

SPRING HOUSE

HOURS OF OFFERINGS

FOOD SERVICE

Monday – Tuesday

Light Bites: 11am – 5pm

Wednesday – Thursday

Main Menu: 11am – 5pm

Friday – Saturday

Main Menu: 11am – 8pm

Sunday

Brunch Menu: 10am – 2pm

Main Menu: 2pm – 6pm

BAR SERVICE

Monday – Thursday: 11am – 5pm

Friday – Saturday: 11am – 8pm

Sunday: 10am – 6pm

Call or text us at (843) 769.1021 to order ahead or place
a take out order between 10:00a.m. – 5:00 p.m. daily.

SPRING HOUSE MENU

Available Friday 11am-8pm
Saturday 11am-5pm

HANDHELDS

*Served with house-made chips. Upgrade to French fries, onion rings, seasonal fresh fruit or a side salad +\$4
Gluten free alternatives available upon request. Please ask your server for available options.*

3 Gates Beef Smash Burger **L**

Two smashed patties, lettuce, tomato, cheddar, house-made pickles and comeback sauce \$20
Add Bacon +\$3

Lowcountry Pimento BLT

Pimento cheese, Nueskes bacon, shredded lettuce, sliced tomato on sourdough bread \$19

Chef's Panini

Ask your server about our weekly special \$18

Black Bean Burger

Made in house vegan patty, topped with peeled pickled carrots and sundried tomato vinaigrette on a toasted brioche bun \$19

Local Fish Sandwich

Grilled local fish basted with house-made barbeque sauce, cabbage coleslaw and pickled red onions \$19

FAVORITES

Grain Bowl **L**

Carolina gold rice, quinoa, brussel sprouts, sweet potato, chipotle aioli \$20
Add Chicken or Steak +\$6

Nachos

House-made tortilla chips loaded with queso, black beans, pickled jalapenos and pickled red onions \$16
Add Chicken or Steak +\$6

Steak Quesadilla

Cheddar cheese, flat iron steak, caramelized onions, roasted peppers, Carolina gold rice on a flour tortilla served with house-made tortilla chips, queso and Spring House steak sauce \$23

SMALL PLATES

Caesar Salad

Crisp Romaine, shaved Parmesan and bread crumbs with house-made Caesar dressing \$14
Add Chicken or Steak +\$6

Winter Salad **L**

Arugula, sweet potato, pepitas, sherry maple vinaigrette \$16
Add Chicken or Steak +\$6

Hush Puppies

Served with sweet whipped sorghum butter \$8

Ricotta Toast

Toasted sourdough topped with whipped ricotta and seasonal jam \$12

Seasonal Vegetable Plate **L**

Served with chimichurri \$18

Chef's Sweet Treat

Ask your server about our weekly special \$10

SPOONIES

Served with house made chips. Upgrade to French fries, onion rings, seasonal fresh fruit or a side salad +\$4

Grilled Cheese
\$12

Chicken Tenders
\$12

The Classic PB&J
\$12

Cheese Quesadilla
\$12

SPRING HOUSE MENU

Available Sundays,
10 a.m. to 2 p.m.

LOWCOUNTRY BRUNCH

Make it a plate

Add two slices of bacon, two slices of sourdough, and a side of breakfast potatoes to any entrée **+\$6**

French Toast

Two fluffy slices of brioche bread with a refreshing seasonal fruit compote topped with hand whipped cream **\$17**

Ricotta Toast

Crisp toasted sourdough topped with whipped ricotta and seasonal jam **\$12**

Breakfast Sandwich

Storey Farms scrambled eggs and cheddar cheese with a choice of country ham, bacon, or sausage on a biscuit, everything bagel, plain bagel or sourdough toast **\$16**

**Gluten free upon request*

BYO Omelet

Three Storey Farms eggs

Cheese, choose one: cheddar, provolone or mozzarella

Protein, choose one: ham, sausage or bacon

Vegetable, choose one: peppers, onions, spinach or mushrooms **\$16**

Add-Ons: +\$2 for Vegetables +\$3 Proteins

Spring House Chive Biscuits

Two house-made biscuits with refreshing seasonal fruit compote and sweet whipped sorghum butter on the side **\$13**

Yogurt Parfait

Vanilla Greek yogurt layered with seasonal fruit compote, mixed nuts, and a drizzle of Edisto honey **\$12**

A LA CARTE OFFERINGS

Hush Puppies **\$8**

Breakfast Potatoes **\$6**

Storey Farms Eggs (2) **\$3** **L**

Bacon **\$6**

Ham **\$6**

Sausage Patty **\$4**

Seasonal Fruit **\$6**

Spring House Chive Biscuit **\$6**

Bagel (Plain or Everything) **\$4**

Toast **\$3**

SIGNATURE REFRESHMENTS

Very Berry Smoothie

Milk, strawberries, blackberries, raspberries, blueberries, Edisto honey, vanilla **\$12**

Strawberry Banana Smoothie

Milk, banana, strawberries, sugar, Greek yogurt **\$12**

Spring House Mimosa

Choice of orange, cranberry, grapefruit or pineapple juice **\$12**

Rise & Shine Mimosa Experience

Bottle of sparkling + carafe choice of orange, cranberry, grapefruit or pineapple juice **\$40**

Ultimate Bloody Mary

Smirnoff Vodka, Bloody Mary mix and a tajin rim topped with a loaded skewer **\$15**

Irish Coffee

Jameson Whiskey, fresh brewed coffee, cream **\$14**

ADDITIONAL REFRESHMENTS

\$4 each

Gold Star Coffee **L**

Iced Coffee

Assorted Hot Tea

Sweet or Unsweet Iced Tea

Orange, cranberry, grapefruit
or pineapple juice

Apple Cider

Assorted La Croix

Sodas

Milk

Chocolate Milk

Hot Chocolate

L = Local item from Johns Island, SC

SPRING HOUSE

SPECIALTY COCKTAILS \$15

Falling Tide Spritz

Crisp Smirnoff Vodka and spiced apple cider topped with a sparkling brut, finished with a delicate sprinkle of cinnamon.

Toasted Palmetto

Lunazul Blanco Tequila shaken with creamy coconut purée, fresh lime, and lemon, served in a coconut-flaked rimmed glass. A tropical twist with an elegant coastal finish.

Dockside Espresso

Chilled iced coffee meets rich Grind Coffee Liqueur and smooth vodka, lightly sweetened and served gracefully in a martini glass.

Banana Bread Old Fashioned

Makers Mark with hints of banana, cinnamon and walnut crafted into a traditional Old Fashioned.

Golden Blossom

A floral, citrus-kissed refresher that lets Bombay Sapphire shine, blending its bright botanicals with St. Germain and fresh lemon, while honey syrup smooths everything into a naturally balanced sip.

Lowcountry Garden Fizz Mocktail \$10

Refreshing watermelon purée and muddled basil harmonize with bright lime and a touch of sweetness for a crisp, garden-fresh finish.

WINE

Glass | Bottle

BUBBLES

Lamarca Prosecco, Italy (187ml)	\$14 Split
Lamberti Prosecco Rosé, Italy (187ml)	\$14 Split

WHITE

Michael David Rosé, California	\$15 \$50
Chapoutier Belleruche Rosé, France	\$13 \$40
Ecco Domani Pinot Grigio, Italy	\$12 \$38
Le Grand Caillou Sauvignon Blanc, France	\$13 \$40
Whitehaven Sauvignon Blanc, New Zealand	\$14 \$45
Nortico Alvarinho, Portugal	\$12 \$38
Sonoma Cutrer Chardonnay, California	\$13 \$40
Girilan Chardonnay, Italy	\$14 \$45

RED

Hahn Pinot Noir, Oregon	\$14 \$45
Calera Pinot Noir, California	\$16 \$52
Barossa Valley GSM Red Blend, Australia	\$13 \$40
Cosentino Cabernet Sauvignon, California	\$14 \$45
Browne Cabernet Sauvignon, Washington	\$16 \$52

BEER & CANNED COCKTAILS

Michelob Ultra Zero NA	\$6
Heineken 0.0	\$6
High Rise NA	\$6
Yuengling	\$6
Michelob Ultra	\$6
Coors Light	\$6
Corona Extra	\$6
Long Drink Canned Cocktail	\$9
High Noon - Vodka or Tequila	\$9
Suncruiser Vodka Iced Tea	\$8
Freehouse Lager	\$8
Serape Mexican Lager	\$8
Edmunds Oast Bound by Time IPA	\$8
Revelry Lefty Loosey IPA	\$8
Fatty's High Style Italian Pilsner	\$8
Edmunds Oast Arcade Pale Ale	\$8
Edmunds Oast Something Cold Blonde Ale	\$8

DRAFTS

Michelob Ultra	\$7
Wicked Weed Pernicious IPA	\$8

**SPRING
HOUSE**

Contact the Spring House:

Concierge: 843.769.1021

Manager On-Duty: 843.708.9907

springhouse@kiawahriver.com

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