

eggs.

farmer's platter

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

★ easy benny

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

scrambles \$ 10

three eggs, served over potatoes

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

slingers.

[over a buttermilk biscuit or french toast for \$2, sub chili for \$1]

★ rooster \$ 11

andouille sausage, roasted potatoes, scrambled eggs & sausage gravy over thick-cut toast

pork \$ 13

roasted potatoes, scrambled eggs, sausage, bacon & sausage gravy over thick-cut toast

👉 vegan \$ 10

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

breakfast.

served all day.
substitute mixed greens for free or add fries for \$2

★ ham & jam biscuit \$ 11

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

b.b.l.t. \$ 9

double bacon, romaine, sliced tomato & rooster mayo side of breakfast potatoes [guacamole 75¢]

brunch burger \$ 11

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

biscuits and gravy

[sausage or vegetarian]

half \$ 4

whole \$ 7

b.e.l.t \$ 9

local bacon, fried egg, romaine, sliced tomato, & rooster mayo side of breakfast potatoes [double bacon \$3] [guacamole 75¢]

👉 fried egg sandwich \$ 6

served with tomato, romaine, & mayo. side of breakfast potatoes [guacamole 75¢]

👉 french toast or pancakes

original \$ 8
specialty \$ 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 sub yogurt for \$1
cup \$ 3.50 bowl \$ 5.50

breakfast crepes.

★ bacon & egg \$ 9

bacon, emmenthaler or vermont cheddar

👉 spiced black bean \$ 9.50

with seasoned black beans, egg, white cheddar, & salsa

bacon & goat cheese \$ 9

oven roasted tomato & goat cheese

👉 fresh fruit \$ 9.50

yogurt mousse, strawberries, blueberries & basil

★ goat cheese & tomato jam \$ 9.50

mushroom, fresh spinach, & tomato jam

bacon & cheddar \$ 9

vermont cheddar & caramelized onion

★ breakfast potato \$ 9

👉 with egg, cheddar, potatoes & salsa

savory crepes.

g.b.l.t. \$ 9

goat cheese, bacon, tomato & romaine

★ goat cheese \$ 9

👉 mushroom, basil, & oven roasted tomato

★ mo. made german style sausage \$ 9.50

mo. sausage, spiced apple, & cheddar

marinated spicy chicken \$ 9

egg, fontina & arugula [guacamole 75¢]

bacon & blue \$ 9.50

blue cheese, mushroom, arugula & caramelized onion

★ smoked sirloin & mushroom \$ 11

mushroom, asiago, & caramelized onion

smoked salmon \$ 12

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

smoked sirloin & goat cheese \$ 12

caramelized onion, arugula, goat cheese, & tomato jam

sweet crepes.

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

★ s'more \$ 7

cookie crumbs, marshmallow & dark chocolate

nutella

original \$ 5
with bananas \$ 6
with strawberries \$ 7
with both \$ 8

order any crepe as an omelette: add \$1.00

egg whites only: add \$2.00

gluten free vegan crepe shell available. vegan eggs available.

👉 - vegetarian

★ - house favorites

Flip to back for a la carte items.

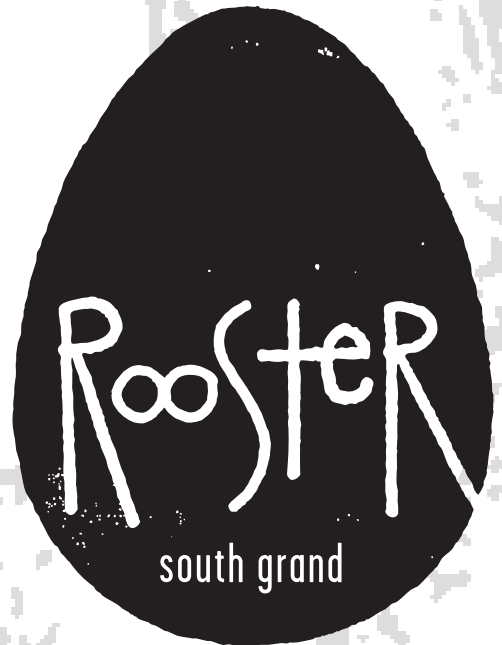


Baileys'
RESTAURANTS

a la carte.

eggs	1 - \$2	2 - \$3	3 - \$4
breakfast potatoes		\$2	
bacon		\$3	
breakfast sausage		\$3.50	
pork, chicken or vegan			
mixed greens		\$2	
fruit		\$3	
fries		\$2	
toast & jam		\$3	

white, wheat, sourdough, focaccia, rye



brunch menu

3150 South Grand
St. Louis, MO 63101
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www.roosterstl.com

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

We gladly accommodate dietary restrictions and allergies. Please note, however, that we cannot guarantee a 100% allergen free environment since we operate with shared equipment and allergens including nuts, fish, egg, and dairy. If you have an allergy please notify a member of management.

for information about private events,
contact events@baileysrestaurants.com