

THE
WOODEN SPOON
BRUNCH & BISTRO CO

The Bennys

all bennys served with two medium-poached eggs, champagne hollandaise, homestyle potatoes and mixed bean & corn salad

- SoCal** **\$15.95**
pulled chicken, guacamole, salsa ranchera, pickled onion, fried jalapeño, house-made jalapeño-cheddar cornbread
 - Gardener** **\$15.95**
sautéed kale & artichoke hearts, tomato jam, nutritional yeast, house-made chickpea biscuit
 - The Wooden** **\$15.55**
double-smoked bacon, caramelized onions, bacon gremolata, buttermilk biscuit
 - Forager** **\$15.95**
mushrooms, caramelized onions, garlic, shallots, feta cheese, salsa ranchera, spinach, house-made corn flour sopes
- 🔪 substitute a gluten-free biscuit for any benny

BOWLS & SALADS

- Cali** **\$16.67**
cajun-spiced pulled chicken, avocado, mixed bean & corn salad, carrot & purple cabbage slaw, pickled onion, jalapeño, salsa ranchera
 - Harvest** **\$16.55**
chickpea fritters, spinach, arugula, feta, tomato, beet purée, roasted butternut squash, carrot & purple cabbage slaw, zucchini relish
 - Spoon Salad** **\$13.55**
spinach, arugula, roasted butternut squash, pickled onion, pumpkin seeds, curled red beets, maple balsamic vinaigrette
- 🔪 ADD TO ANY BOWL/SALAD
salmon \$8 / chicken breast \$7.50 / egg \$2 / avocado \$3.00

BRUNCH

- The Sweet and Salty** **\$14.95**
thick-cut french toast topped with double-smoked bacon, aged cheddar, two poached eggs, hollandaise and maple syrup
- Nana-tella French Toast** **\$13.95**
thick-cut french toast smothered with nutella and stuffed with bananas, topped with salted caramel and banana crisps
- 🔪 add seasonal compote \$2 / ice cream \$2 / both \$3.50
- Wooden Spoon Poutine** **\$15.95**
straight-cut fries, bbq pulled pork, cheese curds, home-style gravy, crispy jalapeños, two sunny-side up eggs, salsa ranchera
- The Champ** **\$15.87**
over-easy egg, white & yellow cheddar, onion ring, tomato jam, smokey garlic aioli, double-smoked bacon, arugula, brioche bun, with homestyle potatoes, hollandaise, bacon & green onion garnish
- 🔪 add pulled pork \$4 / avocado \$3.00
- Farmhouse Breakfast** **\$14.95**
two eggs any style, double-smoked bacon, fried tomato, chicken apple sausage, texas toast, served with homestyle potatoes and mixed bean & corn salad

- Veggie Frittata** **\$15.95**
eggs, spinach, roasted butternut squash, mushrooms, caramelized onions, garlic, shallots, gouda, topped with zucchini relish and greens, served with homestyle potatoes and mixed bean & corn salad
- 🔪 add bacon \$2.50 / avocado \$3.00
- Banana Bread & Yogurt** **\$11.95**
house-made banana bread served with a side of maple butter, greek yogurt topped with granola and seasonal fruit compote
- Mac & Cheese** **\$14.95**
aged cheddar cheese, truffle oil, topped with gremolata & arugula
- 🔪 add bbq pulled pork \$4 / cajun chicken breast \$7.50
- Chicken & Waffles** **\$15.95**
2 belgium waffles, fried chicken breast, champagne hollandaise, maple syrup, valentina hot sauce, carrot & purple cabbage slaw (available on weekends only)

BURGERS + SANDWICHES

all sandwiches & burgers are served with your choice of fries or salad
substitute truffle fries \$2 / feel like spooning? make it a side of soup \$1.75
ask about our gluten-free options

- Sourdough Grilled Cheese** **\$15.75**
aged cheddar, gouda, swiss, caramelized onion jam
- Montreal Smoked Meat Sandwich** **\$16.57**
beef brisket, crunchy dill pickles, swiss cheese, arugula, pickled red onion and grainy dijon horseradish mayo, sourdough bread
- Spoon Burger** **\$17.95**
beef & pork burger, double-smoked bacon, aged cheddar, arugula, crispy onion ring, tomato jam, smokey garlic aioli, pickles, brioche bun
- 🔪 make it a veggie burger- substitute for a chickpea patty
- Cajun Chicken Burger** **\$17.52**
cajun pan-seared chicken breast, double-smoked bacon, arugula, cheddar cheese, tomato jam and smokey garlic aioli, brioche bun
- Buttermilk Fried Chicken Burger** **\$17.95**
fried chicken breast, carrot & purple cabbage slaw, house-made parmesan mayo, sriracha aioli, arugula, pickles, brioche bun
- Salmon Burger** **\$17.23**
pan-roasted local salmon, sriracha aioli, zucchini, pickled ginger, pickled onions, arugula, brioche bun

🔪 ADD TO ANY SANDWICH
fried egg \$2 / smoked meat \$4 / bacon \$2.50 / avocado \$3.00 / tomato jam \$2
onion ring \$1.75 / crispy jalapeños \$1.75

SPOON SIDES

- poutine** **\$9.75**
- truffle fries** **\$7.75**
- onion rings** **\$5.75**
- housemade soup** **\$5.75**
- homestyle potatoes** **\$4.00**
- bacon** **\$5.00**
- chicken apple sausage** **\$6.00**
- avocado** **\$3.00**



V vegetarian 🔪 add-on

*Ask your server about gluten-free & vegan options.

THE
WOODEN SPOON
BRUNCH & BISTRO 



Coffee

Half Press \$4.⁵⁰
Full Press \$8.⁰⁰

Spiked Options

Single \$5.⁷⁵ Doubles \$8.⁷⁵

Sneaky Nonna

Bailey's & Spice Box

Sneaky Nonno

Amaretto & Fireball

Still Spooning

Peppermint Schnapps & RumChata

Gone Camping

Kahlua & Frangelico

MIMOSAS

6 oz. - \$4.⁹⁵

because you can't have brunch
without mimosas!

your choice of: **orange, grapefruit,
mango, peach-pear, or pineapple**

CAESARS

1 oz. - \$8.⁹⁵

your choice of: **vodka, gin, bourbon,
or tequila** (add \$1)

The Classic

tabasco, worcestershire, walter's clamato

Dill-emma

sriracha, worcestershire, hickory smoke, pickle
brine, walter's clamato

Spoon Caesar

dijon, tabasco, worcestershire, maple syrup, olive
brine, hickory smoke, lime, walter's clamato

Jammin

tabasco, worcestershire, pepperoncini brine, lime
juice, pineapple juice

the shaft

vodka, kahlua, baileys, cold brew \$8.⁷⁵

SPOON COCKTAILS

1.5 oz. - \$8.⁷⁵

Mom's Breakfast

peach schnapps, aperol, sugar, lemon juice,
prosecco, red wine reduction

Big Spoon Spritz

aperol, sparkling wine, grapefruit juice, lemon juice,
sweet vermouth

The Rad Dad

spoon lager, cinzano rosso, mango juice, house-
made lime cordial

Paddle Boarder

fire ball, amaretto, cinzano rosso, apple juice,
angostura bitters

Daily Features

MONDAY

HAIL CAESARS \$6.⁹⁵

TUESDAY

SANDWICH & SOUP \$14.⁹⁵
(with purchase of beverage)

WEDNESDAY

SPOON BURGER \$12.⁹⁵
(with purchase of beverage)

THURSDAY

MIMOSAS \$4

FRIDAY

HOUSE WINE \$4

SATURDAY

SPIKE YOUR CUP
SNG \$4.⁷⁵ DBL \$6.⁷⁵

SUNDAY

CLASSIC CAESARS! \$4.⁹⁵
Choice of: Vodka, Gin, Bourbon, or Tequila (add \$1)

specials in house only

ALL DAY EVERYDAY

DRAUGHT BEER \$4
MIMOSAS \$4.⁹⁵
HOUSE WINE \$5.⁹⁵



BEER, CIDER & WINE

Draught 12oz. \$4.⁰⁰

Spoon Lager (VI Brewing)
Seasonal Tap

Cider \$6.⁷⁵

Lonetree Dry Apple Cider (355ml can)

Bombers (650mL) \$12.⁰⁰

We might be featuring something, you should ask!

House Wine

6oz. \$5.⁹⁵

9oz. \$9.⁹⁵

House Bubbly

6oz. \$8.⁰⁰

Got a private event?

Book with us! For inquiries, contact info@woodenspoon.co



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