

SANDWICHES & WRAPS

Served with chips, fresh fruit, or cucumber salad. Sub gluten free wrap 3. **ALL ITEMS CAN BE MADE GLUTEN FREE**

LEFT COAST BLT \$15

(710 cal) Thick-cut bacon, lettuce, tomato, fresh avocado, brie & pesto mayo on multigrain toast

CLUB \$15

(640 cal) Roasted turkey, thick-cut bacon, ham, lettuce, tomato & mayo on sourdough toast

B.L.T \$13

(670 cal) Thick-cut bacon, lettuce, tomato & mayo on white toast

TURKEY & BRIE MELT \$14

(730 cal) Roasted turkey, melted brie, and raspberry puree served on grilled sourdough

TUNA MELT \$14

(1070 cal) Housemade albacore tuna salad and melted Pepper Jack served on grilled rye

GRILLED CHICKEN & BACON WRAP \$14

(1180 cal) Grilled chicken breast, chopped thick-cut bacon, and Pepper Jack tossed in honey mustard dressing

BLACKENED CHICKEN CAESAR WRAP* \$14

(730 cal) Blackened grilled chicken breast, parmesan, and crisp romaine lettuce tossed in Caesar dressing
Sub jumbo shrimp 2

HARVEST WRAP \$14

(670 cal) Oven-roasted veggies, quinoa, spinach, creamy goat cheese, and pecans tossed in our lemon garlic dressing

REUBEN \$16

(670 cal) Housemade corned beef or roasted turkey, kraut, 1,000 island dressing, and melted Swiss on grilled rye

BUFFALO CHICKEN WRAP \$14

(570 cal) Grilled chicken tossed in spicy buffalo and ranch dressing with lettuce and tomato
Sub jumbo shrimp 2

SIDES

MAC N CHEESE	\$5.50
PESTO PASTA SALAD	\$4.50
GRITS	\$4.50
BREAKFAST POTATOES	\$4.50
FRUIT CUP	\$4.50
BERRY CUP	\$5.50
CUCUMBER SALAD	\$4.50
SALAD	\$5.50
ROASTED VEGGIES	\$5.50
CHIPS	\$2.50

TOASTERY LIFESTYLE

Famously Fresh...no, really. Did you know **we make all of our dressings in-house?** **ALL ITEMS CAN BE MADE GLUTEN FREE**

AVOCADO TOAST \$14

(750 cal) Mashed avocado mixed with our lemon garlic dressing spread over two pieces of multigrain toast. Topped with creamy goat cheese & pico de gallo. Served with side of fruit

CALIFORNIA SALAD \$17

(660 cal) Grilled chicken breast, fresh avocado, strawberries, walnuts, mandarin oranges, and creamy goat cheese on a bed of field greens with our raspberry dressing on the side

OATMEAL

Cup \$4
Bowl \$8

(160-320 cal) Old fashioned oats topped with blueberries, strawberries, and brown sugar

DAYBREAK BURRITO* \$15

(670 cal) Three egg whites, Pepper Jack, caramelized onions, fresh avocado & roasted red peppers. Served with a side of our housemade pico de gallo & side of fruit
Add Beyond Meat Sausage or Turkey Bacon 3

PROTEIN POWER BOWL \$16

(330-550 cal) Quinoa, roasted vegetables, spinach, mushrooms, choice of eggs, and choice of breakfast meat with balsamic drizzle
Sub chicken 1.50
Sub shrimp 3.50

YOGURT PARFAIT \$5.5

(200 cal) Greek yogurt topped with house-made granola, blueberries, and strawberries

NUTELLA TOAST \$13

(615 cal) Served on 2 pieces of sourdough toast topped with strawberry and banana. Served with side of fruit

COBB SALAD \$17

(810 cal) Chopped grilled chicken breast, fresh avocado, bacon, tomato, and hard-boiled egg on a bed of field greens. Choice of dressing

CAESAR SALAD* \$10

(580 cal) Crisp romaine, parmesan, and housemade croutons, tossed in Caesar dressing
Add chicken 6 | jumbo shrimp 8

FAMOUSLY REFRESHING

(0-100 cal)

FAMOUS FRESH SQUEEZED OJ**	\$6
BOTTOMLESS ICED TEA	\$4
BOTTOMLESS SOFT DRINKS	\$4
HOT TEA	\$4
COLD BREW COFFEE	\$5
HOT CHOCOLATE	\$4
CHOCOLATE MILK	\$3.5
MILK	\$3
JUICE	\$4

TOAST TO YOU! WE CATER YOUR TOASTERY FAVORITES™

For information on catering, visit
www.FamousToastery.com

TRY OUR FAMOUSLY FRESH SQUEEZED ORANGE JUICE

FAMOUS LAVAZZA COFFEES

(0-100 cal)

BOTTOMLESS COFFEE OR DECAF	\$4
LATTE	\$6
AMERICANO	\$4
MACCHIATO	\$5
CAPPUCCINO	\$6

BE FAMOUS WITH US

For your opportunity to own a Famous Toastery, visit
BestBreakfastFranchise.com



*This product may be served undercooked

** This product has not been pasteurized



= contains nuts

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. While we offer gluten-free products and gluten-sensitive menu items, we are not a gluten-free environment. Our kitchen does not have a separate prep surface, cook tops, or equipment to ensure gluten particles do not come in contact with gluten-sensitive dishes. Chefs prep and cook to order in common areas, and menu items may come in contact with other food products.

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