

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

👉 vegan

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

\$10

steak

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

\$15

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

cup \$ 3.50 bowl \$ 5.50

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, egg, & 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

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

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Baileys'

RESTAURANTS

sandwiches.

substitute mixed greens for potatoes, no charge. 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 \$2) (add guacamole for 75¢)
\$ 9

★ **b.b.l.t.**

double bacon, romaine, sliced tomato, & rooster mayo (add guacamole for 75¢)
\$ 11

chicken in a biscuit

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

salad & 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, jalapenos, toasted pepita garnish

cup. 4 / bowl. 7

★ **rooster burger**

grass-fed MO beef, fontina, agave mustard, fried egg (add bacon for \$2)
\$ 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

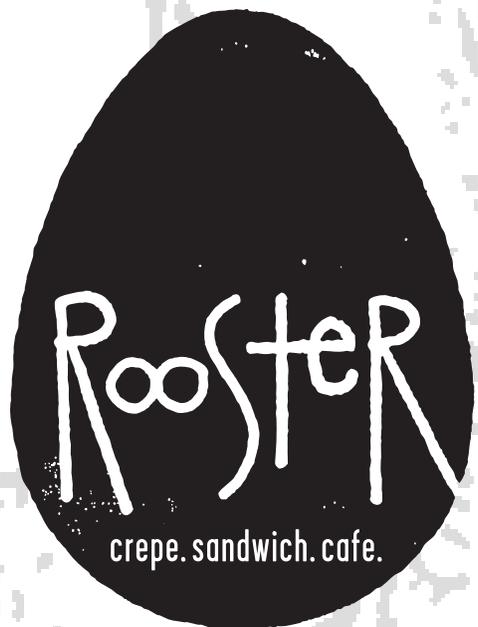
romaine hearts, asiago, croutons (add marinated chicken \$3.00) (add chilled smoked sirloin \$4.00)

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