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 julienneed granny smith apple

cajun beef tip caesar $15
crisp romaine, grilled spicy wagyu beef tips, sourdough croutons & shaved parmesan tossed with house-made caesar dressing
substitute grilled salmon for $3 more

apple pear & beet (v) (gf) $13
arugula, roasted local beets, gorgonzola, Granny Smith apples, poached pears, pistachios, orange vinaigrette

fall kale (gf) $13
kale, honey crisp apple, newskis bacon, brie cheese, pomegranate, spiced walnuts, apple cider 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

all parties of 8 or more will have a 20% gratuity added

**beverages**

on draft $4
northwoods root beer of ginger beer
from the gun $3
coca cola, diet coca cola, sprite, ginger ale
house made lemonade $3
iced tea $2.5

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.

*SORRY, NO SUBSTITUTIONS*
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

sloppy drew $12
southern style braised mustard greens, spoon cole slaw,
cranberry jam, fontina cheese, on zingermans jewish rye

oh danny boy! $12
ground chicken, kalamata olive, feta, dried tomato and spinach patty on
asiago ciabatta with roasted garlic lemon aioli, arugula and pepperoncini

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 $14
your choice of corned beef or turkey with baby swiss, sauerkraut
& house made russian dressing on zingerman's jewish rye

salad sandwich $11
your choice of pecan chicken salad or dilled tuna salad with
bibb lettuce on toasted zingerman's rustic italian bread

kentucky hot brown $13
off the bone thick cut turkey, bacon, tomatoes, grafton village white cheddar,
grilled rustic italian bread and topped with bechamel

the apple orchard $12
brie, apple butter, spiced walnuts, sour apples & apple cider
vinaigrette tossed arugula on multi-grain roll

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 $13
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 $2.00

sides

great lakes kettle chips
original, salt and vinegar,
barbeque, buffalo
$2

fresh fruit
$2

spoon cole slaw
$2

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

maritime mist

manitou masala chai

green rooibos
sunspalsh