

TOAST & BERRY

BREAKFAST • BRUNCH • LUNCH

TOAST

- | | | |
|---|--|---|
| AVOCADO TOAST* <i>GFR V</i> 12.49
multigrain toast, fresh avocado, sunny-side up egg, fresh pico de gallo, microgreens | SMOKED SALMON TOAST* <i>GFR</i> 13.49
multigrain toast, smoked salmon, caper cream cheese, fresh cucumber, pickled red onion, microgreens | VEGETABLE TOAST <i>GFR V</i> 10.99
multigrain toast, fresh avocado, tomato, pickled red onion, fresh cucumber, radish, microgreens |
|---|--|---|

FRENCH TOAST

substitute Bissell Farms 100% Ohio maple syrup +1.00

- | | | |
|--|---|--|
| CINNAMON ROLL <i>V</i> 13.49
house-made cinnamon roll bread, cream cheese frosting, powdered sugar, maple syrup, choice of breakfast meat | BLUEBERRY LEMON <i>V</i> 14.49
house-made blueberry bread, blueberry compote, cream cheese frosting, powdered sugar, maple syrup, choice of breakfast meat | CHICKEN & TOAST 15.49
a slice of cinnamon roll French toast, fried boneless Gerber Amish Farms chicken breast, maple syrup, honey hot sauce
Nashville hot +2.00 |
|--|---|--|

PANCAKES

all pancakes served with your choice of breakfast meat - substitute Bissell Farms 100% Ohio maple syrup +1.00

- | | | |
|--|---|---|
| BUTTERMILK <i>V</i> 11.49
three house-made buttermilk pancakes, powdered sugar, whipped butter, maple syrup | BLUEBERRY <i>V</i> 13.49
three house-made blueberry pancakes, blueberry compote, whipped butter, powdered sugar, maple syrup | CINNAMON STREUSEL <i>V</i> 12.49
three house-made cinnamon pancakes, cinnamon crumble, cinnamon sugar, whipped butter, maple syrup |
|--|---|---|

OMELETS

all omelets served with hash brown squares and multigrain toast - substitute egg whites +1.50

- | | | |
|---|--|---|
| THREE LITTLE PIGS <i>GF</i> 13.49
three eggs, white cheddar cheese, bacon, ham, sausage, green onion | SPINACH, GOUDA, BACON <i>GF VR</i> 13.49
three eggs, smoked Gouda, fresh spinach, bacon | MUSHROOM & JACK CHEESE <i>GF V</i> 12.99
three eggs, cremini mushroom, caramelized onion, Monterey Jack cheese |
|---|--|---|

EGGS

- | | | |
|--|---|--|
| EGGS AS YOU WISH* <i>GFR V</i> 9.49
two eggs prepared as you wish, hash brown squares, whole grain toast or one buttermilk pancake
add bacon, sausage links, goetta, chicken sausage, or turkey bacon +3.50 | EGG & CHEESE CROISSANT* <i>GFR VR</i> 11.99
all-butter croissant, scrambled egg, bacon, white American cheese, hash brown squares
sub Glier's goetta +2.00 | HEMINGWAY BENEDICT* <i>GFR</i> 15.49
Wolferman's English muffin, two poached eggs, smoked salmon, roasted tomato, hollandaise, hash brown squares |
| EGGS BENEDICT* <i>GFR VR</i> 13.99
Wolferman's English muffin, two poached eggs, ham, hollandaise, and hash brown squares
sub Glier's goetta +2.00 | FLORENTINE BENEDICT* <i>GFR V</i> 13.99
Wolferman's English muffin, two poached eggs, sautéed spinach, fresh tomato slice, hollandaise, hash brown squares | |

BOWLS

- | | | |
|---|--|---|
| SOUTHWEST BOWL* <i>GF VR</i> 13.49
hash brown squares topped with three eggs scrambled with bacon & green chilis, then topped with jack cheese, crèma, fresh pico de gallo, green onion and fresh jalapeño | CHICKEN HASH* <i>GF</i> 13.49
hash brown squares, roasted chicken, smoked Gouda cheese sauce, green chile, pimiento, sriracha aioli, sunny-side up egg, green onion | PROTEIN BOWL* <i>GF</i> 13.49
red quinoa, spinach, mushrooms, tomatoes, avocado yogurt sauce, scrambled egg whites, fresh pico de gallo, microgreens
add roasted chicken +3.50 |
| AÇAÍ BOWL <i>GF V</i> 11.99
açai berry blend, vanilla Greek yogurt, fresh banana, strawberry, blueberry, house-made oat crumble | OATS & BERRIES <i>GF V</i> 7.99
steel-cut oatmeal topped with fresh banana, strawberries, blueberries | |

À LA CARTE

- | | | |
|---|------------------------------------|--|
| 1 EGG* <i>GF V</i> 2.50 | APPLEWOOD BACON 4.95 | MULTIGRAIN TOAST <i>V</i> 3.00 |
| 2 EGGS* <i>GF V</i> 4.75 | TURKEY BACON 4.95 | GLUTEN-FREE TOAST <i>GF V</i> 4.50 |
| HASH BROWN SQUARES <i>GF V</i> 4.00 | GLIER'S GOETTA 5.50 | ENGLISH MUFFIN <i>V</i> 3.75 |
| 1 PANCAKE 3.00 | SAUSAGE LINKS 4.95 | FRESH FRUIT <i>GF V</i> 4.00 |
| | CHICKEN SAUSAGE 4.95 | CRINKLE-CUT FRIES <i>GF V</i> 4.50 |

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

Allergen Requests - please alert our staff immediately if anyone in your party has food allergies or concerns.

While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and we are unable to guarantee that any item is completely free of allergens.

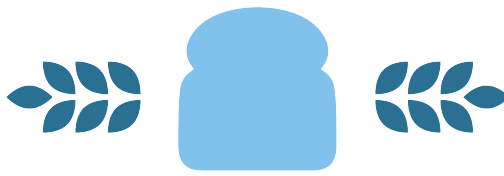
V - vegetarian

VR - vegetarian by request

GF - gluten-free

GFR - gluten-free by request

gluten-free bun +3.00 gluten-free bread +3.00



TOAST & BERRY

BREAKFAST • BRUNCH • LUNCH

SOUP & GREENS

CHEF'S SOUP OF THE DAY bowl **6.99**
house-made, seasonally driven cup **4.99**

SOUP & SALAD **9.99**
cup of soup of the day, your choice of
Clyborne, Caesar, or Spinach & Strawberry Salad

CLYBORNE GREENS GF VR **7.99**
mixed greens, tomatoes, red onion,
bacon, white cheddar, house-made
sweet & sour vinaigrette

CLASSIC CAESAR GFR **7.99**
chopped romaine lettuce, garlic croutons,
shaved Parmesan cheese, house-made
Caesar vinaigrette

SPINACH & STRAWBERRY GF V **8.99**
fresh baby spinach, fresh strawberries,
red onion, sunflower seeds, blue cheese,
balsamic vinaigrette

SALAD ADDITIONS

chicken +8.00 salmon* +11.00 blackened salmon* +11.00

BLACKENED SALMON SALAD* GF **18.99**
local mixed greens, tomatoes, cucumber,
red onion, blue cheese, sweet & sour
vinaigrette

CHICKEN QUINOA SALAD GF V **15.99**
pulled chicken, romaine, red quinoa,
white cheddar, cucumber, tomato, radish,
red grapes, red onion, sunflower seeds,
balsamic vinaigrette

BURGERS & SANDWICHES

all burgers and sandwiches served with crinkle-cut fries

CLASSIC CHEESEBURGER* GFR **11.99**
white American cheese, lettuce, tomato,
red onion, house-made pickles, signature
sauce, toasted bun **add bacon +3.00**

CRISPY CHICKEN GFR **12.99**
Gerber Amish Farms chicken, lettuce, tomato,
house-made pickles, signature sauce
Nashville hot +2.00

TURKEY AVO CLUB GFR **12.49**
toasted multigrain bread, sliced turkey,
fresh avocado, bacon, mayonnaise, lettuce,
tomato

FRIED EGG & AVO BURGER* GFR **13.99**
white American cheese, lettuce, tomato,
fried egg, fresh avocado, toasted bun
add bacon +3.00

TUNA SALAD GFR **13.49**
toasted multigrain bread, fresh
cucumber, sliced tomato, fresh ahi
tuna salad made in-house

BLT&E* GFR **11.99**
toasted multigrain bread, fried egg,
applewood-smoked bacon, lettuce, tomato,
mayonnaise **sub Glier's goetta +2.00**

WAFFLE & SMOKED PORK* **14.49**
Belgian waffle, sliced smoked pork shoulder,
fried egg, white American cheese
sub fried chicken breast +4.00

CHICKEN SALAD CROISSANT GFR **11.99**
house-made chicken salad, lettuce, tomato,
butter croissant
add bacon +3.00

BAR

GRAPEFRUIT & BASIL **11.50**
Ketel One vodka, freshly squeezed
grapefruit juice, fresh basil

PINEAPPLE UPSIDE-DOWN CAKE **11.50**
Pinnacle Cake vodka, Disaronno,
pineapple juice, house grenadine,
Luxardo cherry

TEQUILA SUNRISE **11.00**
El Jimador Silver tequila, freshly
squeezed orange juice,
house-made grenadine

COLD BREW MOCHA **11.50**
house-made cold brew coffee,
espresso vodka, Kahlúa, heavy cream,
chocolate drizzle

BLOODY MARY **9.95**
house mix, Finlandia vodka, lime,
cucumber, bacon, celery, olives

BLOODY MARIA **9.95**
El Jimador Silver tequila, house
mix with habanero & chilis (*spicy*)

MIMOSA **9.50**
choice of fresh orange, fresh grapefruit,
pineapple, peach, strawberry, raspberry,
blueberry, or pomegranate

MIMOSA FLIGHT **14.50**
choose three flavors

GLASS OF WINE **8.50**
Sparkling, Pinot Grigio, Chardonnay,
Pinot Noir, Merlot, Cabernet Sauvignon

BEER **6.00**
Fretboard REBA Strawberry Blonde,
Fretboard Vlad Pilsner, Bud Light,
Rhinegeist Bubbles, Michelob Ultra,
MadTree Psychopathy IPA

COFFEE BAR

COFFEE **3.75**
DECAF COFFEE **3.75**
ESPRESSO **3.50**
CAPPUCCINO **4.75**
LATTÉ **5.25**
CARAMEL LATTÉ **5.50**
VANILLA LATTÉ **5.50**
CHAI LATTÉ **5.50**
MOCHA **5.50**
COLD BREW COFFEE **4.75**
HOT TEA **3.75**
Black Teas - Earl Grey,
English Breakfast
Herbal Tisanes - Green Roobios,
Peppermint (Decaf)

available milks and creams

Indian Creek Creamery Whole Milk
Almond Milk
Oat Milk
Half & Half

JUICE BAR

FRESHLY SQUEEZED ORANGE **4.75**
FRESHLY SQUEEZED GRAPEFRUIT **4.75**
FRESHLY SQUEEZED LEMONADE **4.25**
add peach, strawberry, blueberry, or raspberry +.50
V8 VEGETABLE JUICE **3.95**
APPLE JUICE **3.95**
PINEAPPLE JUICE **3.95**
CRANBERRY JUICE **3.95**

KIDS' MENU

KID'S BREAKFAST GFR **8.49**
two scrambled eggs, bacon,
pancake

KID'S PANCAKES **7.99**
two buttermilk pancakes, whipped butter,
powdered sugar, maple syrup, bacon

KID'S CHEESEBURGER GFR **8.99**
white American cheese, toasted bun,
crinkle-cut fries

CHICKEN FINGERS GF **8.99**
chicken tenders served with crinkle-cut fries

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.
Allergen Requests - please alert our staff immediately if anyone in your party has food allergies or concerns.

While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and we are unable to guarantee that any item is completely free of allergens.

V - vegetarian GF - gluten-free
VR - vegetarian by request GFR - gluten-free by request

gluten-free bun +3.00 gluten-free bread +3.00

FOLLOW US:
@ToastandBerry



LOOKING GLASS
HOSPITALITY

LookingGlassHospitality.com
Visit our other concepts:

TAHONA
KITCHEN + BAR

BLUE ASH SUMMIT PARK
LOVELAND
TAHONAKitchen.com

CLYBORNE
SPIRITS

MASON
Clybornes.com

FRETBOARD
HONEY LILY

HAMILTON
FBPublicHouse.com

EMERY

MARIEMONT
EmeryMariemont.com

Alara

MADISONVILLE
AlaraCincinnati.com