

menu

1025 Washington Ave. St. Louis, MO 63101 (314) 241-8118 www.roosterstl.com

To place your online order, use your camera to open this code:



Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness. Our menu items are prepared using equipment that touch soy, eggs, and nuts.

If you have a food allergy, please inform a manager so that we can serve you safely.



brenkfnst

farmer's platter

3 local eggs, potatoes, bacon, housemade sausage, choice of toast, jam \$ 16⁵⁰

rooster slinger

local andouille sausage, eggs, potatoes, sausage gravy, served over thick cut toast \$ 14

vegan slinger

vegan sausage, vegan eggs, breakfast potatoes, vegan gravy, served over sourdough \$ 13

pork slinger

sausage, bacon, breakfast potatoes, eggs, sausage gravy, served over thick cut toast \$ 15

biscuits and gravy

(sausage or vegetarian) half \$ 4, whole \$ 8

(substitute a buttermilk biscuit, pancake, or french toast for \$2)

sandwiches.

brunch burger

two biscuits, eggs, swiss, sausage, rooster mayo, breakfast potatoes \$ 13

ham & jam biscuit

two biscuits, house ham, strawberry jam, swiss, eggs, breakfast potatoes \$ 13

french toast or pancakes

\$ 9.50 original \$ 11.50 specialties nutella, chocolate chip, berries & creme fraiche. banana nut, apple pie

house made granola

local greek yogurt, blueberries, strawberries, granola

a la carte

egg	\$	2
breakfast potatoes	\$	4
fruit salad	\$	
bacon or ham	\$	5
side gravy	\$	
breakfast sausage	\$	5
(pork, chicken, or vegan)		
toast & jam	\$	4
(white, wheat, sourdough, focaccio	1)	
substitute egg whites substitute vegan eggs	\$	2
substitute vegan eggs	n	C

fried egg sandwich

fried egg, tomato, romaine, rooster mayo, breakfast potatoes \$ 8

b.e.l.t sandwich

local bacon, fried egg, romaine, tomato, rooster mayo, breakfast potatoes \$ 12

three eggs, served over breakfast potatoes

avocado, chicken sausage, pico de gallo, mozzarella	\$ 14
breakfast sausage, andouille, bacon, white cheddar	\$ 15
zucchini, roasted tomato, red onion, arugula, mushrooms	\$ 13
seasoned black bean, corn, peppers, cheddar, onion, salsa	\$ 13
bacon, goat cheese, red onion, arugula, tomato jam, pesto	\$ 13

crepes.

bacon & egg

bacon, egg, cheddar \$ 13

zucchini, roasted tomato, mushroom, arugula, swiss \$12

g.b.l.t.

goat cheese, bacon, tomato, arugula \$ 12

brie & mushroom

brie, marinated mushroom, caramelized onion, arugula \$13

goat cheese & tomato jam

mushroom, arugula \$12

lemon

chilled lemon curd, blueberry jam, cream cheese, streusel \$12

ham & cheese

house ham, swiss \$ 13

chicken

smoked chicken, mozzarella, roasted tomato, aruqula, pesto \$13

steak & egg

smoked sirloin, caramelized onion, swiss, egg, horsey mayo \$ 13

mo. made sausage

summer sausage, roasted apple, caramelized onion, white cheddar \$ 12

nutella® with bananas \$10 with strawberries \$ 10 with both

roasted apple

roasted apples, cinnamon butter, caramel sauce \$12

drinks.

(coffee)

\$4
\$4.50
\$4
\$4
\$4.75
\$4.75

(specialty latte)

the chocolate bar mocha chocolate, espresso, milk \$ 6

matcha mint

matcha green tea, milk, mint, lemongrass syrup (iced)

turkish iced coffee

espresso, honey, almond milk, cardamom, orange blossom \$ 7

sally cinnamon

espresso, brown sugar, cinnamon, ginger, coconut, \$7 oat milk

[smoothies] 12 oz

the kina

banana, peanut butter, granola, greek yogurt, chai, honey

roots & weeds

beet, carrot, strawberry, ginger, lemon, mint, coconut milk

dreamsicle

orange, lemon, passionfruit, \$8 carrot, yogurt, vanilla, honey

(juice) 12 oz

fresh orange juice	\$ 6
fresh grapefruit juice	\$ 5
fresh mint lemonade	\$ 3

[non alcoholic]

hot tea from big heart tea co. \$ 4 hibiscus & lemongrass (herbal)

malawi green edith grey cup of sunshine (herbal) royal treatmint (herbal) cup of love (herbal)

iced tea / sweet tea \$ 3 coke / diet / sprite \$ 3

cocktails.

(bloodies) 20 oz house bloody secret blend of 17 ingredients \$ 9.50 bloody samurai \$ 9.50 house bloody, wasabi, soy sauce bloody 'ell \$ 9.50 scorching hot! (mimosas) mimosa

fresh oj & champagne	\$ 7.50
tipsy nonnie fresh grapefruit, champagne, strawberry, vodka	\$ 7.50
sunset mimosa fresh oj, champagne, splash of raspberry	\$ 7.50

(cocktails)

(carafe to share \$28)

sunburnt white russian dark rum, organic cold brew, \$9 falernum, coconut milk

corpse reviver gin, lillet, cointreau, lemon absinthe rinse

pink paloma	
hibiscus-infused tequila, lime,	
grapefruit, agave nectar, soda	\$ 9

\$9

french 75 gin, lemon, sugar, champagne \$9

[beer]

ucbc zwickel	\$ 5/7
old bakery citrus witbier	\$ 5/7
4 hands chocolate milk stout	\$ 5/7

(gluten-free, vegan crepes available) (order any crepe as an omelette for \$2)