



Look for our
Signature Items!

Showcasing The Perfect
Crumb, Our Handcrafted
In-House Breads!

Entrée sharing surcharge

The Wooden Spoon

LUNCH

Menu prices and items subject
to change. Please ask your
server about any dietary
restrictions or allergies.

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HEALTHY CHOICES

Choose between a salad or wrap. Add a Side

SPIEDINI

Grilled chicken or tofu marinated in traditional spiedini, tossed with a cheese blend, spring mix, radishes, tomatoes, and onions. Tossed in Scimeca's spiedini sauce.

HOUSE

Our lettuce mix, red onions, tomatoes, cucumbers, hard-boiled egg, and cheddar cheese. Choice of dressing. Add Chicken or Tofu.

THAI PEANUT

Thai peanut marinated chicken or tofu, combined with spring mix, radishes, green onions, cilantro, and chopped peanuts.

FALAFEL

Featuring crispy falafel balls atop a bed of spring mix with onions and tomatoes. Tossed in harissa aioli.

BACON RANCH

A hearty mix of grilled chicken or tofu, crispy bacon, sharp cheddar cheese, and fresh radishes atop spring mix, covered with our homemade ranch. Make it Buffalo

LOADED BLT

Spring mix, pecan wood smoked bacon, Roma tomatoes, shredded cheddar cheese and tossed with our basil garlic aioli.

DRESSINGS: Ranch • Honey Mustard • Spiedini (Italian)
Thai Peanut • Harissa (Vegan)

CHEESES: Cheddar • Swiss • Provolone • Pepperjack

BURGERS

Served with fries or tots, ask your server about possible upgrades and substitutes.

CLASSIC

Fresh hand-pressed hamburger.

ADD-ONS: • Hashbrowns • Avocado • Bacon
• Jalapeños • Mushrooms • Sautéed Onions • Egg
• Cheese • Extra Patty

Lettuce, Tomatoes, Onions, Pickles available
upon request.

MUSHROOM SWISS

Fresh hand-pressed hamburger, basil garlic aioli, mushroom, Swiss cheese.

SLIDER PLATTER

3 fresh hand-pressed hamburger sliders.

PATTY MELT

Fresh hand pressed hamburger, sautéed onions, Swiss cheese on marbled rye.



BACON CHEESE BURGER

Fresh hand-pressed hamburger topped with crispy bacon and melted cheese.

SUNRISE BURGER

A crispy hashbrown base topped with melted cheddar cheese, crispy bacon, and a sunny-side-up egg on a hand-pressed burger.

BEVERAGES

SPECIALTY

- Hot or Iced Apple Cider
- Hot Chocolate
- Iced Coffee – Black
- Cold Brew – Black

STANDARD

- Soft Drink (Can)
- Iced Tea (free refills)
- Hot Tea (free refills)
- Hot Brewed Coffee/Decaf (free refills)

Coffee Add Ons: Prices Vary

JUICES & MILKS small | large

- Orange or Apple Juice
- Regular or Chocolate Milk

SIDES

- Side Salad
- French Fries
- Tater Tots
- Hashbrown
- Fruit Cup
- Side of (2) Eggs
- Breakfast Meat Side
- Toast or Biscuit
- English Muffin or Croissant

HANDHELDS

Served with fries or tots, ask your server
about possible upgrades and substitutes.



CLASSIC CHEESE MELT

Inside our homemade toast, a delicious blend of melty cheese and Roma tomato slices! Upgrade with a bacon or ham for a completely different take on this classic. Upgrade with Bacon or Ham.

BLT MELT

Crisp bacon, signature spring mix, and Roma tomatoes paired with melty cheddar cheese BLT. Upgrade with egg or Avocado.

JALAPEÑO POPPER MELT

Creamy pepper jack cheese, spicy jalapeños, and crispy bacon, all melded with rich cream cheese. It's a fiery, flavor-packed twist on the traditional melt.

TRADITIONAL PHILLY

Sautéed red and green peppers, red onions, and mushrooms topped with tender angus beef or chicken and melted provolone cheese. Enhanced with our homemade basil garlic aioli. Served on our Homemade Hoagie Roll.

FIESTA PHILLY

It combines the zest of red peppers, jalapeños, and a mix of red and green onions with angus beef or chicken. It is balanced with creamy pepper jack cheese, and pico de gallo, enhanced by our homemade basil garlic spread. Served on our Homemade Hoagie Roll.



FALAFEL HOAGIE

Three from scratch falafel balls, spring mix, onions, tomatoes, and harissa aioli on a hoagie roll.

THE KC-DILLA

A local twist on the quesadilla. Choose between chicken or angus beef, combined with red onions, jalapeños, tomatoes, and green peppers. Pico and sour cream are available upon request. Add a side of guac.

CHICKEN SANDWICH

Served on our burger bun with lettuce, tomatoes, and mayo, under a grilled chicken breast. Make it your own by upgrading it with cheese, bacon, avocado, or buffalo sauce.

* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.



Look for our
Signature Items!



BUILD YOUR OWN BREAKFAST

START WITH CLASSIC BREAKFAST

Two farm-fresh eggs and
homemade toast.

TOAST OPTIONS

Sourdough, Maple Wheat, Marbled
Rye, Jalapeño Cheddar Sourdough,
Cinnamon Raisin, Cinnamon, Biscuit

BASIC ENHANCEMENTS

Bacon, Sausage, Ham, Hashbrowns,
Fruit Cup, Fresh Yogurt.

Ask your Server about Premium Enhancements

UPGRADES

Replace homemade toast with any of the following.

- Buttermilk Half Stack
- Croissant
- Sourdough English Muffin
- French Toast
- Biscuit & Gravy
- Any Premium Half Stack
- Cinnamon Roll
- Funnel Cake
- Crème Brule French Toast

SIGNATURE HASH DISHES

Served with two farm-fresh *eggs
and homemade toast.

CLASSIC CORNED BEEF HASH MEAL

Homemade corned beef hash.

ANGRY IRISHMAN

Homemade corned beef hash topped with cheddar
cheese, jalapeños, and homemade country gravy.

HASHBROWN CASSEROLE

Choice of bacon and sausage, veggie, or ground beef
and onion casseroles.

SWEET TREATS

CRÈME BRULEE FRENCH TOAST

A decadent crème brûlé bread pudding caramelized
to perfection and finished with a raspberry drizzle.

CINNAMON ROLL

A delicately soft, cinnamon-infused brioche roll, with
rich flavor and topped with our handcrafted lemon-
zested cream cheese Icing.

FUNNEL CAKE

Crispy golden funnel cake dusted with powdered sugar.
Classic or apple cider.

OMELETS & SCRAMBLES

Made with 3 eggs and served with crispy hashbrowns and choice of homemade toast.

*WESTERN

Red and green peppers, red onions, ham, bacon,
and cheddar cheese.

*FLORENTINE

Spinach, mushrooms, Swiss cheese, and topped
with fresh tomato slices.

*PERFECT PAIR

Your choice of meat and cheese inside.

*RANCHER

Brimming with bacon, sausage, ham, and cheddar
cheese, this omelet is a meat lover's dream.

*SALMON

Features tender salmon, fresh spinach, and feta
cheese. Topped with hollandaise and green onion.

*FIESTA

Loaded with your choice of beef or chorizo, red peppers,
jalapeños, red and green onions, pico de gallo, and
pepper jack cheese for a zesty kick.

*THE HOMESTEAD

Our delightful farm-fresh eggs, grilled chicken,
spinach, roasted red peppers, sautéed onions,
and mushroom with feta cheese.

*THE GARDEN

Our amazing farm-fresh eggs and all the veggies
you could want: spinach, green and red peppers,
mushrooms, and tomatoes, with shredded cheddar
or feta cheese.

BREAKFAST HANDHELDS

Add a Breakfast Side.

BREAKFAST BURRITO

Stuffed with scrambled eggs, hashbrowns, cheddar
cheese, and pico de gallo. Plus your choice of a protein
or two veggies.

BREAKFAST SANDWICH

Fluffy scrambled eggs, your choice of rich cheese, and
a selection of savory meats on your choice of toast.

BREAKFAST-DILLA

A breakfast quesadilla, filled with scrambled eggs,
hashbrowns, a blend of cheeses, pico de gallo, bacon,
and sausage.

BENNYS

Served with a side of crispy hashbrowns

CLASSIC BENNY

A toasted English muffin layered with savory Canadian
bacon and poached *eggs, all covered in our from-
scratch Hollandaise and topped with green onion.

FLORENTINE BENNY

Fresh spinach, mushrooms, tomatoes and poached
*eggs atop a toasted English muffin. All covered in our
from-scratch Hollandaise. Topped with green onion.

CORNED BEEF HASH BENNY

Our robust corned beef hash sits atop a toasted English
muffin, complemented by poached *eggs and from-
scratch Hollandaise. Topped with green onion.

MIDWEST BENNY

A warm biscuit replaces the traditional muffin,
loaded with a savory sausage patty and poached
*eggs, smothered in home-style gravy. Topped
with green onion.

SALMON BENNY

English muffin layered with our smoked salmon,
spinach, and poached *eggs. Covered in our homemade
hollandaise sauce. Topped with green onion.

PANCAKE PARTY

† *Gluten FREE versions*
Ask about real maple syrup

BUTTERMILK† Half Full

Add-Ins Blueberry, Chocolate Chip

LEMON RICOTTA Half Full

Lemon buttermilk with ricotta cheese pancakes, topped
with whipped cream, raspberry syrup and lemon zest.

APPLE CIDER Half Full

Louisburg cider, cinnamon, nutmeg, topped with honey
cinnamon butter.

CINNAMON SWIRL† Half Full

Swirled with cinnamon sugar, topped with cream
cheese glaze.

PANWICH†

Two pancakes infused with bacon bits or sausage
crumbles, with fried hard eggs between, sliced into
triangles for delightful dipping.

Add a Breakfast Side.