

Green Boundary Club Burger Menu

Starters

Green Tomato Gazpacho

Mint Infused Watermelon, Herb Crème Fraiche
Cup \$6.50 Bowl \$8.50

Classic Shrimp Cocktail

Bloody Mary Cocktail Sauce, Lemon
\$8.50

Grilled South Carolina Peach Caprese

Local Peaches, Heirloom Cherry Tomato, Burrata, Torn Basil, Balsamic Reduction
\$8

Classic Caesar

Crisp Romaine, Shaved Cheese Trio, Caesar Dressing, White Anchovy Fillets
Half \$5 Full \$7

Green Boundary House Salad

Tender Baby Greens, Baby Tomatoes, Candied Pecans, Boursin Cheese
Half \$5 Full \$7

***Add to any salad:**

Grilled Chicken \$5, Chilled Shrimp or Crispy Fried Oysters \$6, Salmon or Crab \$8

Burgers

Hitchcock Burger

House Ground Tenderloin, Sautéed Mushrooms, Gruyere Cheese on a Pretzel Roll
\$13

The Light and Fresh

Flame Grilled Veggie Burger, Mustard Onion Compote on Toasted Wheat Berry Bread
\$12

The Lamb Burger

House Ground Lamb, Caramelized Onions, Mint Pesto and Tzatziki on Naan Flat Bread
\$13

GBC Angus Burger

Grilled Certified Angus Beef on a Brioche Bun
Add any of the following toppings:
Sautéed Mushrooms ~Bacon~ Caramelized Onions~ Cheddar ~ American ~Gruyere
\$12

**All Burgers Come with Lettuce, Tomato, Onion and
Choice of Side: Southern Style Potato Salad, Onion Crisps, French Fries,
Sweet Potato Fries, Seasonal Fruit Cup**

Entrees

Seared Tenderloin Filet

Olive Oil Confit Fingerling Potato, Sautéed Asparagus Tips, Mushroom Escabeche
Full 8oz \$30 Petit 6oz \$26

Green Boundary Club Crab Cakes

Anson Mills Sea Island Red Pea Succotash, Tasso Gravy
Full \$25 Petit \$21

Grilled Swordfish

Cilantro Pineapple Relish, Citrus Jasmine Rice, House Grown and Pickled Sugar Snap Peas
\$27

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions