

Green Boundary Club Lunch Menu

Starters

Green Tomato Gazpacho

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

Grilled South Carolina Peach Caprese

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

Classic Caesar

Romaine Lettuce, Shaved Cheese Trio, Caesar Dressing, White Anchovy
Half \$5.00 Full \$7.00

Green Boundary House Salad

Tender Baby Greens, Tomatoes, Candied Pecans, Boursin Cheese
Half \$5.00 Full \$7.00

Add to any salad:

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

Entrées

***GBC Angus Burger \$12**

Certified Angus Beef, Romaine Lettuce, Tomato, Thinly Sliced Red Onion
Choice of Toppings:
Sautéed Mushrooms, Bacon, Caramelized Onions, Cheddar, American or Gruyere Cheese

Fried Green Tomato BLT \$11

Applewood Bacon, Fried Green Tomatoes, Vine Ripened Tomatoes, Romaine Lettuce, Roasted
Garlic Aioli, Toasted Wheat Berry Bread

***Classic Croissant \$10**

Chicken Pecan Salad or Dilled Shrimp Salad,
Lettuce, Tomato, Toasted Butter Croissant

Classic French Dip \$12

Shaved Prime Rib, Gruyere Cheese, Creamy Horseradish, Toasted French Roll, French Onion
Au Jus

***GBC Po' Boy \$13**

Crispy Fried Shrimp or Fried Oysters, Signature Remoulade, Romaine Lettuce, Pickled Onion,
Tomato

Eggplant Parmesan \$10

Fried Eggplant, Mozzarella Cheese, Marinara Sauce, Shaved Parmesan

Chef's Featured Quiche \$12

With a Quarter House Salad or Fruit Cup

Southern Fried Cobb Salad \$13

Arcadian Mix Greens, Fried Chicken Breast, Chopped Applewood Bacon, Shaved Red Onion,
Hard Boiled Egg, Roasted Corn, Pear Tomatoes, Bleu Cheese Crumbles, Buttermilk Dressing

*** Denotes Green Boundary's Signature Dishes**

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