, mushrooms, pecorino cheese	\$10.00
caramelized onion, taleggio cheese, roasted chicken	\$14.00
spicy sausage, tomato pesto sauce, ricotta	\$14.00

### sandwiches

grilled portabella mushroom with red peppers and provolone	\$10.00
soppressata sausage, black olives, and goat cheese	
el cubano with mortadella, soppressata, mustard, pickled vegetables and provolone	

### cheese selection

one cheese \$4; three \$11; four \$14; five \$18; six \$21; eight \$28; 10 \$36; all cheese \$40	
edelweiss gouda raw cow wisconsin	taleggio cheese italy
extra aged grafton village vermont cheddar	pecorino romano sheep italy
northern lights bleu cow's milk ramsey cty	sally jackson goat cheese washington
pecorino tomato washed sheep's milk tuscany	p. jacquin chevre goat cheese loire france
fior di latte mozzarella vermont	morbier cow's milk france
fresh ricotta and chestnut honey	vermont shepherd's sheep milk

### extra's and substitutions

extra virgin olive oil/balsamic vinegar, parmesan/pecorino, butter, fruit, or vegetable additions	\$1.50/item
sausage, serano ham, cured meats, chicken, tuna,, anchovy, brasaola, bottarga	\$2.00/item