

Roast & Toast

SALADS

DRESSINGS: lemon-cherry vinaigrette, honey dijon, ranch, bleu cheese, caesar

add a cup of soup 2.50 | substitute spinach .50
 add sliced grilled or cajun chicken breast, tuna salad or chicken salad 1.50
 add espresso herb rub roast beef 2

CAESAR SALAD

chopped romaine tossed in caesar dressing
 sliced mushrooms, croutons
 parmesan cheese 6.95

LAKE STREET SALAD

mixed greens
 tossed in lemon-cherry vinaigrette
 mozzarella cheese, toasted pecans, dried cherries
 sliced grilled chicken breast 8.95

SIDE SALAD

Garden or Caesar 5.95

BLEU BAY SALAD

mixed greens
 topped with bleu cheese dressing
 crumbled bleu cheese, red onions, avocado
 chopped Plath's bacon 8.50

GARDEN SALAD

mixed greens
 cucumber, green pepper, radish, carrot
 sliced mushroom, croutons
 choice of dressing on the side 7.50

SPECIALTY SIDE SALAD

Lake Street, Chicken Caesar, Bleu Bay or Featured 6.95

SANDWICHES

DAILY-BAKED BREAD: sourdough, whole wheat, veggie, rye, pita
 Udi's gluten-free white or whole grain, add 1.50

half any deli or specialty sandwich 5.50 | add cup of soup 2.50
 add provolone, swiss or cheddar cheese .50 | add avocado or two slices of Plath's bacon 1.50
 add sliced tomato (seasonally local) .50 | any other veggies .25

TURKEY AVOCADO CLUB

Plath's bacon, deli sauce
 lettuce, tomato, red onion 8.95

BLACKWICH

cajun chicken, Plath's bacon
 toasted bread, tomato, avocado
 leaf lettuce, swiss cheese
 bleu cheese pesto mayo 9.25

PEPPERED TURKEY & SWISS

sundried tomato pesto mayo
 spinach, tomato, red onion
 roasted red pepper
 swiss cheese 8.25

CHICKEN CLUB

sliced grilled chicken, prosciutto
 bleu cheese pesto mayo
 lettuce, tomato, red onion 8.75

TUNA SALAD

tuna salad, deli sauce
 lettuce 6.95

AVOCADO BLT

Plath's bacon, toasted bread
 deli sauce, lettuce, tomato 8.50

CHICKEN SALAD

sweet and savory cranberry
 chicken salad, lettuce 7.50

AVOCADO VEGGIE

sundried tomato pesto mayo
 spinach, tomato, red onion
 roasted red pepper
 swiss cheese 7.95

ROAST BEEF & CHEDDAR

espresso herb rub roast beef
 deli sauce, lettuce, tomato
 cheddar 8.45

DELI SANDWICH

choice of ham, turkey,
 peppered turkey, grilled chicken,
 or cajun chicken
 choice of provolone, cheddar,
 or swiss, deli sauce, lettuce 7.25

FROM THE GRILL

GRILLED CHEESE PESTO

cheddar, provolone
 roasted red onion, tomato
 basil pesto 8.50

TURKEY BACON MELT

Plath's bacon, provolone
 roasted red onion
 mushroom 8.50

GRILLED CHICKEN PARMESAN

grilled chicken
 mozzarella, parmesan
 marinara 8.50

JUST FOR KIDS

KIDS SANDWICH 4.50

thin-cut bread of choice
 mayo, lettuce, cheddar
 sliced ham or shaved turkey

PB&J 4.25

CHEESE QUESADILLA 3.95

BUTTERED PARMESAN NOODLES 3.50

KIDS' PANCAKE 3.95

(before 11 am)

KIDS' FRENCH TOAST 3.95

(before 11 am)



BUSINESS MEETINGS | HOLIDAY PARTIES | WEDDINGS | SHOWERS | AT-HOME ENTERTAINING



THREE Unique Restaurants ONE Remarkable Catering Experience

As part of Wineguys Catering, lovers of Roast & Toast culinary delights and coffee can enjoy favorites away from the restaurant, too. Whether an array of baked goods and coffee for a morning meeting or lunch for an afternoon bridal shower, ingredients are locally-sourced, service is impeccable, and everything is housemade, of course.

Ask for details, or visit WINEGUYSCATERING.com.



PITAS

GRILLED CHICKEN GYRO

warm sliced grilled chicken
 tzatziki sauce, crumbled feta cheese
 red onion, spinach, tomato 8.75

CHICKEN COBB

Plath's bacon, sliced grilled chicken
 bleu cheese dressing
 lettuce, tomato, avocado 8.95

VEGGIE

roasted-garlic hummus
 spinach, tomato, carrot, red onion
 avocado 6.95

SOUPS & COMBOS

SOUP

7oz cup 3.25 | 15oz bowl 5.25

SOUP FLIGHTS — 7oz cup

Triple Flight 7.75

Quad Flight 9.95

COMBOS

- BOWL OF SOUP &
- Garden or Caesar Salad 9.95
- Side Specialty Salad 9.95
- Half Sandwich 9.95

CUP OF SOUP &

- Half Sandwich 7.75

ROAST & TOAST IS AN ALLERGEN-CERTIFIED SERVSAFE® RESTAURANT

ASK ABOUT VEGAN AND ALLERGEN-SENSITIVE OPTIONS

menu updated 9/18

A SLICE OF HISTORY

In 1993, Bob and Mary Keedy had a vision: offer the best, house-roasted coffee, house-made foodie creations, all in a comfortable and fun atmosphere. Roast & Toast was born. And now, 25 years later with Ben Walker as partner, Roast & Toast has become a local's favorite and visitor's destination spot.

OUR COFFEE:

Beans are carefully selected from sustainable, environmentally conscious growers, and then roasted on site by Chuckie Grooters and Mariah Becker. Featuring coffee from over 15 countries, a wide range of flavor notes, bodies and roast levels are available by the pound for pick-up and mail order.

OUR KITCHEN:

From baked goods to salad dressings, from hand-cut sandwich meats to breads — everything is made in-house using local growers whenever available and in season. Dine in, take out, or have an event catered.

Roasting, brewing, cooking, serving ...since 1993.

DINNER AFTER 4 PM EAT IN OR TAKE HOME

add a bowl of soup, side garden or side caesar salad 3.95

CHICKEN POT PIE
peppered chicken breast
carrots, broccoli, chicken gravy
puff pastry topping 9.95

BEEF QUESADILLA
house-roasted beef,
sauteed green peppers
roasted red onions
cheddar, mozzarella
sour cream, salsa 9.95

PASTA

- SPINACH CHICKEN ALFREDO
housemade alfredo
fresh spinach, parmesan
grilled chicken 7.95
- BEEF MARINARA
espresso rubbed beef
housemade marinara
parmesan 7.95

PITA PIZZA

- THREE CHEESE
housemade marinara, mozzarella
cheddar, parmesan 7.95
- PESTO
housemade pesto, prosciutto
roasted mushrooms, red onions
mozzarella, parmesan 8.95
- CHICKEN BROCCOLI
housemade alfredo
peppered chicken, broccoli, feta,
mozzarella 8.95

HOUSEMADE everything

BREAKFAST

MONDAY – SATURDAY 'TIL 11AM | SUNDAY 'TIL 12PM

BREAKFAST PLATE
eggs, Plath's bacon, plain or spicy home fries
toast, strawberry jam 6.95

PANCAKES
three greek-yogurt and vanilla pancakes
simple, blueberry or chocolate chip
Maple Moon (Petoskey) maple syrup 7.45

FRENCH TOAST
two thick slices of whole wheat or sourdough
Maple Moon (Petoskey) maple syrup 6.50

EGG WRAPS & EGG BOWLS
scrambled eggs, side of plain or spicy home fries
wrapped in a grilled tortilla or served in a bowl less the wrap 6.95

- LORRAINE — roasted red onion, swiss cheese, Plath's bacon
- DENVER — roasted red onion, sautéed green pepper, diced tomato, cheddar, ham
- SPINACH & PROVOLONE — roasted red pepper and red onion, spinach, provolone
- SPICY VEGGIE — roasted red onion and mushroom, sautéed green pepper
diced tomato, jalapeno, pepper jack

ENGLISH MUFFIN EGG SANDWICHES

- HAM, CHEDDAR 2.75
- SAUSAGE, PROVOLONE 2.95
- BACON, SPINACH, SWISS 3.95
- CHORIZO, CHEDDAR CHEESE 3.95

BREAKFAST PITA
warm pita, housemade hummus
Plath's bacon, eggs, cheddar, avocado, fresh spinach 7.45

COFFEE & BEVERAGES

SPECIALTY COFFEE DRINKS
created by SCA-trained baristas

LATTE
MOCHA
CAPPUCCINO
ESPRESSO

COFFEE FAVORITES

- MILKY WAY MOCHA
caramel, vanilla, whipped cream
- AUTUMN SUNSET
full bodied coffee
cinnamon, hazelnut
Ghirardelli chocolate, whipped cream

DIRTY IRISHMAN
latte, irish creme
creme de cacao, whipped cream

NON-COFFEE FAVORITES

- GHIRARDELLI HOT CHOCOLATE
dark or white, whipped cream

GOLDEN EYE
Ghirardelli white hot chocolate
caramel, irish creme, whipped cream

CHOCOLATE OVERDOSE
Ghirardelli hot chocolate
creme de cacao, whipped cream

CHAI
iced or hot

BAKED GOODS

ASSORTED COOKIES 1.74
BROWNIE 3.25
SCONES 2.12
MUFFIN 1.95
BISCOTTI 1.84

FROM BIG APPLE BAGELS

BAGELS 1.95

add cream cheese
strawberry jam
peanut butter 2.95

add specialty cream cheese:
garden veggie, cherry vanilla,
sriracha or featured 3.25

SIDES

three slices of Plath's bacon 2.95
two patties of sausage 2.95
eggs 1.95
plain or spicy home fries 1.95

A LOCAL'S FAVORITE

MINT DE MOCHA
white chocolate mocha
crème de menthe

COLD BREW

NITRO INFUSED or STILL COLD BREW COFFEE
flash hot infusion
24-hour cold steep extraction
bright coffee bite with a smooth full body finish

FRUIT SMOOTHIES

BLENDED | REFRESHING
yogurt, honey, apple juice, ice
strawberry, blueberry, peach
raspberry, blackberry, banana

SODAS

ITALIAN | FRENCH
choose a favorite flavor

NORTHWOODS SODAS
fountain or bottled
espresso root beer, a Roast & Toast specialty
collaboration unique and traditional flavor varieties