



**EAT, DRINK  
& BE HAPPY**



## DAILY SEASONAL SOUPS

**\$8**

Served w/toasted bread

## SEASONAL SALADS

### GARDEN SALAD

Small \$5 | Large \$10.25  
greens, cucumber, tomatoes

### MIXED BERRY \$10.25

Spinach, goat cheese, almonds, berries

### SMOKED SALMON \$10.25

Greens, beets, ricotta cheese, honey

### ARUGULA \$10.25

Arugula, turkey, roasted tomato,  
asiago cheese

## WITH CHOICE OF DRESSING

Creamy italian white balsamic  
Lemon honey vinaigrette  
Garlic & herb vinaigrette  
Oil and vinegar

# CREPES

CHOOSE REGULAR OR GLUTEN FREE CREPES  
-OR- MAKE IT A SANDWICH BY CHOOSING  
BAGUETTE OR 9 GRAIN BREAD

## RISE & SHINE

**\$13.<sup>5</sup>**

EXTRA TOPPINGS AVAILABLE

### BERRYLICIOUS

Mixed berries, ricotta, almonds, honey,  
raspberry coulis

### SKINNY GOAT

Egg whites, goat cheese, baby spinach,  
roasted tomatoes

### NORWEGIAN\*

Two scrambled eggs, smoked salmon,  
cucumber, cream cheese, dill sauce

### ABC

Avocado, bacon, cheddar cheese,  
tomato salsa

### PORTUGUESE

Two scrambled eggs, black forest ham,  
roasted tomatoes, basil

### FULL MONTY

Two scrambled eggs, cheddar cheese with  
your choice of bacon, turkey, black forest  
ham or roast beef

### THE BURG

Caramelized onions, mushrooms, scrambled  
eggs, asiago cheese

### B.E.A.S.T.

Bacon, scrambled eggs, asiago cheese,  
spinach, roasted tomatoes, basil aioli

### PANCREPE

Maple syrup & butter

**\$11.<sup>75</sup>**

= Vegan

= Vegetarian



## EAT

**\$13.<sup>5</sup>**

EXTRA TOPPINGS AVAILABLE

### MONSIEUR

Black forest ham, béchamel, swiss cheese

### APPLE MELT

Turkey breast, spinach, roasted apple, brie  
cheese, caramel drizzle

### CAPRESE

Mozzarella, ricotta, fresh tomato, basil,  
balsamic glaze

### TLT

Turkey breast, arugula, roasted tomatoes,  
basil aioli

### CUBANITO

Black forest ham, smoked pork, swiss cheese,  
dijon mustard, pickle

### THE WHOLE ENCHILADA

Smoked pork, cilantro, avocado,  
cheddar cheese, tomato salsa

### SWAMP GRASS

Hummus, sprouts, tomato, cucumber, lemon  
pepper, goat cheese

### THE BEETS

Roasted beets, goat cheese, arugula,  
almond basil pesto, balsamic glaze

### CHEESEBURGER

Seasoned ground beef, caramelized onions,  
cheddar cheese, pickles, housemade  
special sauce

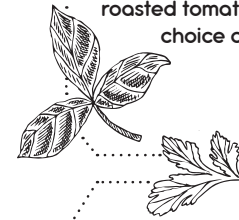
### FRENCH "PHILLY"

Roast beef, caramelized onions,  
asiago cheese, arugula, housemade  
horseradish sauce

## HUMMUS

**\$8.25**

roasted tomato pesto served with veggies,  
choice of chips or Pinsa bread



## VEGAN TARTINES DUO

**\$14**

#1 Avocado toast, EVOO, lemon pepper  
#2 Hummus, EVOO, alfalfa sprouts,  
almond basil pesto  
on 9 grain bread



## SMOKED SALMON PLATE\*

**\$15**

Toasted bagel, cream cheese, sprouts,  
cucumber, lemon pepper, dill sauce

## SIDES

Small garden salad \$5  
Bagels & cream cheese \$5  
Avocado toast \$6.5  
Toast & jam \$3.5  
Fresh fruit \$5  
Bag of Chips \$2  
Bacon \$5

\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of food-borne illness,  
especially if you have a certain medical condition

# BUILD YOUR OWN CREPE, SANDWICH, OR SALAD

CHOOSE REGULAR OR GLUTEN FREE CREPES -OR- MAKE IT A SANDWICH BY CHOOSING BAGUETTE OR 9 GRAIN BREAD 

**\$13.5** Includes three toppings

## PROTEIN

ADDITIONAL TOPPINGS \$2

- Turkey
- Black forest ham
- Smoked pork
- Roast beef
- Ground beef
- Bacon
- Smoked salmon\*
- Scrambled eggs
- Egg white

## CHEESE

ADDITIONAL TOPPINGS \$2

- Cheddar
- Swiss
- Mozzarella
- Brie
- Goat
- Ricotta
- Cream cheese
- Asiago

## FRUITS

ADDITIONAL TOPPINGS \$1.5

- Banana
- Strawberry
- Raspberry
- Roasted apples
- Lemon wedges

## VEGGIES

ADDITIONAL TOPPINGS \$1.5

- Fresh tomato
- Oven roasted tomato
- Spinach
- Arugula
- Avocado
- Sprouts
- Cucumber
- Basil
- Pickles
- Hummus
- Cilantro
- Beets
- Roasted mushrooms
- Caramelized onions

## EXTRAS

ADDITIONAL TOPPINGS \$1.5

- Almond basil pesto
- Balsamic glaze
- Lemon pepper
- Béchal sauce
- Basil aioli
- Dijon mustard
- Horseradish crema
- Dill sauce
- Tomato salsa
- Burger sauce
- Roasted tomato pesto

## ICE CREAM

ADDITIONAL TOPPINGS \$2.5

- Vanilla bean
- Chocolate
- Banana crunch

## OTHER SWEETS

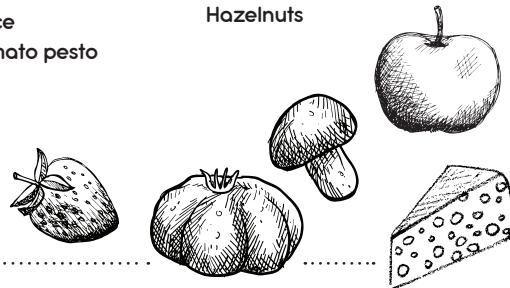
ADDITIONAL TOPPINGS \$1.5

- Cinnamon sugar
- Oreo
- Marshmallow
- Granola
- Graham cracker
- Chocolate chip
- Strawberry jam
- Peanut butter
- Nutella
- Honey
- Dark chocolate sauce
- White chocolate sauce
- Caramel sauce
- Raspberry Coulis
- Maple syrup
- Cream cheese icing

## NUTS

ADDITIONAL TOPPINGS \$1.5

- Almonds
- Hazelnuts



# BE HAPPY

**\$13.5**

CHOOSE REGULAR OR GLUTEN FREE CREPES  
EXTRA TOPPINGS AVAILABLE

## PB & J

Strawberry jam & peanut butter

**\$11.75**

## STRAWBERRY CHEESECAKE

Fresh strawberry, cream cheese icing, graham cracker

## BEES KNEES

Peanut butter, honey, banana, granola

## BANANELLA

Nutella, banana, toasted hazelnuts, banana crunch ice cream, chocolate sauce

## SMORES

Marshmallow, chocolate chips, chocolate sauce, graham cracker, chocolate ice cream

## NUTTY JOE

Nutella, oreos, vanilla bean ice cream, espresso shot, chocolate sauce

## BLUEBERRY DELIGHT

Blueberry, almonds, vanilla bean ice cream, white chocolate sauce



## ICE CREAM

**\$3.5 a Scoop**

- Vanilla Bean
- Chocolate
- Banana Crunch

## SPECIAL EVENTS

Interested in renting The Wooden Rooster for your special event?

Want to make your event more magical with catering by The Wooden Rooster?

Please inquire with one of our staff members.

## COFFEE

Coffee/Decaf \$3.25

Espresso \$3.5

Double espresso \$4.25



**\$4.5**

- Americano
- Latte, cappuccino, macchiato
- Café au lait, hot chocolate
- Cold Brew

\*All Coffee Available Iced or Hot

## DRINKS

Hot tea \$4.5

Iced tea \$3.5

Hand Squeezed OJ

\$6.5 [large] // \$4.5 [small]

Housemade Lemonade \$4.75

Bottled water \$2.5

Soda \$2.75

Kombucha \$6.25

Martinelli's apple juice \$4.5

Perrier Water \$3.5

Matcha Latte or Lemonade \$5.5

Milk \$2.75

Chocolate Milk \$3.75



Bellini

Bloody Mary

Mimosa

Sangria (red/pink/white)

**\$8.75**

Cold Beer \$6.25

Wine by the glass \$7.25

Wine by the bottle \$25

Pitcher of Sangria \$20

Bottle of Sparkling Wine \$25



**DOWNTOWN ST. PETE**

104 2ND AVE NE

ST. PETE, FL 33701

727-822-7373

**DOWNTOWN SARASOTA**

1564 MAIN STREET

SARASOTA, FL 34236

941-953-7111

thewoodenrooster.com

ASK US ABOUT OUR DELIVERY OPTIONS

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