

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

👉 **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

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

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

👉 - vegetarian

★ - house & customer favorites

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

gluten free vegan crepe shell available

vegan eggs available


Baileys'
RESTAURANTS

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

breakfast sandwiches.

substitute mixed greens for free or add fries for \$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
side of breakfast potatoes
(add guacamole for 75¢)
\$ 9

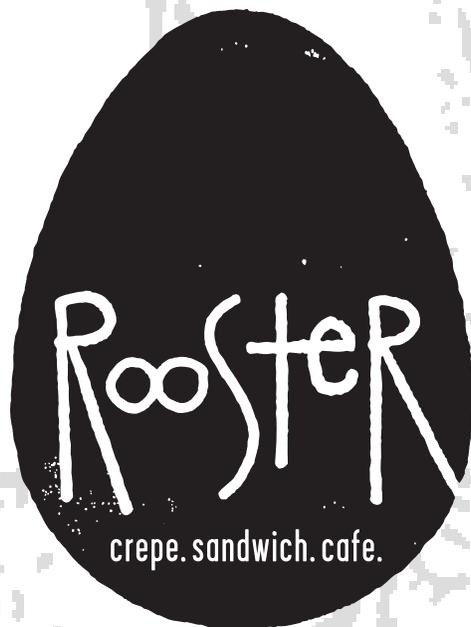
 **fried egg sandwich**

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

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brunch menu

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