

the Friendly Toast

ALL DAY BRUNCH & BAR



A NEW ERA
has begun.

ONE SMALL STEP FOR OUR KITCHEN. *ONE GIANT LEAP FOR YOUR TABLE.*



AM-PANADAS

SHAREABLES

CHURRO STICKS Cinnamon-sugar brioche sticks served with dulce de leche and strawberry habanero jam

AM-PANADAS* Bacon, sausage, egg, New School American Cheese | Pico de gallo and garlic aioli

SOME LIKE IT TOT Jumbo cheddar tater tots, New School American Cheese Sauce, sautéed onion, bacon, and Sriracha glaze

BISCUIT BUNDLE Jalapeño-cheddar biscuits with apricot jam and hot honey butter *Add Maple Sausage Gravy +\$2.00 | Add Pimento Cheese +\$2.00*

HOT HONEY CHICKEN BITES Buttermilk-brined, hand-breaded chicken crisped to order, glazed in Mike's hot honey, topped with dill pickles | Served with house ranch or blue cheese

BREAKFAST CLASSICS

GF CLASSIC BREAKFAST* Two eggs any style served with your choice of breakfast meat, home fries, and toast

MONSTER BREAKFAST* Pancakes or brioche French toast with powdered sugar and whipped butter, two eggs any style, choice of breakfast meat, home fries, and real maple syrup

SALLY'S AVOCADO TOAST Toasted sourdough, topped with smashed avocado, tomato, cucumber, radish, mixed greens, pickled onion, feta, and lemon-pepper sumac
Add Jammy Egg +\$2.00 | Add Smoked Salmon* +\$4.00*

BREAKFAST SANDWICH* Soft slow-cooked eggs, American cheese, on housemade jalapeño cheddar biscuit. Choose from bacon, maple sausage patty, thick cut pork belly, carnitas, or ham | Served with home fries

HASH QUICHE CUPS* Two crispy hash brown cups filled with scrambled eggs, bacon, jalapeño jack cheese, onion, and red pepper. Finished with lime crema and scallions | Mixed greens

BISCUITS AND GRAVY* Housemade jalapeño-cheddar biscuit, smothered in maple sausage gravy, over easy eggs

LOX & LOADED* Cold-smoked salmon, scallion cream cheese, smashed avocado, tomato, cucumber, pickled onion, fresh dill, and a soft over-easy egg on a toasted everything bagel | Mixed greens

CHICKEN & WAFFLES Belgian waffle, hand-breaded fried chicken, house Calabrian hot honey sauce, hot honey butter | Served with 100% pure maple syrup



OMELETS & SCRAMBLES Served with home fries and toast

GF PHILLY STEAK OMELET* Shaved steak, red bell peppers, mushrooms, onion, New School American Cheese Sauce, and hot pepper relish

GF SKLARMAGEDDON OMELET* Bacon, maple sausage, ham, jalapeño jack cheese, New School American Cheese, and chipotle sauce

GF SAM'S GARDEN OMELET* Spinach, broccoli, mushrooms, dry roasted tomatoes, and feta

GF NEW HAMPSHIRE'S FINEST SCRAMBLE* NH North Country crumbled bacon, broccoli, red bell peppers, and feta

V GF VEGAN SCRAMBLE Seasoned tofu, plant-based sausage, broccoli, mushroom, onion, red bell peppers, spinach, roasted tomatoes, topped with avocado and pickled onion | Served on crispy hash browns with toast



SKLARMAGEDDON OMELET

MAKE YOUR OWN OMELET OR SCRAMBLE

Served with home fries and toast

Start with 3 eggs, then make it your way!

Upgrade base to Egg Whites or Tofu +\$2.00

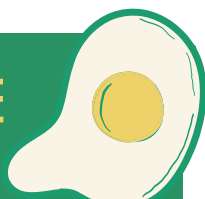
CHOOSE ANY 2 VEGGIES Tomatoes, Red onion, Spinach, Jalapeños, Corn, Red bell peppers, Mushrooms, Broccoli, Pico de gallo, Black beans. Sliced avocado +\$3.00

Additional Veggies +\$1.00 Ea.

CHOOSE ANY 1 CHEESE American, Jalapeño-jack, Feta, Cotija, Vegan
Additional Cheese +\$1.50 Ea.

ADD PROTEINS Bacon, Ham, Sausage +\$2.50 Ea.

Thick Cut Pork Belly, Turkey Sausage, Chorizo, Corned Beef Hash, Shaved Steak, Vegan Sausage, Carnitas, Seasoned Tofu +\$3.50 Ea.



BENEDICTS Served with classic hollandaise and home fries

IRISH BENNY*

Slow-cooked corned beef, poached eggs, on a griddled English muffin

FRIENDLY TOAST BENNY*

Smoked ham, poached eggs, on a griddled English muffin

PORK BELLY BENNY*

Slow-braised thick-cut bacon, onion jam, poached eggs, on a griddled jalapeño-cheddar biscuit

LILY'S FLORENTINE BENNY*

Avocado, sautéed greens, roasted tomatoes, mushrooms, poached eggs, and lemon pepper sumac on a griddled English muffin



Gluten Friendly



Vegan

Before placing your order, please inform your server if a person in your party has any food allergies.

SWEET STUFF Garnished with powdered sugar and served with 100% pure maple syrup

COOKIE MONSTER PANCAKES

Three cookie crumble buttermilk pancakes griddled to order, layered and topped with vanilla whipped cream and homemade chocolate cookie crumble
Upgrade to Double Chocolate +\$1.00

BUTTERMILK PANCAKES

Three buttermilk pancakes griddled to order, finished with whipped butter
Add Blueberries, Chocolate Chips, or Bananas +\$1.00

BRIOCHE FRENCH TOAST

Two pieces of thick cut brioche French toast topped with fresh berries and whipped cream

BELGIAN WAFFLE

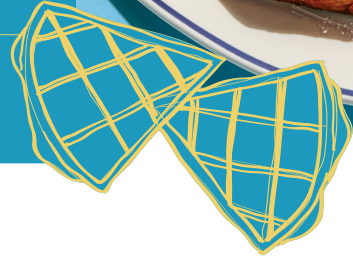
Our Belgian waffle with whipped cream

V GF GLUTEN FREE & VEGAN PANCAKES

Three pancakes griddled to order, made from a gluten free batter of oat milk, agave, and vanilla



BRIOCHE FRENCH TOAST



BURRITOS & TACOS

BREAKFAST BURRITO*

Scrambled eggs, jalapeño jack cheese, crispy potato, black beans, pico de gallo, fresh jalapeño, and chipotle crema wrapped in a warm flour tortilla
Served with home fries
Add Chorizo +\$2.00

MEG'S AMERICAN BURRITO*

Scrambled eggs, bacon, New School American Cheese, crispy potato, and garlic aioli wrapped in a warm flour tortilla | Served with home fries

V GF VEGAN BREAKFAST BURRITO

Seasoned tofu, plant-based sausage, black beans, fresh jalapeño, pico de gallo, vegan cheese, and avocado wrapped in a warm gluten free tortilla.
Served with crispy hash browns

CHORIZO BREAKFAST STREET TACOS*

Soft scrambled eggs, spiced chorizo, and jalapeño jack cheese in crisped corn tortillas | Pico de gallo, cilantro, chipotle crema, and lime



CHORIZO BREAKFAST STREET TACOS

HANDHELDS Served with waffle fries

THE HOT CHICK

Hand-breaded crispy brined chicken, finished with house Calabrian hot honey sauce, southern style slaw, and sliced dill pickles on a griddled brioche bun

THE CLASSY CHICK

Hand-breaded crispy brined chicken with Duke's mayo, sliced dill pickles, red onion, fresh lettuce, and roasted tomato on a griddled brioche bun

BLAT'S ALL, FOLKS

Smoked bacon, lettuce, smashed avocado, roasted tomato, and lemon-garlic aioli on griddled sourdough

BOHEMIAN WRAPSODY

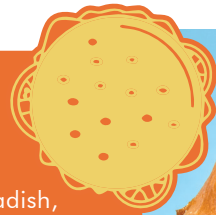
Garlic-herb grilled chicken with lettuce, radish, roasted tomato, avocado, English cucumber, and ranch, flour tortilla

JAMMIN' BACON BURGER*

Angus beef patty layered with slow-cooked thick-cut bacon, onion jam, New School American Cheese, and smoky chipotle aioli on a griddled brioche bun

CLASSIC BURGER*

Angus beef patty with Duke's mayo, New School American Cheese, sliced dill pickles, red onion, lettuce, and roasted tomato on a griddled brioche bun



THE CLASSY CHICK

CHOP IT LIKE IT'S HOT



SALADS & BOWLS

CRISPY PIMENTO BOWL Buttermilk-brined, hand-breaded chicken, home fries, red bell peppers, garlic spinach, onion, house pimento cheese, and house Calabrian hot honey sauce

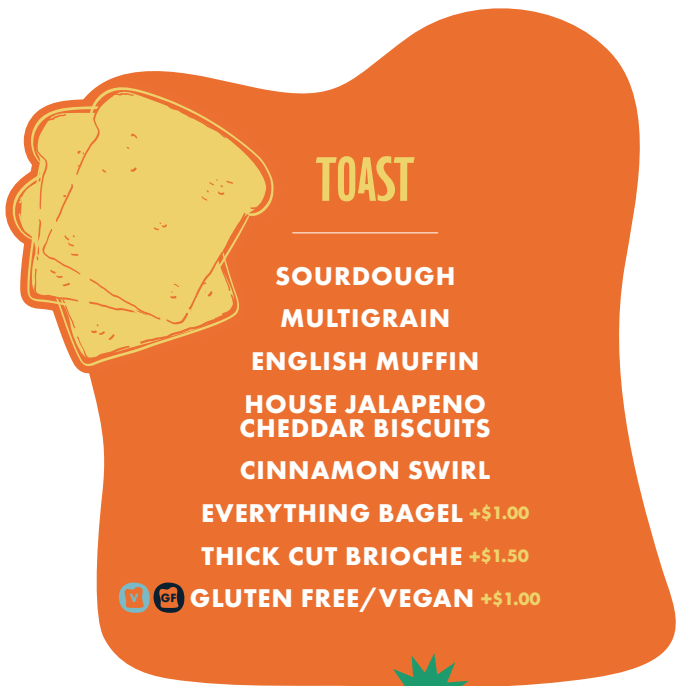
CAESAR'S REVENGE Citrus chicken paillard, shaved romaine, cotija, crispy tortilla strips, southwest lemon, tajin, and house Caesar dressing

CHOP IT LIKE IT'S HOT Crispy buffalo chicken, chopped romaine, tomato, cucumber, radish, pickled onion, croutons, blue cheese dressing

V GF GERTI'S GARDEN SALAD Mixed greens, English cucumber, red onion, tomato, radish, and citrus vinaigrette

**Add Jammy Egg* +\$2.00 | Grilled or Crispy Chicken +\$4.50
Pork Belly +\$3.50 | Angus Patty* +\$5.50**

*These items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



TOAST

SOURDOUGH
MULTIGRAIN

ENGLISH MUFFIN

HOUSE JALAPENO
CHEDDAR BISCUITS

CINNAMON SWIRL

EVERYTHING BAGEL +\$1.00

THICK CUT BRIOCHE +\$1.50

  GLUTEN FREE/VEGAN +\$1.00



SIDES

TOAST

TWO EGGS*

BACON

HOUSE MAPLE PORK SAUSAGE

TURKEY SAUSAGE

VEGAN SAUSAGE

HAM

CORNED BEEF HASH

SMOKED SALMON*

CHORIZO

 HOME FRIES

JUMBO CHEDDAR TATER TOTS

WAFFLE FRIES

  SEASONAL FRUIT

  SLICED AVOCADO

  SIDE GARDEN SALAD

CRISPY CHICKEN TENDERS



the
**Friendly
Toast**

ALL DAY BRUNCH & BAR

CULINARY COMMITMENT

At The Friendly Toast, our menu reflects our commitment to cooking with intention: using real ingredients, thoughtful sourcing, and time-honored techniques to create exceptional food, served with pride. Guided by purpose and grounded in craft, we strive to elevate every detail that reaches your table.

Our purpose extends beyond the plate. From our earliest days as an energetic neighborhood gathering place to the vibrant spaces we are today, we have always believed great food brings people together. Meals that linger. Conversations that stretch. Moments that turn everyday life into something worth toasting.

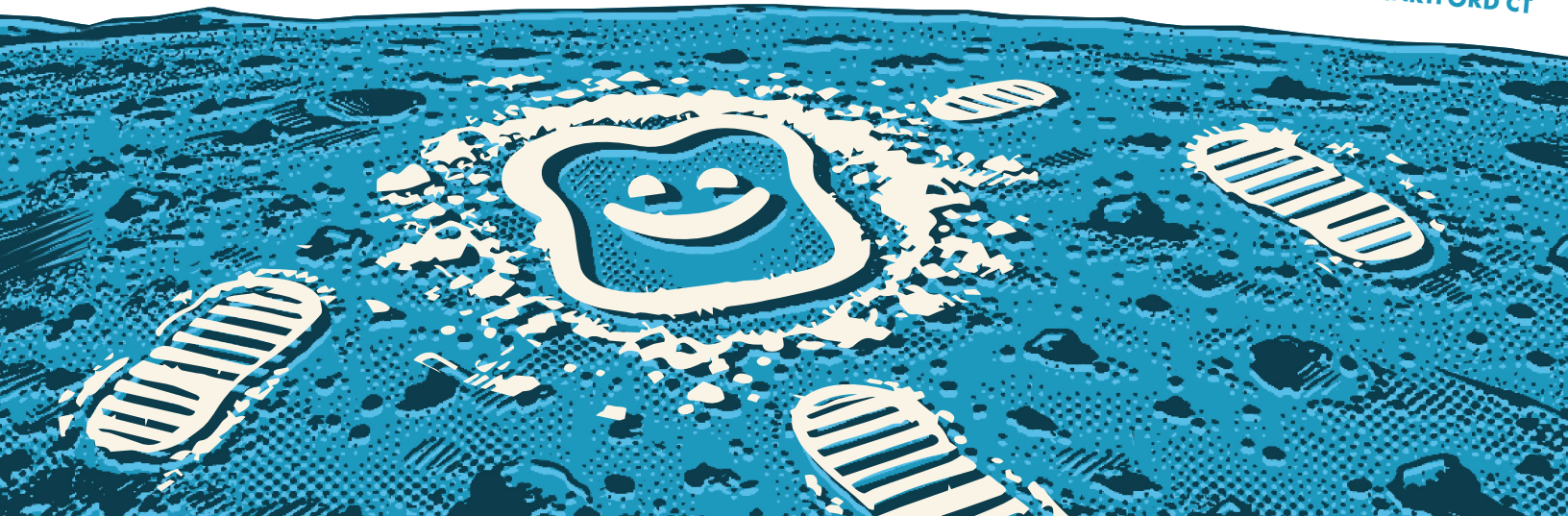
The Friendly Toast continues to honor our roots while reaching for what's next. One small step for flavor. **One giant leap for bringing people together.**

OUR PARTNERS

We are proud to work with producers and artisans who share our commitment to quality, integrity, and flavor:

- **New School American Cheese**
 - Aged cheddar, cream, and butter. Real cheese, no processed ingredients.
- **Rival Brothers Coffee**
- **Ben's Sugar Shack**
- **North Country Smokehouse**
- **TCHO Cocoa**
- **Natalie's Orchid Island Juices**
- **Burlap & Barrel**
- **Mike's Hot Honey**

PORTLAND ME • PORTSMOUTH NH • SALEM NH • BEDFORD NH • NASHUA NH • CONCORD NH • BURLINGTON VT
BOSTON MA • CAMBRIDGE MA • CHESTNUT HILL MA • DEDHAM MA • BURLINGTON MA • NORTH ANDOVER MA • WEST HARTFORD CT



20% gratuity will automatically be added for parties of 6 or more.