

# Breakfast Menu

## HOUSE CLASSICS

SERVED WITH HASHBROWNS

<b>American Classic*</b>	9.5	
Two Eggs, Applewood Bacon or Sausage and choice of toast		
<b>Biscuits &amp; Gravy*</b>	One 8	Two 9
Fresh buttermilk biscuits doused in our creamy homemade bacon and pork sausage gravy with your choice of eggs		
<b>V Gf Vegan Scramble</b>	6	
Made with Tofu, seasoned to taste exactly like a scrambled egg with scallions • Add Spinach and Mushroom -2		
<b>Corned Beef Hash*</b>	10	
A generous portion of house brined & braised corned beef mixed with hash, served with eggs and toast of your choice		
<b>Egg Croissant Sandwich*</b>	9	
Two scrambled farm fresh eggs, your choice of Applewood Bacon, or Country Sausage, topped with Vermont Cheddar or Baby Swiss cheese. Served with Hashbrowns		

## OMELETS\*

SERVED WITH HASHBROWNS, YOUR CHOICE OF TOAST OR UPGRADE TO AN ENGLISH MUFFIN

**V** CAN BE MADE VEGAN AS A SCRAMBLE FOR 1.5 MORE

**Gf** OMIT TOAST FOR A GLUTEN FREE MEAL

<b>Denver*</b>	8.5
Red & Green bell peppers, Onions, Ham, and Bacon	
<b>Florentine*</b>	8
Spinach, Crimini Mushroom, and Baby Swiss Cheese	
<b>Ham and Cheddar*</b>	9
Country Ham cubes and Vermont Cheddar	
<b>Meat Lovers*</b>	10
Applewood Bacon, Breakfast Sausage, Country Ham cubes, and Cheddar	
<b>Spanish*</b>	7.5
Sautéed Onions and shredded Yukon Potatoes	
<b>Gf CYO (Create Your Own)</b>	10
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 • Asiago Cheese • Baby Swiss • Provolone	

## EGGS BENEDICT\*

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

<b>Classic Benny</b>	12
Canadian Bacon	
<b>Florentine</b>	10
Lightly sautéed Baby Spinach and Fresh Roma Tomatoes	
<b>Smoked Salmon</b>	12
Smoked Salmon	

## BEVERAGES

\*\*COMPLIMENTARY REFILLS

<b>**Fountain Drinks</b>	3.5
<b>**Houseblend Coffee</b>	3.5
<b>**Fresh Iced Tea</b>	3.5
<b>Hot Herbal Tea</b>	3.5
<b>Fresh Squeezed Orange Juice</b>	Sm 3.5 Reg 4.5
<b>Hot Chocolate</b>	4
<b>Milk &amp; Chocolate Milk</b>	Sm 2.5 Reg 3.5
<b>Apple Juice</b>	Sm 2.5 Reg 3.5
<b>Apple Cider (hot or cold)</b>	3.5

## SPOON ORIGINALS

<b>Breakfast Burritos*</b>	One 7	Two 9
Made with farm fresh scrambled eggs, our homemade Pico de Gallo, shredded Vermont Cheddar and your choice of Bacon, Sausage, Chorizo or Veggie. Served with Hashbrowns • Make it VEGAN with our vegan scramble One -1 Two -2		

<b>Angry Irishman*</b>	12
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	

<b>Gf Hashbrown Casserole</b>	One 6.5	Two 8.5
Your choice of All Meat (Bacon and Sausage) or Veggie (Red Roasted and Green Peppers & Crimini Mushrooms), topped with cheese		

<b>V Mexi Avocado Toast</b>	9
Your choice of Wheat or Sourdough Toast with Avocado spread topped with Pico de Gallo • Add Cojita Cheese for -1 • Add an Egg for -1.5	

<b>V Mediterranean Avocado Toast</b>	9
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	

<b>The Ultimate Burritos</b>	One 8	Two 11
Add Hashbrowns inside our Breakfast Burritos. • Chimichanga Style (Baked or Fried) -1 **Baked takes an additional 5 minutes to make		

## PANCAKE NOOK

<b>Classic Buttermilk Pancakes</b>	Half 4	Whole 6
• Make it Gluten Free for -1		

<b>Apple Cider Pancakes</b>	Half 5	Whole 8
Made with Apple Cider from Louisburg, KS, Cinnamon and Nutmeg. Pancakes are topped with our house Cinnamon/Nutmeg Butter, served with Pancake Syrup		

<b>Caramel Macchiato</b>	Half 6	Whole 9
Pancakes with a shot of Espresso and crushed Chocolate covered Toffee. Topped with whipped topping, Caramel Syrup and Heath Crumble.		

<b>Lemon Ricotta Pancakes</b>	Half 6	Whole 9
Lemon Buttermilk Pancakes made with Ricotta Cheese. Topped with whipped topping, Raspberry Syrup, sprinkled with Lemon Zest.		

<b>Egg Bacon Panwich*</b>	9
Two fried eggs and Bacon Bits sandwiched between 2 Buttermilk Pancakes, cut in wedges to dunk into the syrup	

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

<b>French Toast</b>	One 9	Two 12
Dipped in our own Cinnamon Custard, griddled and sprinkled with Powdered Sugar. Served with your choice of two eggs and Bacon or Country Sausage		

## À LA CARTE

<b>One, Two or Three Eggs*</b>	2	3	4
<b>One, Two or Three Slices of Premium Bacon</b>	2	3	4
<b>One or Two Sausage Patties</b>		2.5	3.5
<b>Plain Butter Croissant</b>			3.5
<b>Hashbrowns</b>			3.5
<b>Side of Gravy</b>			3.5
<b>Toast</b>			1.5

**V** CONTAINS NUTS  
**Gf** GLUTEN FREE

**V** VEGAN  
**V** VEGETARIAN OPTION

\*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** Small 10 Large 12  
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** Small 10 Large 12  
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** 10  
Served on your choice of a Sesame Egg or Pretzel bun.  
• Add Premium Applewood Bacon for +2 • Add Cheese for +1
- Signature Burger** 14  
Served on your choice of Sesame Egg or Pretzel Bun toasted with our house Basil Garlic Aioli, topped with Chorizo, Bacon Bits, Jalapenos and Onions and your choice of Cheese
- Sunrise Burger** 14  
On a toasted Sesame Egg or Pretzel Bun, the Burger is layered with crispy Hashbrowns, Cheddar cheese, Bacon and a Sunny Side Up Egg, garnished with Scallions
- Falafel Burger** 14  
Falafel Patty on a Pretzel Bun. served with Spring Mix, Onions, Tomato and Harissa Sauce or Aioli

## SIDES

- Side Salad** 3.5
- Basket of French Fries** 3.5
- Basket of Tater Tots** 3.5
- Basket of Sweet Potato Fries** 3.5



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## SALADS OR WRAPS

ONLY WRAPS SERVED WITH CHOICE OF FRENCH FRIES OR TOTS

- Chicken Bacon Ranch** 12  
Diced Chicken and Bacon mixed with Radish, Cheddar Cheese, & Spring Mix and tossed in Ranch Dressing
- Chicken Spiedini** 11  
Chicken marinated and grilled in Spiedini Sauce tossed with Asiago and Cheddar cheeses, Spring Mix, Radish, Tomatoes, and Onions  
• Make it Vegan, substitute Tofu -1
- Thai Peanut** 12  
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** 13  
Falafel balls with Spring Mix, Onions, Tomatoes served with a choice of Harissa Sauce or Aioli

## SANDWICHES

SERVED WITH YOUR CHOICE OF FRENCH FRIES OR TATER TOTS

- Turkey Club** 14  
Slices of oven roasted turkey Breast, Bacon, Lettuce, Tomato, Avocado and Swiss cheese, ranch dressing on a Sourdough Toast.
- The Chuy-dilla** 11  
Melted Vermont Cheddar on two 10-inch flour tortillas, loaded with grilled Chicken, Onions, Jalapenos, Tomatoes and sweet Green Bell Peppers. Served with our freshly made Pico de Gallo
- BLT** 11  
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** 10  
Vermont Cheddar Cheese and Five Cheese blend melted on top of buttery Sourdough Toast, topped with Tomato slices  
• Add slices of Avocado for +1

## SWEETS & TREATS

- Bagels** 3.5  
Plain or seeded with a side of Cream Cheese  
• Flavored Schmears -1
- Creme Brulee Coffee Cake** 4
- Cinnamon Sugar Sweet Potato Fries** 5
- Mixed Berry Parfait** 5  
Vanilla yogurt, topped with fresh berries and served with our homemade granola
- Tiramisu** 5
- Ask about any specials**

# The Wooden Spoon

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