

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

kale greek (gf) \$13
lacinato kale, roasted beets, bulgarian feta, pepperoncini, tomatoes, onion, olives,
cucumbers and red wine vinaigrette

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

arugula salad (gf) \$13
spiced walnuts, baby arugula, pears, asiago cheese, 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

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

beverages

on draft \$4
northwoods root beer or 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

sides

great lakes fettle 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

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 \$13

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

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 zimmerman'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 shaved turkey breast, 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