

THE WESTIN POINSETT

GREENVILLE

The Westin Poinsett Hotel
120 S. Main St. Greenville, SC 29601

864.421.9700

[Hotel in Greenville | The Westin Poinsett, Greenville \(marriott.com\)](https://www.marriott.com/hotels-and-resorts/properties/the-westin-poinsett-greenville)

SPOONBREAD

RESTAURANT

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 ^(EW)

Arugula and Roasted Beet: Arugula, Roasted Beet, Goat cheese, Candied Pecan, Pickled Shallot, White Balsamic Vinaigrette. \$8/12 **GF** ^(EW)

*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** ^(EW)

Side Salad **GF** ^(EW)

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 and 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 ^(EW)

Pulled Pork Tacos: Carolina BBQ pulled pork, caramelized red onions, Jalapeno Coleslaw, Green Tomato chowchow, Flour Tortillas. \$14

Classic Burger*: Grassfed 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 Adulh Stone Ground Cheddar Grits. \$19

Salmon Vegetable Bowl: Grilled Salmon, Barley, Roasted Tomato, Broccolini, Roasted Brussels Sprouts, Spinach, Shallots. \$19 ^(EW)

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 ^(EW)

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**