

# GREEN BOUNDARY CLUB

EST. 1956

## - Soups and Salads -

- ◆ **Green Boundary Lobster Bisque** – *A club favorite, passed down for generations.* Cup/Bowl  
6.50/8.50
- ◆ **GBC House Salad** – *Tender Baby Greens, Baby Tomatoes, Boursin Cheese, Sliced Radish, Spiced Candied Pecans* Half/Full  
5/ 7
- Classic Caesar** – *Chopped Romaine Hearts, Shaved Italian Cheese Trio, Caesar Dressing, White Anchovies* 5/ 7

*Add to any salad*

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

## - Brunch Entrées -

- ◆ **Green Boundary Classic Breakfast**–*Two Eggs any style, Served with your choice of Bacon or Sausage Links, Grits or Brunch Potatoes and Toast or English Muffin* 11
- Build Your Own Omelet**–*Three-Egg Omelet with your choice of Bacon, Ham, Sausage, Scallions, Tomato, Mushrooms, Peppers, Cheddar or Swiss Cheeses* 11  
*Served with your choice of Bacon or Sausage Links and Grits or Brunch Potatoes*
- Shrimp n’ Grits**–*Anson Mills White Corn Grits, Tasso Ham Gravy, Green Onion* 16
- ◆ **Chicken Fried Chicken** –*Lightly Breaded, Sweet-Tea-Brined Chicken Breast, Country Mashed Potatoes, Sausage Gravy and Chef’s Choice Vegetable* 13
- Classic French Toast**–*Thick Sliced French Toast, Candied Pecans, Maple Syrup and Whipped Cream* 12  
*Served with your choice of Bacon or Sausage*
- Caper Dill Salmon\***–*6oz Cedar Plank Salmon, Potato Latke, Sautéed Spinach, Caper Dill Sauce* 18

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## - *GBC Benedicts* - *Served with Brunch Potatoes*

◆ <b>Classic Benedict*</b> – <i>Canadian Bacon, Hollandaise</i>	13
<b>Benedict Florentine*</b> – <i>Spinach, Tomato, Hollandaise</i>	13
<b>Oscar Benedict*</b> – <i>Jumbo Lump Crab, Asparagus, Hollandaise</i>	13
◆ <b>Lobster Benedict*</b> – <i>Fresh Lobster, Tarragon Hollandaise</i>	16

## - *Brunch Cocktails* -

<b>Classic Mimosa</b> – <i>A blend of Champagne &amp; Fresh Orange Juice</i>	7
<b>Sangria</b> – <i>House Made Mix of Fresh Fruit, Red Wine &amp; Brandy</i>	8
◆	
<b>Kir Royale</b> – <i>Champagne with a dash of Crème de Cassis</i>	8
<b>GBC Signature Bloody Mary</b> – <i>Our Classic Bloody Mary with a Specialty Seasoned Rim, House Pickled Vegetables &amp; Bacon Garnish</i>	9
<b>Mint Julep</b> – <i>Bourbon Blended with Mint, Simple Syrup &amp; Club Soda</i>	9
<b>Poinsettia Cocktail</b> – <i>Champagne, Fresh Orange Juice &amp; Cranberry</i>	7

◆ Denotes Green Boundary's Signature Dishes

If you have any specific dietary need, please let your server know.

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