

Breakfast Menu

HOUSE CLASSICS

SERVED WITH HASHBROWNS

American Classic*	12
Two Eggs, Applewood Bacon or Sausage and choice of toast	
Biscuits & Gravy*	One 12 Two 15
Fresh buttermilk biscuits doused in our creamy homemade bacon and pork sausage gravy with your choice of eggs	
V Gf Vegan Scramble	9
Made with Tofu, seasoned to taste exactly like a scrambled egg with scallions, Homemade Sourdough toast	
• Add Spinach and Mushroom -2 Add Vegan Ham -3.5	
Egg Croissant Sandwich*	13
One scrambled farm fresh egg, your choice of Applewood Bacon, or Country Sausage, topped with Vermont Cheddar or Baby Swiss cheese.	

OMELETS*

CHOICE OF TOAST OR UPGRADE TO AN ENGLISH MUFFIN

SERVED WITH HASHBROWNS,

Gf OMIT TOAST FOR A GLUTEN FREE MEAL

Denver*	14
Red & Green bell peppers, Onions, Ham, and Bacon	
Florentine*	12
Spinach, Crimini Mushroom, and Baby Swiss Cheese topped with fresh Tomato slices	
• Make Vegan -1.5 (Will be made with Vegan Scramble)	
Ham and Cheddar*	14
Country Ham cubes and Vermont Cheddar	
Meat Lovers*	14
Applewood Bacon, Breakfast Sausage, Country Ham cubes, and Cheddar	
Spanish*	10
Sautéed Onions and shredded Yukon Shredded Potatoes	
• Make Vegan -1.5 (Will be made with Vegan Scramble)	
CYO (Create Your Own)	14
Choose 4 ingredients to craft your own special omelet: • Tomato • Onions • Pico de Gallo • Green Bell Peppers • Jalapenos • Mushroom • Spinach • Applewood Bacon • Country Sausage • Country Ham • Vermont Cheddar • Baby Swiss • Provolone	

EGGS BENEDICT*

SERVED OVER TOASTED ENGLISH MUFFINS, POACHED EGGS, HOLLANDAISE SAUCE AND HASHBROWNS

Classic Benny	14
Canadian Bacon	
Florentine	14
Lightly sautéed Baby Spinach, Mushrooms and Fresh Roma Tomatoes	
Smoked Salmon	19
Smoked Salmon	

BEVERAGES

**COMPLIMENTARY REFILLS

**Fountain Drinks	3.5
**Custom Blend Coffee	3.5
**Fresh Iced Tea	3.5
Hot Herbal Tea	3.5
Fresh Squeezed Orange Juice	Sm 3.5 Reg 4.5
Hot Chocolate	4
Milk & Chocolate Milk	Sm 2.5 Reg 3.5
Apple Juice	Sm 2.5 Reg 3.5
Apple Cider (hot or cold)	4.5

SPOON ORIGINALS

Corned Beef Hash*	17
A generous portion of house brined & braised corned beef mixed with hash, served with eggs and toast of your choice	

Angry Irishman*	19
Brined in-house, our Corned Beef Hash is topped with Cheddar Cheese, Country Gravy, fresh Jalapenos and two eggs of your choice and choice of toast	

Gf Hashbrown Casserole	One 10 Two 14
Your choice of All Meat (Bacon and Sausage) or Veggie (Red Roasted and Green Peppers & Crimini Mushrooms), topped with cheese	

ASK ABOUT MAKING THE AVOCADO TOASTS AND BURRITOS VEGAN!

V Mexi Avocado Toast	11
Your choice of Wheat or Sourdough Toast with Avocado spread topped with Pico de Gallo	
• Add Cotija Cheese for -1 • Add an Egg for -1.5	

V Mediterranean Avocado Toast	11
Your choice of Wheat or Sourdough toast with Avocado spread, topped with a Mediterranean Tomato Salad	
• Add Feta Cheese for -1 • Add an Egg for -1.5	

The Ultimate Burritos	One 11 Two 14
Made with farm fresh scrambled eggs, Hashbrowns, our homemade Pico de Gallo, shredded Vermont Cheddar and your choice of Bacon, Sausage, Chorizo or Veggie. Served With Hashbrowns on the side	
• Make it Chimichanga Style (Fried) -1	

PANCAKE NOOK

ALL PANCAKES CAN BE MADE GLUTEN FREE

+1.5 FOR HALF STACK • +3 FOR FULL STACK

Classic Buttermilk Pancakes	Half 7 Whole 11
Apple Cider Pancakes	Half 8 Whole 12

Made with Apple Cider from Louisburg, KS, Cinnamon and Nutmeg. Pancakes are topped with our house Cinnamon/Nutmeg Butter, served with Pancake Syrup

Caramel Macchiato	Half 8 Whole 12
Pancakes with a shot of Espresso and crushed Chocolate covered Toffee. Topped with whipped topping, Caramel Syrup and Heath Crumble.	

Lemon Ricotta Pancakes	Half 8 Whole 12
Lemon Buttermilk Pancakes made with Ricotta Cheese. Topped with whipped topping, Raspberry Syrup, sprinkled with Lemon Zest.	

Panwich*	12
Two fried eggs and Bacon Bits sandwiched between 2 Buttermilk Pancakes, cut in wedges to dunk into the syrup	

French Toast	One 11 Two 14
Dipped in our own Cinnamon Custard, griddled and sprinkled with Powdered Sugar. Served with your choice of two eggs and Bacon or Country Sausage	

Creme Brulee French Toast	One 11 Two 14
Crème Brulee Bread Pudding, crusted with caramelized sugar and served with Berry Compote	

À LA CARTE

One or Two Eggs*	2	3
One or Two Slices of Premium Bacon	3	4
One or Two Sausage Patties	2.5	3.5
Plain Butter Croissant or English Muffin		3.5
Side of Gravy SM or LG	1.5	3.5
Fresh Fruit Bowl		3.5
Toast		1.5
• Sourdough, Wheat, Rye		

V VEGAN
VEGETARIAN OPTION

ENTRÉE SHARING SURCHARGE 2.5

CONTAINS NUTS
Gf GLUTEN FREE

*Thoroughly cooking foods of animal origin such as beef, eggs, pork or poultry reduces risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.



Lunch Menu

PHILLY CHEESESTEAKS

SERVED WITH A CHOICE OF FRIES & TOTS.

Traditional with a Twist 14
Red & Green Sweet Bell Peppers, Onions, & Crimini Mushrooms delicately sautéed with our Basil Garlic Aioli and tossed into grilled Angus Beef, and topped with melted Smoked Provolone. Your choice of Sourdough or Wheat hoagie

Mexi-Cheesesteak 14
Roasted Red Peppers, Jalapeno, Onions, Green Onions sautéed in our Basil Garlic sauce and then tossed with Angus Beef, topped with homemade Pico de Gallo and melted Smoked Provolone

BURGERS

SERVED WITH YOUR CHOICE OF FRENCH FRIES OR TATER TOTS.
LETTUCE, TOMATO, ONION & PICKLES AVAILABLE UPON REQUEST

Classic Burger 12
Classic Hamburger
• Add 2 Premium Applewood Bacon -3 • Add Cheese -1

Mushroom Swiss Burger 15
Our Burger Bun Toasted with our house Basil Garlic Aioli, topped with Cremini Mushrooms and Swiss.

Signature Burger 15
Our Burger Bun toasted with our house Basil Garlic Aioli, topped with Chorizo, Bacon Bits, Jalapenos and Onions and your choice of Cheese

Sunrise Burger 15
Served on our Burger Bun, the Burger is layered with crispy Hashbrowns, Cheddar cheese, Bacon and a Sunny Side Up Egg

Falafel Burger 15
Falafel Patty on our Burger Bun. served with Spring Mix, Onions, Tomato and Harissa Aioli

SIDES

Side Salad 4
Basket of French Fries 6
Basket of Tater Tots 6

SALADS OR WRAPS

ONLY WRAPS SERVED WITH CHOICE OF FRENCH FRIES OR TOTS

Chicken Bacon Ranch 14
Diced Chicken and Bacon mixed with Radish, Cheddar Cheese, & Spring Mix and tossed in Ranch Dressing

Chicken Spiedini 14
Chicken marinated and grilled in Spiedini Sauce tossed with Five Cheese Blend and Cheddar cheeses, Spring Mix, Radish, Tomatoes, and Onions
• Make it Vegan, substitute Tofu -1

Thai Peanut 14
Diced Chicken that's been marinated and grilled in Thai Peanut sauce, mixed with Heritage Blend Spring Mix, Radish, Green Onions and Cilantro and chopped Peanuts
• Make it Vegan, substitute Tofu -1

Falafel 14
Falafel balls with Spring Mix, Onions, Tomatoes served with Harissa Aioli

SANDWICHES

SERVED WITH YOUR CHOICE OF FRENCH FRIES OR TATER TOTS

Grilled Chicken Sandwich 13
Served on our Burger Bun. Lettuce, Tomato, Mayo under a Grilled Chicken Breast
• Add Cheese -1 • Add Avocado -2 • Add 2 Premium Applewood Bacon -3

BLT 12
Generous pieces of thick sliced Premium Applewood Smoked Bacon, Spring Mix, Tomato and Vermont Cheddar Cheese on Wheat Toast and a side of our Basil Garlic Aioli
• Add an egg for -1.5

Grilled Cheese 11
Vermont Cheddar Cheese and Five Cheese blend melted on top of buttery Sourdough Toast, topped with Tomato slices
• Add slices of Avocado for -2

The Chuy-dilla 13
Melted Vermont Cheddar on our flour tortilla, loaded with grilled Chicken, Onions, Jalapenos, Tomatoes and sweet Green Bell Peppers. Served with our freshly made Pico de Gallo

SWEETS & TREATS

Tiramisu 6

Ask about any specials

ENTRÉE SHARING SURCHARGE: 2.5

To order online or view our menu to go, use the QR code or visit

<http://www.woodenspoonkc.com>



The Wooden Spoon

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