



TOAST! ALL DAY

The Beginning

In 2005, Toast All Day opened its first restaurant. Located in the heart of Charleston, SC., Toast All Day quickly became known for its delectable all day menu and its warm southern charm atmosphere. Thanks to a chance visit from a NY Times writer in 2007, Toast became known nationally as the go-to place for brunch all day and celebration all night!

Mission

“Celebrate the Possibilities!”
We feel each and every meal is a reason to celebrate life. By creating a unique Southern-inspired experience one “Toast!” at a time, we make every experience a memorable one...Toast All Day, Toast All Night!

Be the Toast of your town!

Ready to celebrate the possibilities in your town? Toast All Day is now available as a franchise partner. If you're interested in toasting with us through franchise ownership, please email jeff@teamchg.com



CHARLESTON

Breakfast

Served all day!

Greatest Hits

Served with your choice of Carolina stone-ground grits, home fries or artisan greens and a choice of house-made biscuit, English muffin, white, wheat or rye toast



Eggs Meeting Street*

Stacked panko fried crab cakes, fried green tomatoes, and poached eggs topped with roasted red pepper remoulade
Single - 13.99 Double - 16.99



Deluxe Stuffed French Toast*



Corned Beef Hash and Eggs*

Irish style house-made corned beef hash and two eggs any style - 13.99

Toast Classic Breakfast*

Two eggs of your choice and your choice of meat (bacon, turkey sausage links, pork sausage patties, or country ham) - 11.99

Steak and Eggs*

8oz. grilled ribeye, with two eggs any style - 17.99

Toast Essentials

Classic Eggs Benedict*

Two poached eggs on a split English muffin, with Canadian bacon and topped with house-made hollandaise, and choice of home fries, Carolina stone-ground grits, or artisan greens - 13.99

Florentine Eggs Benedict*

Two poached eggs on a split English muffin, with sautéed spinach and thick-cut tomatoes and topped with house-made hollandaise and choice of home fries, Carolina stone-ground grits, or artisan greens - 13.99

Spinach Oyster Benedict*

Two poached eggs on a split English muffin with fried oysters, crispy bacon and creamed spinach with house-made hollandaise, and choice of home fries, Carolina stone-ground grits, or artisan greens - 16.99

Start Your Meal

Deliciously Deviled Eggs

Hollandaise stuffed deviled eggs
3 - 6.99 | 6 - 10.99

New Orleans Beignets

Lightly dusted with powdered sugar
-6.99

Sweet Southern Comfort



Deluxe Stuffed French Toast*

Local bakery made cinnamon swirled currant bread stuffed with apples or peaches, dipped in French toast batter and deep fried. Topped with whipped cream
Single - 11.99 | Double - 13.99

Brioche French Toast

Classic French toast served with your choice of bacon, turkey sausage link, pork sausage patty or country ham - 12.99

Flat Iron Pancakes

2 made to order buttermilk pancakes served with your choice of bacon, turkey sausage link, pork sausage patty or country ham - 10.99
Add blueberries, pecans, chocolate chips, or bananas - 1.00

Crispy Chicken and Waffles

House-made Belgian waffle with fried chicken tenders - 14.99

Toast! Belgian Waffle

House-made Belgian Waffle 10.99
Add blueberries, pecans, chocolate chips, or banana - 1.00

Biscuits & Sandwiches

Served with your choice of Carolina stone-ground grits, home fries or artisan greens.

Classic Breakfast Biscuit*

Two eggs any style, cheddar cheese and your choice of bacon, sausage or country ham - 11.99

Philly Steak Biscuit

Shaved ribeye, two eggs any style topped with melted pepperjack cheese, peppers and onions - 11.99
Add mushrooms - 1.00

Sweet Tea Chicken Biscuit*

Sweet Tea glazed fried chicken breast - 12.99
Add an egg or cheese - 1.00 each

Southeastern Sides

Bacon, Turkey Sausage Links, Pork Sausage Patty, Corned Beef or Country Ham
- 3.99

Carolina Stone-Ground Grits or Home Fries
- 3.99

Fresh Cut Fruit - 5.99

Eggs* (1) - 2.50 (2) 3.99

Pure Maple Syrup
- 1.99

Buttermilk Pancake
- 2.99

THE BIG BISCUIT
Housemade buttermilk - 3.99

House-made Buttermilk Biscuit and Sausage Gravy - 6.99

Bagel - 2.99
add cream cheese .50

Croissant - 3.99

Toast
White, Wheat, or Rye - 2.99

English Muffin - 2.99

*These menu items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

Lowcountry Omelets

Served with your choice of Carolina stone-ground grits, home fries, or artisan greens and a choice of house-made biscuit, English muffin, white, wheat or rye toast. Egg whites - 2.00



House Specialty*

Open faced omelet with sautéed zucchini and mushrooms, topped with pepperjack cheese - 11.99

Carolina Ham, Bacon, and Cheese*

Omelet filled with diced black forest ham, crispy bacon, and cheddar cheese - 13.99

Southern Charm*

Omelet filled with spinach, bacon, and diced tomatoes - 12.99

Magnolia*

Omelet filled with spinach, peppers, onions, mushrooms, tomatoes, and pepperjack cheese - 11.99
Add grilled chicken - 3.99, Shrimp - 6.99, Salmon 6.99, Steak - 6.99

Irish*

Omelet filled with house-made slow-roasted corned beef and swiss cheese - 13.99



Blue Crab and Shrimp

Omelet filled with blue crab, shrimp, pepperjack cheese, sautéed mushrooms, green peppers, and tomatoes - 18.99

Build Your Own*

Up to 3 fillings! Your choice of: diced ham, bacon, sausage, mushrooms, tomatoes, green peppers, grilled zucchini, spinach, swiss, pepperjack or cheddar cheese - 13.99 Additional toppings - .99 each



Mimosas All Day, Every Day

Carafes - 18.00
Refills additional cost



Available

All Day Shared Plates



Fried Green Tomatoes

Tailgate Pimento Cheese

Served with warm tortilla chips - 9.99

Crab Cakes

Panko encrusted crab cakes served with Lowcountry pepper sauce - 12.99

Flat Top Quesadilla

Choice of chicken or steak. Served with sour cream and salsa - 11.99

Lowcountry Fried Green Tomatoes

Layered with pimento cheese, red pepper remoulade, and balsamic glaze - 9.99

Lowcountry Classics

Add a house-made buttermilk biscuit - 1.00



Coastal Surf And Turf*

Split English muffin topped with an 8 oz. ribeye steak, two poached eggs, grilled shrimp and sautéed onions with choice of Carolina stone-ground grits, home fries, or artisan greens - 18.99

Lowcountry Shrimp & Grits*

Sautéed shrimp, peppers, and onions served with a lobster cream sauce infused with Andouille sausage and garlic topped with shredded Parmesan and fresh tomatoes over Carolina stone-ground grits - 16.99
Add fried flounder + 5.00

On The Side

Cole Slaw - 2.99

French Fries - 2.99

Artisan Greens - 2.99

Potato Salad - 2.99

Fresh Fruit 5.99

Sweet Potato Fries - 3.99

Green Beans - 3.99

Mixed Seasonal Vegetables - 3.99

Smashed Fried Red Potatoes - 3.99



Toast Signature Dish

Ask about our fresh daily desserts!

*Parties of 6 or more will be charged a gratuity of 18%.



She Crab Soup

Salads and Soups

Ask your server for our selection of dressings

Add chicken - 3.99, **Shrimp** - 6.99, **Crab Cake** - 6.99
Salmon* - 6.99, **Steak*** - 6.99, **Oysters** - 7.99

House Salad

Artisan greens, tomatoes, cucumber, cheddar, and jack cheese - 6.99 | 9.99

She Crab Soup*

Creamy she crab soup - a Toast! favorite!
Cup - 6.99 | Bowl 8.99

Toast! Cobb Salad

Artisan greens topped with grilled chicken, bacon, eggs, tomatoes, cheddar cheese, cucumber, and walnuts - 12.99

Soup of the Day

Ask your server for daily selections
Cup - 5.99 | Bowl - 6.99

Soup and Salad Combo

House or Caesar salad and a cup of soup - 10.99
Sub Pacific Cobb add 4.00

Caesar Salad

Chopped Romaine lettuce tossed with Parmesan cheese, Caesar dressing and house-made lemon zest croutons - 7.99 | 9.99

Sandwiches and Wraps

Served with French fries, coleslaw, or potato salad. Add fresh fruit, side salad, or a cup of soup - 3.99 *Substitute sweet potato fries* - 1.00



Fried Green Tomato BLT

Thick cut bacon, fried green tomatoes, crisp lettuce and pimento cheese on your choice of bread - 11.99
Add crab cake - 6.99

Southern Chicken Sandwich

Grilled or fried chicken breast, served on toasted white bread with lettuce, tomato, pimento cheese - 11.99

Lowcountry Po-Boy

Choice of golden fried shrimp, oysters, or flounder on a grilled hoagie with lettuce, tomato, and roasted red pepper remoulade - 13.99

Charleston Cheesesteak

Grilled shaved steak with sautéed peppers and onions, and queso - 12.99 Add mushrooms - 1.00

Rutledge Reuben

Classic corned beef Reuben on rye with sauerkraut, Swiss cheese, and 1000 island dressing - 11.99



Crab Cake Sammie

Lightly fried blend of blue crab, peppers, onions and southern spices with lettuce and tomato, topped with roasted red pepper remoulade, on a grilled potato roll - 14.99



Lowcountry Po-Boy

Chicken Salad

House-made chicken salad with red grapes and pecans, served on your choice of toast or flour wrap with lettuce and tomato - 11.99

Shrimp Salad

Shrimp salad in a tangy Lowcountry pepper sauce, served on a house-made croissant or flour wrap with lettuce and tomato - 12.99

Chicken Caesar Wrap

Grilled chicken, tossed with Romaine lettuce, Parmesan cheese, and our creamy Caesar dressing, wrapped in a flour tortilla - 11.99

Burgers

All Burgers are served with choice of French fries, coleslaw or potato salad. Substitute sweet potato fries - 1.00

Build Your Own*

8 oz patty topped with lettuce, tomato, onion, served on a grilled potato roll - 11.99

Add choice of cheese - 1.00
(pepperjack, cheddar, pimento, or Swiss cheese)
Add bacon or mushrooms - 1.00
Add sunny side up egg - 2.00

Add fresh fruit, house salad or cup of soup - 3.99

Baskets

Served with choice of french fries, coleslaw or potato salad.

Fried Flounder - 10.99

Fried Shrimp - 13.99

Chicken Strips - 9.99

Fried Oysters - 14.99

Crab Cakes - 14.99

Add fresh fruit, house salad or cup of soup - 3.99

Build Your Own Burger



Entrees

after 5pm

Chicken Finger Platter

Buttermilk fried chicken tenders served with fries and slaw - 16.99

Grilled Meatloaf

Slow baked and then seared house-made meatloaf topped with a seasoned ketchup, smashed red potatoes and green beans - 16.99



Sweet Tea Glazed Fried Chicken

Juicy fried chicken breast served with cheddar cheese grits and seasonal vegetables - 17.99

Dry-Rubbed Ribeye*

Chargrilled and served with crispy red potatoes, and caramelized onions and creamy spinach - 19.99

Atlantic Salmon*

Herb-marinated with mixed seasonal vegetables - 19.99

Atlantic Salmon



Crab Cakes*

Pan-seared blend of blue crab, peppers, onions, and southern spices, with grits and seasonal vegetables, remoulade - 20.99

Scampi

Shrimp or chicken sautéed with onions, tomatoes and garlic, then tossed with linguini in white wine butter sauce
Shrimp - 17.99, Chicken 15.99

Seafood Platters

Golden Shrimp

Golden fried shrimp served with fries, slaw, and cocktail sauce - 17.99

Island Oysters

Golden fried oysters served with fries, slaw, and roasted red pepper remoulade - 17.99

Sea Island Flounder

Dock-fresh flounder served with fries, slaw and tartar sauce - 17.99

Shem Creek Platter

Fried oysters, shrimp, flounder, and crabcake. Served with fries, slaw, cocktail and tartar sauce - 24.99

Espressos & Cappuccinos

**Can be served "skinny" with sugar-free syrup & skim milk*

King Bean Regular or Decaf Coffee

Locally roasted - 3.00

Mocha

Espresso, milk, and chocolate sauce - 6.00

Caramel Latte

Espresso, milk, and caramel - 6.00

Espresso

A double shot - 3.25

Shot In The Dark

Espresso and coffee - 5.25

Vanilla Latte

Espresso, milk, and vanilla - 6.00

Latte

Espresso, milk, and light foam - 5.50

Crème Brulee Latte

Espresso, milk, white chocolate, and caramel sauce - 6.00

Flavors

Vanilla Bean, Hazelnut, Peach, Caramel, Raspberry, Coconut, Almond, Cinnamon, Chocolate, Sugar-Free Caramel or Sugar-Free Vanilla - .50

Cappuccino

Espresso, milk, and heavy foam - 5.50

Cinnamon Dulce Latte

Espresso, milk, vanilla, and cinnamon - 6.00

Café Americano

Espresso and water - 4.50

Beverages

Soft Drinks

Pepsi, Diet Pepsi, Dr Pepper, Sierra Mist, Root Beer, Lemonade - 2.99

Juice

Orange, Cranberry, Apple, Pineapple, Grapefruit, Tomato, - 3.99
Fresh Squeezed OJ - 5.00

Tea

Sweet, Unsweet - 2.99
Raspberry, Peach - 3.50

Hot Tea

Breakfast, Green, Mint, Peach, Earl Grey - 3.00

Milk

Whole, Skim, or Chocolate Milk - 3.99

Red Bull

Energy Drink, Sugar-Free, Tropical - 4.00

Please "ALERT" your server if you have any food allergies
***Prices and menu items are subject to change**

*These menu items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

Mimosas

Served by the glass or carafe

Freshly Squeezed

Freshly squeezed OJ & Bubbles - 8.00/24.00

Classic

OJ & bubbles - 6.00/18.00

Make any Classic or Freshly Squeezed Mimosa a Chambong! +2.00 per glass

SPIKE YOUR MIMOSA!
TITO'S,
DEEP EDDY VODKA,
MALIBU RUM or
TEQUILA



Tropical

Tropical Red Bull & bubbles - 8.00/24.00

Poinsettia

Cranberry juice & bubbles - 6.00/18.00

Peach Bellini

Peach schnapps & bubbles - 8.00/24.00

Hibiscus

St. Germaine Elderflower & bubbles - 9.00/26.00

Tequila Sunrise

Tequila, OJ, grenadine & bubbles - 8.00/24.00

Hawaiian

Rum, pineapple juice, blue curacao & bubbles - 8.00/24.00

Mock-Mosa

OJ & giner ale - 5.00, fresh squeezed OJ + 1.00

Bloody Marys

All made with Charleston Mix & fresh veggies.
Served by the glass or carafe

Bacon Bloody Mary

Bacon-infused vodka - 10.00/30.00

Diablo Bloody Mary

Jalapeño-infused vodka - 10.00/30.00

Cucumber Bloody Mary

Cucumber-infused vodka - 10.00/30.00

Basil Bloody Mary

Basil-infused vodka 10.00/30.00

Bloody Maria

Jalapeño-infused vodka & tequila - 10.00/30.00

Tito's Mary

Made with Tito's Vodka - 12.00/36.00

Wine

Served by the glass or bottle

Bubbles

William Wycliff, California - 7.00/30.00

Ruffino Prosecco-Split, Italy 9.00

Veuve Clicquote Brut, France 99.00

White

Proverb Pinot Grigio, California - 6.00/30.00

Rosehaven Rosé, California - 7.00/30.00

Brancott Estate Sauvignon Blanc, NZ - 7.00/30.00

Proverb Chardonnay, California - 6.00/30.00

Kenwood Chardonnay, California - 7.00/30.00

J. Lohr Bay Mist Riesling, California - 8.00/35.00

Red

Cht. Souverian Pinot Noir, California - 7.00/35.00

Proverb Merlot, California - 6.00/30.00

Terrazas Altos Malbec, Argentina - 7.00/35.00

Coastal Vines Cabernet, California - 7.00/35.00

Beer

LIGHT ABV

Budweiser, St. Louis, MO. 5% - 5.00

Bud Light, St. Louis, MO. 4.2% - 5.00

Coors Light, Albany, GA. 4.2% - 5.00

Michelob Ultra, St. Louis, MO. 4.2% - 5.00

Corona, Mexico City, MX. 4.6% - 6.00

Wheat

Westbrook White Thai, 5% - 7.00

Mt. Pleasant, SC

Pale

Westbrook One Claw Rye, 5.5% - 7.00

Mt. Pleasant, SC

Palmetto Huger St. IPA, Charleston, SC 7.2% - 7.00

Medium/Brown

Yuengling Lager, Pottsville, PA 4.9% - 5.00

Palmetto Amber, Charleston, SC 5.8% - 7.00

Dark

Holy City Pluff Mud Porter, 5.5% - 7.00

Charleston, SC

Pabst Hard Coffee, Milwaukee, WI 5% - 8.50

Alcohol Free

Heineken 0.0., .03% - 5.00

Zoeterwoude, Netherlands

Seltzer & Cider

Truly - SEE SERVER FOR DAILY FLAVORS 5% - 6.00

Austin Eastciders Blood Orange 5% - 6.00

Specialty Cocktails

Spiced White Wine Sangria

Proverb Pinot Grigio, apples, peaches, orange slices, and rum - 10.00

Frosé - 9.00
glass

Basil Martini

Basil-infused vodka, lime juice, simple syrup, & basil 9.00

Carolina Peach

Deep Eddy Sweet Tea Vodka, peach schnapps, lemonade, and lemon - 10.00

Cucumber Mule

Cucumber infused vodka, lime & ginger beer - 9.00

Irish Coffee

Whiskey, coffee, brown sugar, & whipped cream - 9.00

Deep Eddy Mule

Deep Eddy Vodka, (Ruby Red, Lemon, or Sweet Tea), lime, & ginger beer - 10.00

Seasonal Punch - 9.00



Follow us on social media, join our loyalty club, get tickets to exclusive events & more! Just scan the QR code with your mobile phone



www.ToastAllDay.com

*Parties of 6 or more will be charged a gratuity of 18%.