

◆ • SWEETS • ◆

BUILD THE CAKES!..... 10
Three pancakes filled with your choice of toppings (one per cake) and served with real maple syrup, butter and powdered sugar. Topping choices include: peanut butter cups, chocolate chips, fresh strawberries, blueberries, candied pecans, and bananas.
Add fresh Chantilly +1

BANANA BREAD FRENCHY..... 11
Chef Susan's homemade banana bread dipped in custard and topped with candied pecans, salted caramel and spiced mascarpone.

BRIOCHE FRENCH TOAST..... 10
Brioche bread dipped in custard and topped with mixed berries and fresh Chantilly.

◆ • THE CLASSICS • ◆

THE CLASSIC* 10
Two eggs, your choice of meat and toast with seasonal jam. Served with Toast & Co. potatoes.

HUEVOS RANCHEROS..... 11
Flour/corn tortillas layered with black beans and White Cheddar cheese, topped with two eggs, salsa, ranchero, Cotija cheese, avocado crema, and pico de gallo. Served with Toast & Co. potatoes.
Add pulled pork, chorizo or bacon +4

THE BENNY* 13
Toasted English muffin, Canadian bacon, and two poached eggs topped with hollandaise. Served with Toast and Co. potatoes.

SMOTHERED BREAKFAST BURRITO 10
Black beans, Toast & Co. potatoes, scrambled eggs, White Cheddar cheese, and Sarah's Sausage chorizo wrapped in a giant flour tortilla, smothered in green chili and topped with Cotija cheese.
Add pico de gallo and sour cream +2

3 EGG OMELET 12
Three fresh cage free scrambled eggs with your choice of up to three toppings: chorizo, bacon, smoked salmon, roasted tomatoes, poblano peppers, caramelized onions, house beans, Cotija cheese, White Cheddar cheese, mushrooms, spinach, or avocado. Served with Toast & Co. potatoes and your choice of toast.

STEAK AND EGGS* 19
5 oz. seared Angus tenderloin topped with chimichurri and served with two eggs, bacon, Toast & Co. potatoes and your choice of toast.

SALMON BENNY* 14
House-cured smoked salmon, toasted pumpernickel bread, caper hollandaise, marinated roasted tomato, and arugula. Served with Toast & Co. potatoes.

MEAT CHOICES: Applewood smoked bacon, Chorizo patties, Canadian bacon, tofu.

◆ • NOT SO CLASSIC • ◆

QUINOA BREAKFAST BOWL (V) (GF) 11
Nutty quinoa blended with coconut milk and topped with poached eggs, micro greens, avocado, toasted almonds, pumpkin seeds, and Jumpin' Good Goat Feta.

CHORIZO HASH* 12
Sarah's Sausage chorizo, Toast & Co. potatoes, roasted poblano, and caramelized onions topped with two eggs, morita salsa and tortillas.

SALMON BAGEL..... 12
Toasted pumpernickel bagel with cream cheese and topped with heirloom tomatoes, house-cured smoked salmon, pickled onion, capers, and lemon-dill relish.

BBA* 10
Thick-cut Applewood smoked bacon, avocado, marinated roasted tomato, arugula, and a fried egg on a toasted telera roll smeared with bacon aioli.

CHORIZO SLIDERS* 12
Chorizo patty, caramelized onion, orange chipotle aioli, fried egg and Cotija cheese on toasted English muffins.

TRADITIONAL* 10
Canadian bacon, fried egg, and American cheese on a plain bagel. Substitute Tomato and Arugula for bacon.

AVOCADO TOAST* 1 FOR 5/ 2 FOR 9
7 Grain toast smeared with fresh avocado and topped with English cucumber, pickled red onion, micro greens, Za'atar seasoning, and virgin olive oil.
Add an egg or crispy prosciutto +2

ACAI BOWL 11
Acai berries, bananas, strawberries, raspberries, avocado, agave and coconut milk blended and topped with blueberries, toasted coconut, and matcha powder.

CONTINENTAL..... 9
Greek yogurt with honey, blueberries, strawberries, and Susan's Granola. Served with your choice of toast, seasonal jam, butter and a grapefruit brulée.

KIMCHI BOKKEUMBAP* 12
Stir-fried Jasmine rice with slow-braised pork or tofu, cremini mushrooms, peppers, onions, and Napa cabbage kimchi topped with two eggs, nori, and sesame seeds.

◆ • LUNCH • ◆

CUBAN JOE 14
House pulled pork, thin-sliced ham, Swiss cheese, bread and butter pickles, and Dijon mayo on a toasted telera roll, and served with polenta fries.

TOASTED CIABATTA BLTA..... 14
Smoked bacon, herbed mayo, roasted tomatoes, arugula, and avocado. Served with polenta fries.

WOOD FIRED VEGGIE FLATBREAD (V) 14
Roasted pepper hummus, eggplant fritter, roasted tomato, arugula, and avocado topped with chimichurri and served with polenta fries.



TOAST & CO.

COLORADO PROUD MENU

Chorizo sausage - Sara's Sausage - Loveland, Colorado

Artisan brioche, sourdough, 7 grain wheat - Aspen Baking - Denver, Colorado

Green Chilies - Pueblo, Colorado

Giant flour tortillas - Ole Mexican - Denver, Colorado

Goat Feta - Jumpin' Good Goat - Buena Vista, Colorado

100% cage free/non GMO/free range eggs - Denver, Colorado

