

eggs.

farmer's platter

3 eggs, breakfast potatoes, bacon, sausage, toast, housemade jam \$12

★ easy benny

easy eggs, hollandaise, house ham, house English muffin \$11

scrambles \$10

three eggs, served over potatoes

👉 -goat cheese, spinach, red onion, tomato jam

👉 -zucchini, roasted tomato, red onion, spinach, mushroom

★ -bacon, mushroom, emmenthaler, arugula

👉 -seasoned black beans, cheddar, spinach, red onion, salsa

-marinated chicken, roasted tomato, red onion, arugula

-bacon, goat cheese, arugula, red onion, tomato jam, arugula-pesto

slingers.

[have it over a buttermilk biscuit or French Toast for \$2, sub chili for gravy for \$1, or add steak for \$6]

★ rooster

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

\$11

grand

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

\$12

steak

grass-fed beef (4oz), chili, breakfast potatoes, fried eggs, & sausage gravy over thick-cut toast

\$15

👉 vegan

vegan sausage, seasoned tofu, breakfast potatoes, & gravy over focaccia

\$10

pork

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

\$13

a la carte.

biscuits and gravy

[sausage or vegetarian]

half \$4

whole \$7

👉 french toast or pancakes

original \$8

specialties \$9.50

nutella
chocolate chip
berries & creme fraiche
caramelized bananas & nuts

👉 granola

choose two toppings, each additional 50¢ [strawberries, bananas, nuts, spiced apples]

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

eggs 1 - \$2 2 - \$3 3 - \$4

breakfast potatoes \$2

bacon \$3

breakfast sausage:

- pork, chicken or vegan \$3.50

house made toast & jam - white, wheat, sourdough, focaccia, rye \$3

mixed greens \$2

fruit \$3

fries \$2

👉 - vegetarian

★ - house & customer favorites

breakfast crepes.

★ bacon & egg

with bacon & emmenthaler or vermont cheddar

\$9

👉 spiced black bean

with seasoned black beans, egg, white cheddar,

& house made salsa \$9.50

★ breakfast potato

👉 with cheddar, potatoes, & house-made salsa

\$9

👉 fresh fruit

yogurt mousse, strawberries, blueberries, & basil

\$9.50

savory crepes.

g.b.l.t.

goat cheese, bacon, tomato & romaine

\$9

★ goat cheese

👉 w/mushroom, basil, & oven roasted tomato

\$9

★ mo. made german style sausage

mo. sausage, spiced apple, & cheddar

\$9.50

★ goat cheese & tomato jam

👉 w/mushroom, fresh spinach, & tomato jam

\$9.50

bacon & blue

w/blue cheese, mushroom, arugula, & caramelized onion

\$9.50

marinated spicy chicken

w/egg, fontina & arugula (add guacamole for 75¢)

\$9

bacon & cheddar

w/vermont cheddar & caramelized onion

\$9

★ smoked sirloin & mushroom

w/mushroom, asiago, & caramelized onion

\$11

bacon & goat cheese

w/oven roasted tomato & goat cheese

\$9

smoked sirloin & goat cheese

w/caramelized onion, arugula, goat cheese, & tomato jam

\$12

smoked salmon

wild caught Alaskan smoked salmon, caper, red onion, dill creme fraiche, served chilled

\$12

sweet crepes.

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

★ s'more

cookie crumbs, marshmallow & dark chocolate

\$7

★ Nutella®

original \$5

with bananas \$6

with strawberries \$7

with both \$8

order any crepe as an omelette: add \$1
egg whites only: add \$2

gluten free vegan crepe shell available

vegan eggs available

—  —

Baileys'

RESTAURANTS

sandwiches.

substitute mixed greens for potatoes, no charge
add fries \$2

★ **ham & jam biscuit**

two biscuit sandwiches, ham,
housemade jam, fontina, egg,
side of breakfast potatoes
\$ 11

brunch burger

two biscuit sandwiches, breakfast
sausage, eggs, fontina, rooster mayo,
side of breakfast potatoes
\$ 11

b.e.l.t

local bacon, fried egg, romaine,
sliced tomato, & rooster mayo
side of breakfast potatoes
(double bacon \$3)
(add guacamole for 75¢)
\$ 9

★ **b.b.l.t.**

double bacon, romaine,
sliced tomato, & rooster mayo
(add guacamole for 75¢)
\$ 9

chicken in a biscuit

fried breast & thigh, sausage gravy,
buttermilk biscuits, spicy honey,
sweet pickles
\$ 11

salad and soup.



house

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

whole \$ 5 half \$ 3



sweets, shoots & peas

red quinoa, roasted sweet potatoes,
wilted kale, crispy chickpeas, green
onion, tahini miso dressing \$11



vegan white chili

white beans, bell peppers, roasted corn,
jalepenos, toasted pepita garnish

cup. 4 / bowl. 7

★ **rooster burger**

grass-fed MO beef, fontina,
agave mustard, fried egg
(add bacon for \$3)
\$ 11

steak sandwich

grass-fed MO steak, fried jalapenos,
fontina, bourbon-cola glaze, baguette
\$12



grilled cheese

fontina, goat cheese, pesto, tomato jam,
& arugula on white bread
(add bacon for \$2)
\$ 8



fried egg sandwich

served with tomato,
romaine, & mayo.
side of breakfast potatoes
(add guacamole for 75¢)
\$ 6



**south by southwest
burger**

black bean-poblano patty, chihuahua
cheese, avocado, chipotle mayo
\$ 9

caesar

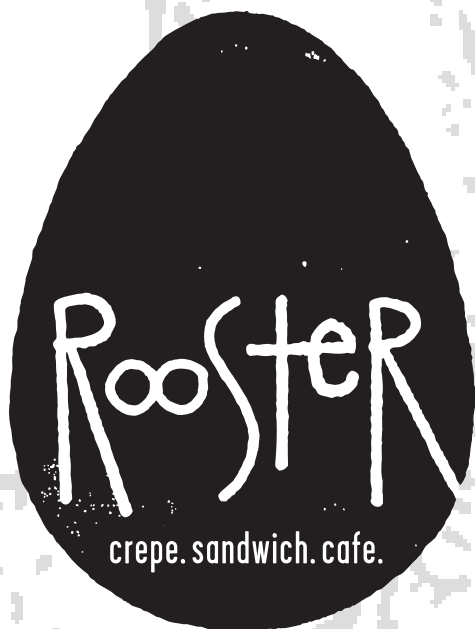
romaine hearts, asiago, croutons
(add marinated chicken \$3.00)
(add chilled smoked sirloin \$4.00)

whole \$ 8 half \$ 4

steak salad

sliced MO grass-fed steak, romaine,
frisee, caramelized onions, tomato salsa,
spicy baguette croutons \$12

(w/ranch or apple cider vinaigrette)



menu

3150 South Grand
St. Louis, MO 63101
(314)772-3447
www.roosterstl.com