



Snacks & Shareables

Crispy Burrata Grana Padano, Marinara, Basil, Pesto	\$17	Costa Rican Ceviche GF Passionfruit, & Citrus-marianted Shrimp, Avocado, Crispy Plaintains	\$19
Cheese Steak Egg Rolls Caramelized Onions, Cooper Sharp, Spicy Ranch	\$14	Lump Crab Fries Old Bay, Lump Crab, Melted Cooper Sharp, Bang Bang Sauce	\$16
Hummus GF  Lemon-Tahini Base, Marinated Artichoke Hearts, Garlic Confit, Lemon Citronella, Crispy Chick Peas, Sumac	\$16	Peruvian Shrimp Patatas Bravas, Roasted Peppers, Chorizo, Aji Verde	\$18
Kung Pao Cauliflower GF  Roasted Peppers, Ginger Soy, Sriracha, Peanut Sauce, Roasted Peanuts, Cilantro	\$16	Stuffed Long Hot Peppers GF Prosciutto, Provolone, Gorgonzola, Caramelized Onions, Garlic Parmesan Broth	\$17
Tuna Poke Nachos Ginger Soy, Sweet Chili Aioli, Avocado, Pickled Onion, Jalapenos, Sesame Seeds, Scallions, Wonton Chips	\$22	Lettuce Wraps GF  Marinated Pulled Chicken, Spicy Peanuts, Pickle Carrots, Onions, Peanut Sauce	\$17
Chicken Tinga Nachos Monterey Jack Cheese, Queso Blanco, Jalapenos, Tomatillo Sauce, Cojita Cheese, Pico De Gallo, Black Olives, Sour Cream	\$18	Truffle Mac n Cheese Shrimp, Bacon, House Blend Cheese, Orecchiette	\$21
Toll Man Cheese Board Housemade Jam, Organic Honey, Walnuts, Fresh Fruit, Grilled Sourdough			



Salads

Caesar Salad Romaine, Creamy Anchovy Dressing, Grana Padano, Herb Croutons	\$14	Cobb Salad GF Butterhead Romaine Lettuce, Hard Boiled Eggs, Cherry Tomato, Pickled Red Onion, Avocado, Monterey Jack Cheese, Bacon, Smoked Chili Lime Dressing	\$16	Arugula & Pear GF Honey Balsamic Vinaigrette, Candied Walnuts, Gorgonzola Cheese	\$12
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ADD PROTEIN: Chicken \$8 | Shrimp \$10 | Salmon \$14 | NY Strip Steak \$15 | Miso Roasted Tofu \$11



Fries

Nashville Fries House Dry Rub, Served with Queso Blanco	\$9	French Fries	\$7	Truffle Fries Grana Padano Cheese, Served with Garlic Jalapenó Aioli	\$11
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Wings

Traditional Roasted or Breaded GF
10 for \$17 | 20 for \$32



SAUCES

BUFFALO: MILD OR HOT	TOLL MAN JOE'S SWEET & SPICY
GENERAL TSO	KOREAN
Wasabi Aioli	BANG BANG
CILANTRO HONEY CHIPOTLE	Smoked Pineapple Salsa
PHILLY SPECIAL	NASHVILLE DRY RUB
GARLIC PARMESAN	BUFFALO GARLIC PARMESAN
SWEET CHILI BBQ	HOUSE BBQ

Substitute Cauliflower with any wing sauce.

GF GLUTEN FREE

 PLANT BASED

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

Toll Man Joe's
Established 2016

Burgers & Big Bites

Served with Side Salad. Upgrade to French Fries.

Classic Burger Caramelized Onion, Cheddar, Lettuce, Tomato	\$17	Philly Cheesesteak Cooper Sharp, Caramelized Onions	\$18
Toll Man Burger Brie Cheese, Bacon Jam, Arugula, Roasted Jalapeno Aioli	\$21	Soprano Chicken Cheesesteak, Broccoli Rabe, Sharp Provolone, Roasted Peppers	\$18
Short Rib Grilled Cheese Braised Short Rib, Tiger Sauce, Cooper Sharp, Shallot Demi-glace, Served on Sourdough	\$24	Vegan Cheesesteak Wild Roasted Mushrooms, Caramelized Onions, Mozzarella Cheese	\$19
Shrimp Tacos Guajillo Marinade, Roasted Jalapeno Aioli, Lettuce, Pico de Gallo, Avocado, Salsa Verde, Cotija	\$14	Salmon BLT Bacon, Lettuce, Tomato, Avocado, Lemon Pesto Aioli. Served on Pita Bread	\$22
Korean Beef Tacos Bulgogi Short Rib, Sweet Chili Aioli, Pickled Cucumber, Carrots, Onion	\$22	Chicken BLT Brie Cheese, Bacon, Arugula, Garlic Aioli. Served on Pita Bread	\$17
Chicken Tinga Quesadilla Chipotle Pulled Chicken, Pico de Gallo, Monterey Jack Cheese, Roasted Jalapeno Aioli, Cilantro	\$18	Nashville Fried Chicken Sandwich House Dry Rub, Butter Pickles, Ranch, Lettuce, Tomato	\$18

Flatbreads

Pear and Figs Ricotta Spread, Red Wine Fig Jam, Mozzarella Cheese, Maldon Salt	\$17	Southwest Sharp Cheddar Cheese, Sundried Tomato Pesto, Shrimp, Chorizo, Saffron Aioli	\$18	Short Rib Mozzarella, Roasted Mushrooms, Chimichurri	\$19
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Entrees

Short Rib GF Mashed Potatoes, Roasted Root Vegetables, Shallot Demi- glazed, Chargrilled Chipolini	\$32	Half Roasted Chicken Peruvian Marinade, Spicy Potatoes, Chargrilled Broccoli, Aji Verde Sauce	\$28
Mussels Red Coconut Curry, Coconut Thai Curry, Garlic White OR Red Sauce, Served with Garlic Bread	\$20	Grilled Strip Steak Chimichuri, Yuca Fries, Fried Egg	\$35
Thai Salmon Seared Atlantic Salmon, Fried Rice, Coconut Curry, Broccoli	\$28	Lemon Kale Rigatoni  Fava Beans, Peas, Lemon Kale Pesto Cream Sauce, Berbere Sun Flower	\$24
Korean Bowl White Rice, Broccoli, Avocado, Pickled Carrots, Red Onion, Cucumber, Edamame, Frizzled Shallots, Korean Steak OR Tuna Poke	\$29	Spicy Shrimp Peppers, Onion, Shitake Mushrooms, Spinach, Soba Noodles, Ginger Soy, Spicy Crushed Peanuts, Cilantro, Scallion	\$27