

Spoonbread Restaurant

Lunch Menu

Soups & Salads

	Bowl	Cup
Low-Country Crab Corn Chowder	\$5	\$4
Chef's Soup of the Day	\$5	\$4
Ken's GSO Salad, 3 Jumbo Shrimp sautéed with Arugula, Cherry Tomatoes and Hearts of Palm tossed with Olive Oil and fresh Lime juice	\$8	
Spinach Salad tossed with warm Bacon, Roasted Tomatoes and Dijon Mustard Vinaigrette served with Warm Goat Cheese	\$7	
Poinsett Caesar Salad, Romaine Lettuce, Crispy Croutons and Parmesan Cheese	\$7	
Add Chicken, Tuna or Jumbo Shrimp for	\$4	

Sautéed Shrimp with Gnocchi Tossed with Applewood Smoked Bacon, Scallions, White Wine, and Olive Oil
\$12

Entrées

Seared Atlantic Salmon over Summer Squash, Spinach and Tomatoes with Red Wine Reduction	\$12
Buttermilk Fried Chicken Breast over Mashed Potatoes and Southern Style Green Beans with Green Tomato Chowchow	\$10
Seared Ahi Tuna over Roasted Vegetable Rice Pilaf topped with Mango Relish	\$12
Spinach Fettuccini tossed with mixed Olives, Capers, Roasted Tomatoes and Spinach in a light Roasted Tomato Broth	\$8
Add Jumbo Shrimp or Roasted Chicken Breast for	\$4

Sandwiches

All sandwiches served with your choice of Crispy Green Beans, Coleslaw, Shoestring Fries, Hearts of Palm and Arugula Salad or Creamy Mashed Potatoes

Pulled Pork Barbeque stuffed into a freshly baked Yeast Roll topped with Coleslaw and Fried Pickle	\$8
Shaved Ham and Genoa Salami Panini with Roasted Red Peppers, Provolone and Basil Mayo on toasted White Bread	\$8
Angus Beef Patty Melt on Rye bread with sautéed Mushrooms, Onions, Arugula and melted Boursin Cheese	\$9
Grilled Pita piled with Grilled Vegetables, slow Roasted Tomatoes topped with "Split Creek Farms" Goat Cheese and drizzled with Aged Balsamic Glaze	\$8
Poinsett Chicken BLT, house rubbed Chicken Breast thinly sliced with Smoked Bacon, Crisp Lettuce, Vine Ripe Tomatoes and Basil Mayo on toasted Wheat Bread	\$8
Corned Beef or Turkey Reuben thin sliced Swiss cheese, Thousand Island and Sauerkraut on Rye Bread	\$8
Grilled Angus or Turkey Burger on toasted Bun with Lettuce, Tomatoes, Onion, Cheese, Bacon or Mushrooms	\$9

Desserts

Ask Server about Daily Dessert Features	\$5
Freshly Brewed Starbucks Coffee, Regular and Decaffeinated	\$2.25
Selection of Hot Tazo Teas, Regular and Decaffeinated	\$2.25

*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.