

# SPOONBREAD

## RESTAURANT LUNCH MENU

### SOUPS & SALADS

Low-Country Crab Corn Chowder  
Chef's Soup of the Day

CUP

\$4  
\$4

BOWL

\$5  
\$5

Roasted Beet Salad with Red and Gold Beets, Orange Segments tossed in a Lemon Olive Oil Dressing over Arugula and topped with Fennel, Mint and Goat Cheese \$8 GF 

Cobb Salad, Mix Greens, tossed with Cherry Tomatoes, Eggs, Cheddar Cheese, and Avocado and Low-Fat Dressing \$8 GF

Add Chicken, Salmon, Tuna or Jumbo Shrimp for \$6

Poinsett Caesar Salad, Romaine Lettuce, Cherry Tomatoes, White Anchovies, Crispy Croutons and Parmesan Cheese \$7

Add Chicken, Salmon, Tuna or Jumbo Shrimp for \$6

### DAILY SPECIAL

Please ask your server to describe our daily special \$14

### ENTRÉES

\*Pan Seared Salmon over Braised Kale and topped with Sweet Potato Curl and Lemon Herb Olive Oil \$13 GF 

Chicken Piccata with Herb Risotto, Asparagus and Lemon Parsley Butter \$12 

\*Seared Ahi Tuna over Rice Noodles and Vegetables Tossed with Sweet Thai Chili Sauce \$13 GF 

### FLATBREADS

Shrimp Scampi Flatbread with Sliced Tomatoes, Basil and Garlic Oil and topped with a Mozzarella and Parmesan Cheese Blend \$9

Grilled Flatbread Piled with Grilled Vegetables, Slow Roasted Tomatoes topped with "Split Creek Farms" Goat Cheese and Drizzled with Aged Balsamic Glaze \$7

Grilled Flatbread with Roasted Chicken, Spinach and Mozzarella Cheese \$8

### SANDWICHES

All sandwiches served with your choice of one side [Gluten Free Breads Available upon Request](#)

Panini of the Day, ask your server about our fresh daily selection. \$9

Fried or Blackened "Fish of the Day" Sandwich with Lettuce and Roasted Cherry Tomatoes and Caper Mayo on a toasted Bun \$9

Poinsett Chicken BLT, House Rubbed Chicken Breast with Smoked Bacon, Crisp Lettuce, Vine Ripe Tomatoes and Lemon Mustard Aioli on Toasted Seven Grain Bread \$8 

Corned Beef or Turkey Reuben Thin Sliced Swiss Cheese, Sauerkraut, and Thousand Island on Rye Bread \$8

\*Grilled Angus or Turkey Burger on Toasted Bun with Lettuce, Tomatoes, Onion, Cheese, Bacon or Mushrooms \$9

### SIDES

Crispy Green Beans \$3.00

Coleslaw \$3.00

Shoestring French Fries \$3.00

Hearts of Palm and Arugula Salad \$3.00

Creamy Mashed Potatoes \$3.00

Sweet Potato French Fries \$3.00

### DESSERTS

Ask Server about Daily Dessert Features \$5.00

Freshly Brewed Starbucks Coffee, Regular and Decaffeinated \$2.25

Selection of Hot Tazo Teas, Herbal and Caffeinated \$2.25

Grande Cappuccino and Macaroon \$5.00



Watermelon, Basil Juice \$6.00

Pineapple, Cucumber, Mint Juice \$6.00

Lychee, Pineapple, Banana, Vanilla and Ice Smoothie \$6.00

Blueberry, Spinach, Chia Seeds, Avocado, Almond Milk and Granola Smoothie \$6.00

\*We proudly serve "All Natural" and "Certified Humane." We use and cook only with foods that are Trans Fat free. 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

