

# Green Boundary Club ~ Brunch

## Salads

**Add to any salad;**

*Fried Oysters* \$6

*Organic Grilled Chicken* \$6

*Verlasso Salmon* \$8

*Colossal Crab* \$12

### **Caesar Salad**

*Chopped Romaine, Parmesan Cheese,  
Garlic Croutons, White Anchovy*

**Half \$5 | Full \$7**

### **GBC House Salad**

*Arcadian Lettuce Blend,  
Watermelon Radish, Cherry  
Tomatoes, Boursin Cheese,  
Candied Pecans, Sweet Vidalia  
Onion Dressing*

**Half \$5 | Full \$7**

### **Wedge Salad**

*Iceberg Lettuce, Applewood  
Bacon, Cherry Tomatoes,  
Buttermilk Blue Cheese,  
Buttermilk Dressing*

**Full \$7**

## Soups

Lobster Bisque

**Cup \$6.5 | Bowl \$8.5**

Soup of The Day

**Cup \$4 | Bowl \$6**

### **Side Options**

**Add Additional Side \$2.50**

*House Made Fries*

*Truffle Fries*

*Sweet Potato Fries*

*Onion Rings*

*Fruit*

*Potato Salad*

*Cole Slaw*

## Entrees

### **Eggs Benedict**

*Poached Eggs, Smithfield Canadian Bacon, Buttered English Muffin,  
Hollandaise, Brunch Potatoes* \$13

**Florentine Style - Spinach, Tomatoes, Hollandaise** \$13

**Oscar Style - Crab Claw Meat, Asparagus, Hollandaise** \$13

**Make it a one egg Benedict (\$9)**

### **GBC Classic Breakfast**

*Two Eggs any Style with your Choice of Bacon, Grits or Brunch Potatoes  
and Toast or English Muffin* \$10

### **Build Your Omelet**

*Three Egg Omelet with your Choice of Bacon, Ham, Sausage, Scallions,  
Tomatoes, Mushrooms, Peppers, Cheddar or Swiss Cheese,  
served with your Choice of Bacon and Grits or Brunch Potatoes* \$11

### **Breakfast Burrito**

*Scrambled Eggs, Peppers & Onions,  
Citrus Avocado Cream Cheese, Charred Tomatoes,  
Queso Cheese Sauce, served with Mexican Potatoes* \$10

### **Southern Madame**

*Battered Texas Toast, Applewood Smoked Bacon, Gruyere, Mornay,  
Fried Egg, Scallion Oil,, Served with Fruit or Small Salad* \$12

### **Salmon Croquettes**

*Fried Salmon Croquettes, Two Eggs Prepared Your Way,  
Remoulade, served with Asparagus* \$14

### **Blackened Red Snapper**

*Cool Rice Salad, Bell Peppers, Cucumber, Tomato, Corn and Avocado Ranch  
Dressing* \$16

### **Baked Egg and Avocado**

*Diced Bacon, Scallions with Charon Sauce served with Brunch  
Potatoes* \$12

### **Chicken Fried Chicken**

*Rustic Whipped Mash, Chefs Choice Vegetable, Sausage Gravy* \$13