

breakfast crepe.

add a side for \$2.00

 **egg #1**
emmenthaler or gruyere
[add roasted garlic for 50¢]
\$ 6.95

 **egg #2**
with baby arugula & goat cheese
\$ 7.95

★ **egg #3**
with bacon & emmenthaler
or vermont cheddar
\$ 8.50

 **fresh fruit**
fresh fruit served
chilled with fresh ricotta
\$ 9.50

★  **breakfast burrito**
egg, cheddar, potatoes,
& house-made salsa
\$ 8.75

★  **bean burrito**
black beans, egg, white cheddar,
romaine & house-made salsa
\$ 9.25



breakfast sausage
with egg, emmenthaler
& creamy spicy slaw
\$ 9.50

g.b.l.t.
goat cheese,
bacon, tomato & romaine
\$ 8.50


breakfast.

served all day

scrambles \$ 9.50
3 eggs, served over potatoes

1. ham, mushroom, caramelized onion, roasted garlic, spinach
2. marinated chicken, tomato, red onion, arugula
3. sirloin, red onion, roasted red peppers, fontina
-  4. zucchini, roasted tomato, red onion, garlic, spinach, mushrooms
- ★ 5. corned beef, cabbage, roasted tomato, emmenthaler
- ★ 6. bacon, mushrooms, emmenthaler, arugula
-  7. seasoned black beans, cheddar, spinach, red onion, salsa

★ **rooster slinger**
andouille sausage, breakfast
potatoes, fried eggs & sausage
gravy over thick-cut toast
\$ 9.50


 **fried egg sandwich**
served with tomato,
romaine & mayo. includes
a side of breakfast potatoes
[add guacamole for 75¢]
\$ 5.95

b.e.l.t.
local bacon, fried egg, romaine,
sliced tomato & mayo
includes side of breakfast potatoes
[double the bacon \$2.00]
[add guacamole for 75¢]
\$ 8.50

 **french toast
or pancakes**
original **\$7.50**
specialties **\$9.00**

nutella
chocolate chip
cinnamon raisin
berries & creme fraiche
★ caramelized bananas & nuts
bacon and cheddar

 **finnish pancake**
a traditional custard
pancake served with syrup
& house-made jam
\$ 6.95

 **oatmeal**
choose two toppings, each additional 50¢
cup **\$ 3.50** bowl **\$ 5.50**
strawberries. creme fraiche.
spiced apples. cinnamon
bananas. nuts. raisins.

savory crepe.

add a side for \$2.00

 **brie**
with roasted spiced apples
[add chutney for 50¢]
\$ 7.95

 **creamed spinach**
with vermont cheddar
[add bacon \$2.00]
\$ 7.50

bacon #1
with baby arugula &
caramelized onions
[add cheese \$1.00]
\$ 7.50

bacon #2
with vermont cheddar
& caramelized onions
\$ 7.75

roasted ham
with emmenthaler & fontina
[add egg for \$1.00]
\$ 7.95

**mo.made german
style sausages #1**
with vermont cheddar
\$ 8.25

★ **mo.made german
style sausages #2**
with spiced apples
& vermont cheddar
\$ 9.25

★  **goat cheese**
with mushrooms, basil
& oven-dried tomatoes
\$ 8.75

 **three cheese**
emmenthaler, fontina, asiago,
oven-dried tomatoes &
fresh basil
\$ 8.25

**marinated
spicy chicken #1**
with fontina
[add egg for \$1.00]
[add guacamole for 75¢]
\$ 8.25

★ **marinated
spicy chicken #2**
with fontina & baby arugula
[add guacamole for 75¢]
\$ 9.25

roasted sirloin #1
with caramelized onions
\$ 9.00

roasted sirloin #2
with caramelized onions
& blue cheese
\$ 9.50

roasted sirloin #3
with mushrooms, asiago
& caramelized onions
\$ 9.95

sweet crepe.

add a scoop of ice cream for \$ 1.50

chocolate
with brown sugar **\$ 4.95**
with liquor-poached cherries **\$ 6.25**

peanut butter cup
\$ 7.50

★ **s'more**
crumbled cookies, marshmallow
& dark chocolate
\$ 7.50

roasted apple
with cinnamon & brown sugar
\$ 5.95

lemon
with sugar **\$ 4.95**
with fresh ricotta **\$ 6.25**

★ **nutella®**
original **\$ 5.95**
with banana **\$ 6.95**
with strawberry **\$ 7.95**
with both **\$ 8.95**

crepe suzette
lemon zest, sugar,
grand marnier, set on fire
\$ 9.95

**chocolate &
grand marnier®**
\$ 7.50

bailey's & coffee
a chocolate crepe doused
in Kahlua & topped with
Bailey's ice cream
\$ 8.50

add a side.

eggs 1 \$1.00 2 \$2.00 3 \$2.75	mixed greens	\$ 2.00
breakfast potatoes	spicy creamy	\$ 1.50
local bacon	coleslaw	
local sausage	fresh fruit	\$ 2.50
house made toast & jam - white, wheat, sourdough, focaccia		\$ 2.50

info.

 - vegetarian

★ - house & customer favorites

order any crepe as an omelette

order any crepe as egg white omelette: add \$1.50

gluten free vegan crepe shell available

sandwich. available after 11 a.m.

choose from our four breads, all made fresh daily by us
white, wheat, sourdough, & focaccia.

comes with your choice of mixed greens or breakfast potatoes
add a side for \$1.50 add a cup of soup for \$ 2.00

★ **marinated chicken**
served bacon, romaine, sliced tomato,
guacamole & mayo on toasted bread
\$ 8.75

croque monsieur
thinly-sliced roasted ham, caramelized
onions, emmenthaler & romaine
(add egg \$1.00)
\$ 7.95

chicken caesar wrap
roasted-marinated chicken, sliced tomato &
caesar dressed romaine in a chilled crepe shell
\$ 8.25

🔥 **grilled cheese**
emmenthaler, fontina, asiago,
roasted garlic, oven-roasted
tomato, zucchini & basil
\$ 7.95

🔥 **veggie burger**
house-made, served with
romaine, tomato,
& guacamole on toasted bread
(vegan if on focaccia)
\$ 7.95

deli style.

b.b.l.t.
double bacon, romaine,
sliced tomato & mayo
(add guacamole for 75¢)
\$ 8.75

chilled roast beef
with caramelized onion, romaine,
tomato, & horseradish mayo
(fontina or blue cheese crumbles \$1.00)
\$ 8.75

🔥 **egg salad**
with celery & pickles
on soft bread or in a crepe shell
\$ 6.50

🔥 **fresh vegetable**
cream cheese, zucchini,
cucumber, romaine,
tomato, red onion, celery,
guacamole
\$ 6.50

★ **everything**
roast beef, fresh ham,
whole grain mustard, mayo,
red onion, romaine, tomato,
fontina,

entrée salad and soup

🔥 **house salad**
mixed greens, diced apples,
poached cherries & toasted nuts
finished with an almond
vinaigrette
(add chicken for \$ 3.00)
(add blue cheese for \$1.00)
\$ 7.50

caesar
romaine hearts, asiago
& house-made dressing
(add marinated chicken \$3.00)
(add chilled sirloin \$4.00)
\$ 6.50

bison chili
cup **\$ 3.50** bowl **\$ 4.95**

★ **rooster chef**
mo. made sausages,
mixed greens, cheddar,
mixed nuts, fresh onion,
tossed with an almond vinaigrette
& finished with a dallop of egg salad
\$ 9.50

citrus chicken
roasted-marinated chicken, mixed greens,
goat cheese, dried apricots, candied
almonds, tossed with a blood orange
vinaigrette
\$ 9.50

Rooster serves fair-trade organic Kaldis coffees & espresso drinks.
Our pork & beef are all raised in Missouri or Illinois,
(cage-free chicken is from Indiana)
by small, family-owned farms without hormones or antibiotics,
with care for the animals, the farmers & the environment.

Our milk and cream come from Chester Dairy in central Illinois
from pastured animals raised without the use of hormones or antibiotics - drink up!
Our goat cheese comes from Heartland Dairy in Southern Missouri.
Heartland Dairy is staffed by at risk adults & teens that are housed & rehabilitated on site
through several programs including animal contact



**breakfast.
brunch. lunch.
7 days.**

1104 locust street
st.louis, missouri 63101
(314) 241-8118
www.roosterstl.com

delivery now available

open monday - friday
7:00 a.m.- 3:00 p.m.
open for brunch saturday & sunday
8:00 a.m.- 3:00 p.m.

Please also visit us at Baileys' Chocolate Bar, open at 4:00 p.m.
7 nights a week serving desserts, dinner, drinks & chocolate
martinis until 1:00 a.m. monday - saturday & 12:00 a.m. on sunday.
-and-
Bridge Tap House and Wine Bar, open at 11:00 a.m. 7 days a week
serving lunch, dinner, wine and over 55 beers on tap
until 1:00 a.m. monday - saturday and 12:00 a.m. on sunday.
We are available for private parties, catering and events at Rooster
as well as Bailey's Chocolate Bar.
Please call 314-494-2174 for information.