

# the wooden spoon

the place people keep local for lunch

## soups

signature mushroom & brie  
garnished with sourdough croutons and fresh chives  
cup \$5 bowl \$7

soup of the day  
ask your server about our chef's hand crafted option  
cup \$4 bowl \$6

## salads

black & bleu (gf) \$17  
grilled flat iron steak over artisan lettuce, balsamic onions, roasted peppers, gorgonzola & polenta croutons with balsamic vinaigrette

asian salmon \$16  
fire grilled salmon over baby spinach, toasted almonds, carrots, edamame, pickled ginger & orange segments with sesame dressing & topped with crispy rice noodles

cherry festival (gf) \$14.5 full, \$9 half  
artisan lettuce, dried cherries and cranberries, cashews, goat cheese & hand shredded chicken with apple cider vinaigrette & topped with julienned granny smith apple

spring kale salad (gf) \$15  
tuscan kale, avocado, cold smoked salmon, grapefruit segments, crushed pistachio, shaved ricotta salata, tossed in a dablon vineyards verjus dressing

tandoori chicken caesar \$13  
crisp romaine, grilled spicy tandoori chicken, sourdough croutons & shaved parmesan tossed with house-made caesar dressing  
**substitute grilled salmon for \$1 more**

arugula salad (gf) \$13  
roasted beets, baby arugula, pears, gorgonzola cheese, marcona almonds, dried apricots, tossed in a sherry vinaigrette

### side salads

house \$4, classic caesar \$5

## the lunch box

get an appetizer, entrée & dessert all in one place  
ask your server about today's special preparation  
\*sorry, no substitutions\*

**\$12**

ask your server about menu items cooked to order or served raw  
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of food borne illness

## sodas

all sodas are 12oz unless  
otherwise noted

boylan \$3  
birch beer, black cherry

faygo \$3  
rock & rye, cream soda, orange

northwoods \$4  
draft root beer

coca cola \$3  
coca cola, diet coca cola

fentimans \$4  
traditional ginger beer

if you have a certain  
food allergy or if there is  
a particular food group  
you do not eat, please  
advise your server. we  
use quite a few fresh  
and house made  
ingredients that are not  
labeled on the menu

we apologize if there  
might be something we  
are out of. we strive to  
have the freshest  
ingredients all of the  
time and periodically it  
is out of our control

## waters

### still

acqua panna  
\$3 500ml

### sparkling

san pellegrino  
\$4 500ml

### san pellegrino

aranciata (orange),  
limonata (lemon),  
pompelmo (grapefruit)  
\$2.75

### spindrift sparkling water

orange mango  
blackberry  
\$3

## caffeine buzz

uncommon grounds  
wooden spoon blend  
roasted just for us by our special  
friends in saugatuck  
\$3

## craft teas

from great lakes tea & spice  
company

mackinaw breeze

maritime mist

manitou masala chai

persian peach white

aurora borealis

green rooibos

sunspalsh

sunburst ginger

## hibiscus iced tea

\$4

## sandwiches

served with a bag of great lakes potato chips

### grilled cheese of the day \$12

ask your server about today's special preparation

### mother of blt's \$11

thick cut smith's peppered bacon, bibb lettuce, local tomatoes & mayo  
finished with a fried egg on toasted rustic italian bread

### wholly cow \$15

shaved beef ribeye, grafton village cheddar, balsamic soaked onions  
& horseradish spread on a zingerman's baguette

### cubano \$13

roasted pork, shaved dearborn ham, baby swiss, pickles & mustard  
on griddled cuban roll

### gone fishing \$12

thin sliced smoked salmon, fontina cheese, roma tomatoes, avocado  
and artichoke pesto on grilled zingerman's rustic italian bread

### raita on \$12

grilled tandoori chicken, house made raita sauce, shredded romaine lettuce wrapped in a warm  
naan bread

### vegan hummus wrap \$11

hummus, bell peppers, cucumbers, local tomatoes, red onion, artisan lettuce  
& sun-dried tomato vinaigrette wrapped in flour tortilla. chef's favorite!

### croque madame \$12

dearborn pit ham, gruyere cheese, & dijon on grilled farm bread  
finished with béchamel & a sunny side up egg

### classic reuben \$12

your choice of corned beef or turkey with baby swiss, sauerkraut  
& house made russian dressing on zimmerman's jewish rye

### salad sandwich \$10

your choice of pecan chicken salad or dilled tuna salad with  
bibb lettuce on toasted zingerman's rustic italian bread

### californication \$11

fresh mozzarella, tomatoes, avocado, arugula and sun dried tomato vinaigrette on a  
grilled multi grain baguette

### old #7 \$12

brie, pickled blueberries, crushed pistachios, apple cider  
vinaigrette tossed arugula on a grilled multi-grain baguette

### frankly my dear \$11

warm fresh mozzarella cheese and basil pesto on grilled zingerman's sourdough.  
served with house made marinara

### for the turkey in all of us \$12

breast of turkey, avocado, smith's peppered bacon, lettuce, tomato and green goddess on a  
multi grain roll

add to any sandwich:

turkey, bacon or chicken \$3.00, avocado \$1.00