

# SPOONBREAD

## RESTAURANT

### LUNCH MENU: 11:30AM – 2:00PM

#### SOUPS AND STARTERS

**Lowcountry Crab and Corn Chowder:** \$5 | \$7

A Poinsett Hotel favorite for over 20 years!

**Soup Du Jour:** \$5 | \$7

Made fresh daily

**Crispy Brussels Sprouts:** Bacon lardons, sunflower seeds, tossed in an apple cider gastrique \$13

**Poinsett Flatbread:** spinach, mushroom, and prosciutto flatbread with gruyere cheese \$15

**Butternut Squash Flatbread:** Roasted butternut squash, goat cheese, arugula, hot honey, crispy flatbread. \$14

#### SALADS

**Poinsett Caesar Salad:** Crispy romaine lettuce with parmesan cheese, grape tomatoes and croutons, tossed in house-made Caesar dressing \$7 | \$11

**Baby Kale and Butternut Salad:** Baby kale, roasted butternut squash, dried cranberry, quinoa, toasted walnuts, maple balsamic vinaigrette \$8/12 <sup>(EW)</sup>

**Arugula and Roasted Beet:** Arugula, roasted beets, goat cheese, candied pecan, pickled shallots, white balsamic vinaigrette. \$8/12 **GF** <sup>(EW)</sup>

*Add grilled Chicken to any salad \$7*

*Salmon, Shrimp to any salad \$8*

#### SIDES \$5

**Cheddar Adulh Grits** **GF**

**Jalapeno Coleslaw** **GF**

**Sea Island Red Peas** **GF** <sup>(EW)</sup>

**Side Salad** **GF** <sup>(EW)</sup>

**Shoestring Fries**

**Slow Braised Collard Greens** **GF**

**Sweet Potato Fries**

#### SANDWICHES

*All Sandwiches served with your choice of house-made side*

**Classic Reuben:** Choice of thinly sliced corned beef or turkey, Swiss cheese, Thousand Island dressing, sauerkraut on rye bread \$13

**Fish of the Day:** Miso glazed fish of the Day, pickled carrots and radish, artisan mixed greens on a butter-toasted brioche Roll \$16 <sup>(EW)</sup>

**Pulled Pork Tacos:** Carolina BBQ pulled pork, caramelized red onions, jalapeno coleslaw, green tomato chow chow, flour Tortillas. \$14

**Classic Burger\*:** Grass-fed dry-aged burger, lettuce, tomato, onion, choice of cheese, toasted brioche bun. \$16

*Cheeses: American, Swiss, Cheddar, Provolone & Pepper jack*

*Add smoked Bacon or sauteed Mushrooms \$1.00*

#### ENTREES

**Shrimp and Grits:** Shrimp, bell peppers, onions, tomato bacon gravy, Local Adluh Stone ground cheddar grits. \$19

**Salmon Vegetable Bowl:** Grilled salmon, barley, roasted tomato, broccolini, roasted brussels sprouts, spinach, shallots. \$19 <sup>(EW)</sup>

**Buttermilk Fried Chicken:** Classic buttermilk fried chicken breast, house braised collard greens, sea island red peas. \$18

**Pappardelle Pasta and Fresh Vegetables:** fresh spinach, local exotic mushrooms, sun-dried tomatoes, and fresh herbs tossed in a light white wine butter sauce, topped with shaved Parmesan \$19 <sup>(EW)</sup>

*Add grilled Chicken to any Entrée \$7*

*Salmon, or Shrimp to any Entree \$8*

#### DESSERTS \$8

**Layered Carrot Cake:** with cream cheese Icing

**Warm Chocolate Brownie:** with vanilla ice cream

**NY Cheesecake:** topped with cognac braised peaches

**Vanilla Bean Crème Brûlée** **GF**

\*Please see your server for any allergies or dietary needs. Consuming raw or undercooked meats, poultry, seafood or shell may increase your risk of Food borne illness, especially if you have certain medical conditions.

<sup>(EW)</sup> -denotes healthier choice to help you eat well

**GF:** Denotes Gluten Free Items

Gluten Free breads available upon request