

# 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