

breakfast.

scrambles \$ 10.00

three eggs, served over potatoes

1. ham, mushroom, caramelized onion, spinach
2. marinated chicken, roasted tomato, red onion, arugula
3. goat cheese, spinach, red onion, tomato jam
4. zucchini, roasted tomato, red onion, spinach, mushrooms
- ★ 5. bacon, mushrooms, emmenthaler, arugula
6. seasoned black beans, cheddar, spinach, red onion, salsa
7. bacon, goat cheese, arugula, red onion, tomato jam, arugula-pesto

★ rooster slinger

andouille sausage, breakfast potatoes, fried eggs & sausage gravy over thick-cut toast

(have it over a buttermilk biscuit or French Toast for \$2)
(add pork loin steak for \$4)

*also available vegan or vegetarian

\$ 10.00

biscuits and gravy

(sausage or vegetarian)

half **\$4.00**

whole **\$7.00**

🔥 french toast or pancakes

(add citrus maple butter \$0.50)

original **\$8.00**

specialties **\$9.50**

nutella
chocolate chip
cinnamon raisin
berries & creme fraiche
★caramelized bananas & nuts
bacon, cheddar, asiago

🔥 finnish pancake

a traditional custard pancake served with house-made jam

\$ 7.50

🔥 house-made granola

choose two toppings, each additional 50¢
(strawberries, bananas, nuts, spiced apples)

served with milk or creme fraiche or substitute yogurt for \$1

cup **\$ 3.50** bowl **\$ 5.50**

brunch burger

two biscuit sandwiches, breakfast sausage, egg, fontina, rooster mayo, side of breakfast potatoes

\$ 11.00

★ham & jam biscuit

two biscuit sandwiches, ham, housemade jam, fontina, egg, side of breakfast potatoes

\$ 11.00

brunch.

the farmer's platter

3 eggs, breakfast potatoes, bacon, sausage, toast, housemade jam

\$ 12.00

★ pork steak & eggs

pork loin steak, 2 eggs any style, potatoes, toast and jam

\$ 12.50

a la carte.

eggs 1 - \$2.00 2 - \$3.00 3 - \$4.00

breakfast potatoes **\$ 2.00**

bacon **\$ 3.50**

breakfast sausage

- pork, chicken or vegan **\$ 3.50**

house made toast & jam - white, wheat, sourdough, focaccia **\$ 3.00**

🔥 - vegetarian ★ - house & customer favorites

order any crepe as an omelette: add \$1.00

egg whites only: add \$2.00

gluten free vegan crepe shell available: no charge

vegan eggs available: no charge

mixed greens **\$ 2.00**

fruit **\$ 2.50**

fries **\$ 2.00**

breakfast crepe.

🔥 egg #1
emmenthaler or cheddar
\$ 8.00

🔥 egg #2
with baby arugula & goat cheese
\$ 8.50

★ egg #3
with bacon & emmenthaler or vermont cheddar
\$ 9.00

🔥★ egg #4
with cheddar, potatoes, & house-made salsa
\$ 9.00

🔥 spiced black bean
with seasoned & refried beans, egg, white cheddar, & house made salsa
\$ 9.50

g.b.i.t.
goat cheese, bacon, tomato & romaine
\$ 9.00

🔥 fresh fruit
yogurt mousse, strawberries, blueberries, basil
\$ 9.50

savory crepe.

mo.made german style sausage #1
mo. sausage & vermont cheddar
\$ 9.00

★ **mo.made german style sausage #2**
mo. sausages, spiced apples, & cheddar
\$ 9.50

bacon #1
with blue cheese, mushrooms arugula, & caramelized onions
\$ 9.50

bacon #2
with vermont cheddar & caramelized onions
\$ 9.00

bacon #3
with oven roasted tomatoes & goat cheese
\$ 9.00

roasted ham
with emmenthaler & fontina (add egg for \$1.00)
\$ 8.00

smoked salmon
wild caught Alaskan smoked salmon, capers, red onion, dill creme fraiche, served chilled
\$ 12.00

🔥 **goat cheese #1**
★ with mushrooms, basil, & oven roasted tomatoes
\$ 9.00

🔥 **goat cheese #2**
with mushrooms, fresh spinach, & tomato jam
\$ 9.50

🔥 **three cheese**
emmenthaler, fontina, asiago, oven roasted tomatoes, & fresh basil
\$ 9.00

★ **marinated spicy chicken**
with egg, fontina & arugula (add guacamole for 75¢)
\$ 9.00

smoked sirloin #1
with caramelized onions & blue cheese
\$ 10.00

smoked sirloin #2
with mushrooms, asiago, & caramelized onions
\$ 11.00

★ **smoked sirloin #3**
with red onions, arugula, goat cheese, & tomato jam
\$ 12.00

sweet crepe.

add a scoop of ice cream for \$ 1.50 vanilla, bailey's, or raspberry sorbet

chocolate chip
with brown sugar **\$ 5.00**
with Grand Marnier **\$ 7.00**

★ **s'more**
cookie crumbs, marshmallow & dark chocolate
\$ 7.00

★ **Nutella®**
original **\$ 5.00**
with bananas **\$ 6.00**
with strawberries **\$ 7.00**
with both **\$ 8.00**

roasted apples
with cinnamon & brown sugar
\$ 6.00


Baileys'
RESTAURANTS

sandwich. available after 11 a.m.

comes with your choice of fries or mixed greens
add a cup of soup for \$2.00

★ **chicken banh mi**

marinated chicken, daikon, carrot,
& cucumber slaw, jalapeño aioli,
on baguette

\$ 10.00

★ **b.b.l.t.**

double bacon, romaine,
sliced tomato, & rooster mayo
(add guacamole for 75¢)

\$ 9.00

 **grilled cheese**

fontina, goat cheese, pesto,
tomato jam, & arugula on white bread
(add bacon for \$2)

\$ 8.00

chicken caesar wrap

roasted-marinated chicken, sliced
tomato, & caesar dressed romaine in
a crepe shell

\$ 8.00

salad and soup.

 **house**

bibb & romaine, pickled grapes,
cucumber, buttermilk ranch
(add marinated chicken \$3.00)

whole \$ 5.00 half \$ 3.00

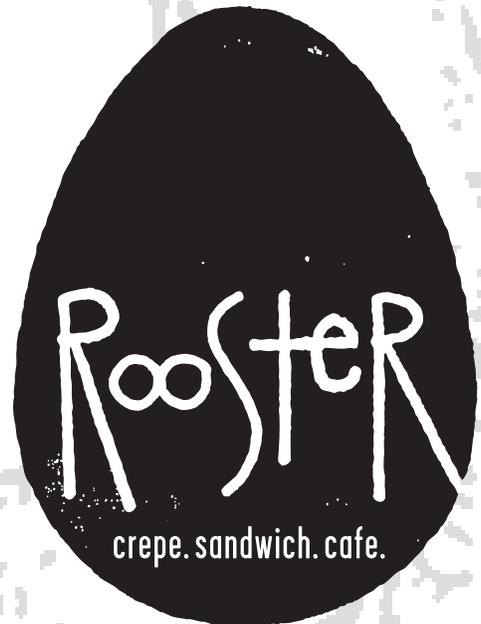
caesar

romaine hearts, asiago, croutons
(add marinated chicken \$3.00)
(add chilled smoked sirlion \$4.00)

whole \$ 8.00 half \$ 4.00

 **micro farm gazpacho**

warm baguette
cup. 3 / bowl. 5



**lunch
menu**

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