

Green Boundary Club Brunch

Salads

Steak Tip Salad– Prime Angus Steak Tips, Arugula, Roasted Pine Nuts, Blood Orange, Buttermilk Blue Cheese, Pickled Sugar Beets, Honey Dijon Vinaigrette **\$16** ☒

Tuna Poke Salad– Soy Ginger Marinated Raw Tuna, Watermelon Radish, Blood Orange, Avocado, Sesame Seed, Scallion, Purple Cabbage, Arcadian Lettuce Blend, Fermented Black Bean Vinaigrette **\$16** ☒

Mediterranean Salad– Mixed Greens, Arugula, Kalamata Olives, Grape Tomatoes, Capers, Pickled Mushrooms, Mozzarella, Shaved Red Onion, Lemon Olive Oil **\$8**

Wedge Salad– Buttermilk Blue Cheese, Smoked Applewood Bacon, Heirloom Grape Tomatoes, Buttermilk Dressing **\$8** ☒

GBC House Salad: Arcadian Lettuce Blend, Watermelon Radish, Heirloom Grape Tomatoes, Boursin Cheese, Candied Pecans, Sweet Vidalia Onion Dressing
Half **\$5** Full **\$7** ☒

Caesar Salad: Chopped Romaine, Parmesan Cheese, Garlic Croutons, White Anchovy Half **\$5** Full **\$7** ☒

Add to any salad:

Grilled Chicken **\$5**, Shrimp **\$6**, Fried Oysters **\$6**, Salmon or Steak Tips **\$7**, Crab **\$10**, Poached Egg **\$1** Each

Brunch Entrées

Classic Breakfast– Two Eggs Any Style, Served with Your Choice of Bacon **or** Sausage Links, Grits **or** Brunch Potatoes and Toast **or** English Muffin **\$10**

Build Your Own Omelet– Three Egg Omelet with Your Choice of Bacon, Ham, Sausage, Scallions, Tomato, Mushrooms, Peppers, Cheddar or Swiss Cheeses Served with Your Choice of Bacon **or** Sausage Links and Grits **or** Brunch Potatoes **\$11**

Cream Cheese and Honey Stuffed French Toast– GBC Pear and Ginger Compote, Applewood Bacon **or** Sausage Links **\$11**

Veal Saltimbocca– Veal Layered with Sage and Prosciutto, Lemon Brown Butter Sauce, Garlic Wilted Spinach, Whipped Potatoes **\$15**

Chicken Fried Chicken– Lightly Breaded, Sweet Tea Brined Chicken Breast, Whipped Potatoes, Sausage Gravy and Chef's Choice Vegetable **\$12**

Stuffed Meatballs– Veal, Pork and Beef Meatballs Stuffed with Mozzarella and Fresh Herbs, Pappardelle Noodles, House Marinara **\$13**

Benedicts

All Benedicts are Served with Brunch Potatoes
\$13

Classic

Canadian Bacon, Hollandaise

Florentine Benedict

Spinach, Tomato, Hollandaise

Oscar Benedict

Jumbo Lump Crab, Asparagus, Hollandaise

Lobster Benedict

Lobster Meat, Tarragon, Hollandaise

Soups

Lobster Bisque
Cup **\$6.5** / Bowl **\$8.5**

House Made Chili
Cup **\$5** / Bowl **\$7**

Soup of The Day
Cup **\$5** / Bowl **\$7**

French Onion Soup
Crock **\$6.5**

Side Options: For Substitution or Addition

Truffle Fries

House Made Fries

Onion Rings

Cole Slaw

Fresh Fruit

Potato Salad

Brunch Potatoes

Grits

Sausage Links

Applewood Bacon

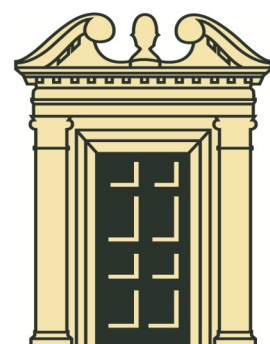
Whipped Potatoes

White or Wheat Toast

English Muffin

**\$2.5 for Extra Side
No Charge for
Substitutes**

☒ **Denotes Gluten
Free Option**



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