

# SPOONBREAD

## RESTAURANT

LUNCH MENU: 11:30AM – 2:00PM

### STARTERS

**Jumbo Lump Crab Cakes**- Two pan seared Crab Cakes with Baby Greens and house-made Chipotle-Caper Remoulade \$15

**Hummus Plate**- Chickpea Hummus, Marinated Olives, Roasted Grape Tomatoes, and Feta cheese. Drizzled with Extra-Virgin Olive Oil, served with Grilled Pita Bread \$12

**Poinsett Flatbread**- A Spinach, Mushroom and Prosciutto Flatbread with Gruyere Cheese \$13

**Three Cheese Flatbread**- Lightly brushed with Marinara and topped with Gruyere, fresh Mozzarella and Parmesan \$12

### SOUPS AND SALADS

**Lowcountry Crab and Corn Chowder**- \$5 | \$7  
A Poinsett Hotel favorite for over 20 years!

**Soup Du Jour**- \$5 | \$7  
Made fresh daily

**Poinsett Caesar Salad**- Crispy Romaine Lettuce with Parmesan Cheese, Grape Tomatoes and Croutons, tossed in House-Made Caesar Dressing \$7 | \$11

**Baby Greens Salad**- Fresh Watermelon, Feta cheese, Pickled Red Onions and Toasted Pecans, tossed in a Champagne and Herb Vinaigrette \$7 | \$11 **GF**

**Arugula Salad**- Fresh Arugula tossed with tender Hearts of Palm, Roasted Grape Tomatoes, Olive Oil and Fresh Lime Juice \$8 | \$12 **GF**

*Add grilled Chicken to any salad \$7  
Salmon, Shrimp or Crab Cake to any salad \$8*

### SIDES \$5

**Marinated Fresh Tomato and Cucumber Salad** **GF**

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

**Local Stone-milled Grits** **GF**

**Jalapeno Coleslaw** **GF**

**Squash Casserole**

**Shoestring Fries**

**Sweet Potato Fries**

**Grilled Asparagus** **GF**

### SANDWICHES

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

**Pimento Cheese B.L.T.**- With Crispy Bacon, fresh Arugula and Green Tomato relish. Served on toasted Multi-grain Bread \$12

**Classic Reuben**- Choice of thinly sliced Corned Beef or Turkey, Swiss Cheese, Thousand Island dressing and Sauerkraut on Rye bread \$13

**Grilled Grouper**- Grilled Grouper filet drizzled with fresh Basil Pesto, topped with Roasted Red Peppers, Arugula, and Swiss cheese. Served on a Buttery Brioche Roll \$14

**Pulled Pork Melt**- Smoky Carolina BBQ with caramelized Red Onions, Jalapeno Coleslaw, and melted Provolone. Served on toasted Sourdough \$12

**Classic Burger**- Grilled Angus Beef Burger with sliced Tomato, Red Onions, and Lettuce with your choice of melted Cheese. Served on a Buttery Brioche Roll \$14  
*Cheeses: American, Swiss, Cheddar, Provolone & Pepper jack  
Add smoked Bacon or sauteed Mushrooms \$1.00*

### ENTREES

**Pecan Crusted Salmon**- Over Stone-milled Grits, with tender wilted Greens, and Carrot Butter. Topped with Red Onion and Burgundy Jam \$18 **GF**

**Fried Chicken**- Classic Buttermilk Fried Chicken with Summer Squash Casserole, and braised Collard Greens \$16

**Pappardelle Pasta and Fresh Vegetables**- Fresh Spinach, local exotic Mushrooms, Sun-dried Tomatoes and fresh Herbs tossed in a light White Wine Butter sauce, and topped with shaved Parmesan \$17

*Add grilled Chicken to any Entrée \$7  
Salmon, Shrimp or Crab Cake 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 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.

**GF:** Denotes Gluten Free Items

Gluten Free breads available upon request