

TOASTED

Restaurant Week Brunch Menu

Served Monday - Friday

Savory

SHORT RIB BENNY*

Grilled sourdough • braised short rib • Harissa hollandaise • poached eggs • pickled onions

CHILAQUILES* (GF)

Salsa verde • corn tortillas • cilantro • 2 up eggs •
chipotle cream • beef barbacoa • cotija

VEGGIE HASH (V)

2 up eggs • Brussels • bell peppers • potatoes • mushrooms •
black beans • jalapeños • frisee • goat cheese • chipotle pesto

BOB'S COBB SALAD (GF)

Romaine • egg • Roma tomatoes • Gorgonzola • avocado •
smoked turkey • scallions • bacon • basil ranch

CRISPY CHICKEN SANDWICH

Brioche bun • red leaf lettuce • tomatoes • pickles • chipotle aioli • fries

Sweet

RED VELVET CAKES

Cream cheese frosting • cocoa • powdered sugar

COFFEE CAKE CAKES

Cinnamon • walnuts • streusel topping

CHOCOLATE CHIP PANCAKES

Chocolate ganache • chocolate chips • cocoa • powdered sugar • fresh cream

MESSY SUNDAE

Vanilla bean ice cream • chocolate & caramel sauce • walnuts • whipped cream

\$25 per person

Does not include tax, surcharge, and gratuity

ADD

Any flavored mimosa or bellini
\$5 more per person

MIMOSAS

MIMOSA
Classic

CREAMSICLE
Orange • vanilla sparkling wine

LAVENDER LEMONADE
Lavender cordial • lemon • sparkling wine

HIBISCUS

Hibiscus simple • flower sparkling wine

PRICKLY PEAR

Prickly pear puree • sparkling wine

BELLINIS

Made with Cupcake Prosecco & fruit puree

WHITE PEACH

PARADISE PEAR

BLOOD ORANGE