

breakfast.

served all day

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, red onion, arugula, pesto, tomato jam

★ rooster slinger

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

(have it over a biscuit or French Toast for \$2)

(add pork loin steak for \$4.00)

*also available vegan or vegetarian

\$ 10.00

biscuits and gravy

(sausage or vegetarian)

half \$4.00

whole \$7.00

👉 french toast or pancakes

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 syrup & 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

👉 fried egg sandwich

served with tomato, romaine, & mayo. includes a side of breakfast potatoes

(add guacamole for 75¢)

\$ 6.00

b.e.l.t.

local bacon, fried egg, romaine, sliced tomato, & roaster mayo

includes side of breakfast potatoes

(double the bacon \$3.00)

(add guacamole for \$0.75)

\$ 9.00

brunch.

the farmer's platter

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

\$ 12.00

★ pork steak and eggs

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

\$ 12.50

brunch burger

two biscuit sandwiches, breakfast sausage, egg, fontina.

includes a side of breakfast potatoes

\$ 11.00

★ ham & jam biscuit

two biscuit sandwiches, ham, jam, fontina, egg.

includes a side of breakfast potatoes

\$ 11.00

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

mixed greens \$ 2.00

fruit \$ 2.50

house chips \$ 2.00

👉 - vegetarian ★ - house & customer favorites

order any crepe as an omelette: add \$1.00

order any crepe as egg white omelette: add \$2.00

gluten free vegan crepe shell available: no charge

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.l.t.

goat cheese,

bacon, tomato & romaine

\$ 9.00

👉 fresh fruit

yogurt mousse, strawberries,

blueberries & basil

\$ 9.50

blueberry coulis

sweet cream cheese, fresh

blueberries, granola & mint

\$ 9.50

savory crepe.

mo.made german style sausage #1

mo. sausage & vermont cheddar

\$ 9.00

👉 goat cheese #1

★ with mushrooms, basil,

& oven roasted tomatoes

\$ 9.00

★ **mo.made german style sausage #2**

mo. sausages, spiced apples

& cheddar

\$ 9.50

👉 goat cheese #2

with mushrooms, fresh spinach

& tomato jam

\$ 9.50

👉 three cheese

emmenthaler, fontina, asiago,

oven roasted tomatoes

& fresh basil

\$ 9.00

bacon #1

with blue cheese, mushrooms

arugula & caramelized onions

\$ 9.50

👉 three cheese

emmenthaler, fontina, asiago,

oven roasted tomatoes

& fresh basil

\$ 9.00

bacon #2

with vermont cheddar

& caramelized onions

\$ 9.00

★ **marinated spicy chicken**

with egg, fontina & arugula

(add guacamole for 75¢)

\$ 9.00

bacon #3

with oven roasted tomatoes

& goat cheese

\$ 9.00

smoked sirloin #1

with caramelized onions

& blue cheese

\$ 10.00

roasted ham

with emmenthaler & fontina

(add egg for \$1.00)

\$ 8.00

smoked sirloin #2

with mushrooms, asiago

& caramelized onions

\$ 11.00

smoked salmon

wild caught Alaskan smoked

salmon, capers, red onion, dill

creme fraiche, served chilled

\$ 12.00

★ **smoked sirloin #3**

with caramelized 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

★ **Nutella®**

original \$ 5.00

with bananas \$ 6.00

with strawberries \$ 7.00

with both \$ 8.00

★ **s'more**

cookie crumbs, marshmallow

& dark chocolate

\$ 7.00

roasted apples

with cinnamon & brown sugar

\$ 6.00

*We're happy to take multiple payments, but are unable to split checks for parties of 8 or more.

**Baileys**
RESTAURANTS

sandwich. available after 11 a.m.

choose from our five house-made breads, all made fresh daily
white, wheat, sourdough, focaccia, or rye

comes with your choice of billy goat chips 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



grilled cheese

fontina, goat cheese, pesto, tomato
jam, & arugula on white bread

(add bacon for \$2)

\$ 8.00

★ **b.b.l.t.**

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

\$ 9.00

chicken caesar wrap

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

\$ 8.00

salad and soup.



house

mixed greens, red onion, tomato,
cheddar crisp, buttermilk ranch
(add marinated chicken \$3.00)

whole \$ 8.00 half \$ 4.00



roasted tomato

& sweet pepper soup

cheddar baguette

cup \$ 3.00 bowl \$ 5.00

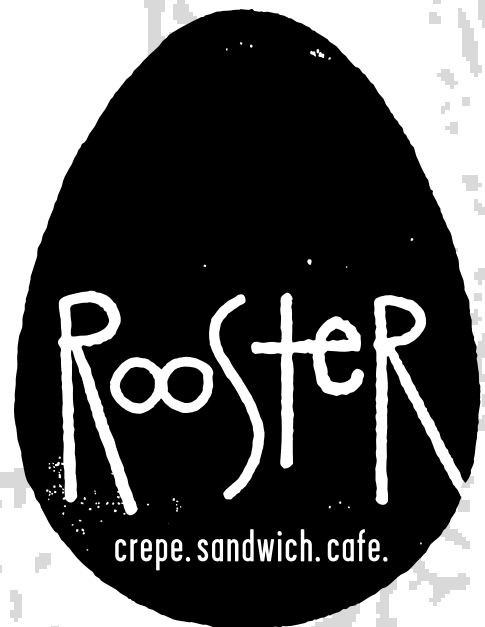
caesar

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

whole \$ 8.00 half \$ 4.00

chili

cup. 3 / bowl. 5



lunch menu

1104 Locust St.
St. Louis, MO 63101
(314) 241-8118

www.roosterstl.com

open daily
8:00 a.m. - 3:00 p.m.

please visit Rooster on South Grand
in Tower Grove.
open for breakfast, brunch, lunch, and dinner
7 days a week
3150 S. Grand Blvd. 63118