

The Old Toad

277 Alexander St Ste 112 14607-1920 · +15852322626 · Updated: Jan 14, 2026

[View online menu](#)



SOUPS 2

Old Todd Drunken Cheddar

\$5.00

A crock of our famous homemade hearty vegetable soup cooked in Fullers London Pride and finished with the best extra mature cheddar cheese, served with a side of warm bread

Soup of the Day

\$5.00

A crock of our tasty homemade soup made with local and seasonal Ingredients, served with a side of worm bread

SALADS 3

Kale House Salad

AVAILABLE OPTIONS

A kale and spinach mix topped with shredded carrots, red onion, blue cheese and croutons tossed in thyme balsamic vinaigrette

Small: \$4.50

Large: \$8.00

Goat Cheese Salad

AVAILABLE OPTIONS

A mixed salad leaf base topped with toasted pecans, dried cranberries and goats cheese, tossed in a Dijon vinaigrette

Small: \$5.50

Large: \$10.00

Roasted Red Pepper Salad

AVAILABLE OPTIONS

A bed of mixed leaves topped with roasted red pepper, bacon and shredded cheddar, tossed in a honey mustard dressing

Small: \$5.00

Large: \$9.75

SMALL PLATES 9

Scotch Egg

\$6.50

Hard boiled egg wrapped in scotch-seasoned sausage meat bread crumbled and fried until crisp and golden served with homemade mustard mayonnaise sauce

Onion Rings

\$6.00

Freshly cut onions, dipped in our house beer batter and fried until golden served with bleu cheese dressing

Chorizo Sausage Roll

\$6.00

Chorizo sausage encased in pastry, served with roasted red pepper aioli

British Chips

AVAILABLE OPTIONS

A large basket of homemade thick cut fries

\$6.00

Add Melted Cheddar Jack Cheese:

\$1.00

Apple Wood Smoked Bacon: \$2.00

Chips + Dips **\$8.00**

A large basket filled with British chips and three battered chicken breast fingers, served with homemade toad hot sauce and bleu cheese dressing

Stuffed Portabella Mushrooms **\$6.25**

Portabella mushroom stuffed with mature cheddar cheese, and roasted red pepper finished with a sprinkling of crispy bread crumbs served with red pepper aioli

Cheesy Garlic Baguette **\$6.00**

A warm baguette stuffed with garlic butter and shredded cheddar + Monterey jack cheese

Garlic Mushrooms **\$7.50**

Plump button mushrooms pan fried in a cider, garlic cream sauce served with warm bread on the side

Cheese Board **AVAILABLE OPTIONS**

Chef's choice of 3 market cheese served with a warm baguette our house made tomato chutney and pickled vegetables

\$13.00

Add Cured Meat: \$3.00

SANDWICHES 5

Roast Beef **\$9.50**

House cooked rare roast beef thinly sliced with a horseradish cream sauce, red onion and mixed greens served on your choice of bread

Balsamic Chorizo **\$10.00**

Chorizo sausage, caramelized red onion, balsamic vinaigrette, baby spinach and melted Swiss cheese served on your choice of bread

Corned Beef **\$10.50**

Slow braised corned beef, onion chutney, mustard mayonnaise sauce and swiss cheese served on your choice of bread

Grilled Chicken **\$10.50**

Chicken breast, prosciutto, grilled onions, tomato chutney, melted cheddar cheese and tarragon mayonnaise served on your choice of bread

3 Cheese Grilled Cheese **\$8.50**

Melted Swiss cheddar and cranberry stilton served on rye bread

SIDES & SAUCES 7

Beef Gravy **\$1.50**

Veg Gravy **\$1.50**

Beer-B-Q Sauce **\$0.75**

Bleu Cheese Dressing **\$0.75**

Honey Mustard Sauce **\$0.75**

Mushy Peas **\$2.00**

Curry Sauce **\$2.50**

LARGE PLATES 10

Beer Battered Fish and Chips

Beer battered Haddock, British chips, homemade tartar sauce and a lemon wedge. Served with a choice of garden peas or homemade mushy peas. Wine Pairing: Pilsner / Lagunitas Pils

AVAILABLE OPTIONS

Small: \$8.50

Large: \$13.00

Bangers and Mash

\$14.00

Three cumberland sausages served over creamy mashed potatoes with onion chutney, garden peas and beef gravy. Wine Pairing: Stout / Victory Storm King

Beer Bangers

\$12.00

Vegetarian sausages made with Portobello mushrooms, red onions, walnuts, craisins, baby spinach, blue cheese and OT20, over creamy mashed potatoes with onion chutney, garden peas and veggie gravy. Wine Pairing: American IPA / OT20

Shepherds Pie

\$12.00

A traditional dish of ground beef, onion carrot and peas in a rich beef gravy, topped with mashed potatoes and melted cheddar jack cheese. Served with British chips and roasted market vegetables. Wine Pairing: English Brown Ale / Sam Smith Nut Brown

Yorkshire Pudding Dinner

\$11.00

Two slices of thick cut roast beef, traditional Yorkshire pudding, creamy mashed potatoes, roast potatoes, roasted market vegetables and beef gravy. Wine Pairing: English Ale / Fullers London Pride

Veggie Pot Pie

\$11.00

A delicious veggie pot pie stuffed with broccoli, cauliflower, leeks, mushrooms and onions, all cooked in creamy cheddar cheese sauce. Served with British chips and a choice of garden peas or homemade mushy peas. Wine Pairing: English Porter / Fullers London Porter

OT Burger

\$11.50

Ground sirloin beef burger with melted English Stilton Cheese, topped with apple wood smoked bacon, crisp beer battered onion ring and homemade beer-B-Q sauce in a toasted Kaiser roll served with British chips. Wine Pairing: Imperial Ale / Dogfish Head Burton Barton

Curried Chickpea Burger

\$10.00

Chickpea burger with apple and carrot lightly spiced with coriander and curry spices topped with mildly spiced pineapple chutney and chipotle mayonnaise in a lightly toasted kaiser roll served with British chips. Wine Pairing: Farmhouse / Saison / Ommegang Hennepin

Steak Ale And Mushroom Pie

\$13.50

Flat iron steak and button mushrooms cooked in a rich Brooklyn Brown ale gravy, encased in hot water pastry served with British chips and a choice of garden peas or homemade mushy peas. Wine Pairing: American Brown Ale / Brooklyn Brown Ale

Curry of the Week

Ask your server about this weeks curry special. All served on a bed of white rice with a side of warm Noon bread. Wine Pairing: Belgian / Leffe Blonde

YUMMY DESSERTS 2

Vanilla Porter Chocolate Cake

Sticky Toffee Pudding

LUNCH TIME COMBO 3

Soup + Salad

Salad + Sandwich

Sandwich + Soup