

Green Boundary Club ~ Brunch

Salads

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**

Fall Baby Kale Salad

*Baby Kale, Braised Beets, Dried
Cranberries, Candied Walnuts,
Pomegranate Vinaigrette, Crumbled
Goat Cheese* **Half \$6 | Full \$9**

Add to any salad;

*Fried Oysters \$6
Organic Grilled Chicken \$6
Grilled SC Shrimp \$7
Verlasso Salmon \$8
Colossal Crab \$12
Seared Ahi Tuna \$9*

Soups

Lobster Bisque
Cup \$6.5 | Bowl \$8.5

Soup of The Day
Cup \$4 | Bowl \$6

French Onion
Crock \$6.5

Side Options

Add Additional Side \$2.50
*House Made Fries, Truffle Fries,
Sweet Potato Fries, Onion Rings,
Fruit, Potato Salad, Cole Slaw,
Sausage, Bacon*

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

Lobster Style- Lobster Tail Meat, Tarragon, Hollandaise \$15

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**

English Breakfast

*Two Eggs your way, Blood Sausage, Roasted Tomatoes, Wild
Mushrooms, English Beans and Toast* **\$14**

Steak and Egg Tostada

*Grilled 1855 Flank Steak, House Made Corn Tostada, Refried Lentils, Pico de
Gallo, Shredded Lettuce, Two Poached or Fried Eggs, Sour Cream,
Guacamole, Sliced Tomatoes, Queso Fresco* **\$16**

Eggs and Caviar

*Grilled Pumpernickel Bread, Prosciutto, Two Poached Eggs, Caviar, Crème
Fraiche, Smoked Sea Salt and Fresh Fruit* **\$16**

Chicken Fried Chicken

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

Schnitzel French Toast

*Deep Fried French Batard, Thinly Pounded and Fried Pork Schnitzel,
Lingonberry Jam, Powdered Sugar, Caramelized Onions and Wild
Mushrooms* **\$14**

Sweet Potato Pancakes

*Sweet Potato Pancakes, Pumpkin Spiced Whipped Cream, Vermont Maple
Syrup, Candied Walnuts and Your Choice of Bacon or Sausage* **\$12**