

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