



T

OAST. It's charred bread smeared with something on top, right?

Not so fast, say Andre Nabonne and Christin DeVille, proud owners of Colorado Springs' first Toastique franchise. Their Northgate neighborhood eatery is centered on fancy toast. Think thick squares of rustic bread layered with herbed ricotta, pesto, tomatoes, burrata, and fresh basil or a hearty slice of raisin walnut toast with honey-roasted peanut butter, bananas, strawberries, granola, chia seeds, honey, and mint. These and other offerings—cold-pressed juices, smoothies, smoothie bowls, hot drip and nitro cold brew coffees—are served with the speed of an on-the-go drive-through or in the relaxed atmosphere of an airy café.

"Everything is made in-house or locally sourced. Nothing comes from a package," says Nabonne. "We want our customers to know they are getting whole, all-natural meals with no processed ingredients."

The Toastique concept is an extension of the artisanal toast movement born in a gritty San Francisco coffeeshop. Gourmet toast eateries then sprung up in L.A., Detroit, New York, and Minneapolis, prompting *The New Yorker* to crown fancy toast the "2014 Food Trend of the Year."

The elevated breakfast trend inspired Toastique founder, 28-year-old Brianna

IF YOU GO
 Toastique,
 11590 Ridgeline Dr.
 toastique.com



The menu at Toastique offers gourmet toasts including the 3 Cheese Italian, the Avocado Smash, and the Spicy Crab.

BREAD WINNER
 A new restaurant concept elevates a humble breakfast treat.

Keefe, to open her own café on The Wharf in Washington, D.C. The success of that first store inspired Keefe in 2020 to launch the rapidly growing franchise. Two more Toastiques, in addition to the Northgate store, are projected to pop up in the Springs by the end of the year. One will be downtown on Tejon Street, says Keefe. "The commonality is healthy fast food, beautifully presented. No detail is too small," she says Keefe, noting "people eat with their eyes first."

Nabonne and DeVille chose their Toastique location—off Interquest and Voyager parkways—for its large square footage and unobstructed views of Pikes Peak. They want customers to savor that scene along with the feel-good interior with its abundance of live greenery, warm wood, and white-tiled walls. Coming soon, says Nabonne, will be a unique-to-Colorado offering: "a toast with roasted green chiles." **CS**



◀ Andre Nabonne, left, and Christin DeVille are new to the restaurant business. The husband-and-wife team, who moved to the Springs 12 years ago from New Orleans, opened a Toastique franchise in April and are serving 50-100 pieces of toast a day from their Northgate store.