



# THE GREEN BOUNDARY CLUB

## BRUNCH

Served from 10:00-2:30

### Soups

#### **Lobster Bisque**

Cup 6.5 / Bowl 8.5

#### **French Onion**

Cup 5.5 / Bowl 7.5

#### **Cold Cucumber and Dill** with Heirloom Tomato Relish

Cup 5.5 / Bowl 7.5

### Salads

#### **Asian Tuna Salad | 18**

Sesame Crusted Tuna, Asian Vinaigrette Tossed Summer Greens, Fried Wonton, Orange, Scallion, Toasted Almonds

#### **Steak Tip Salad | 18**

Marinated Tenderloin Steak Tips, Grilled Edgefield Peaches, Buttermilk Blue Cheese, Roasted Corn, Heirloom Grape Tomatoes, Green Peppercorn & Avocado Vinaigrette

#### **Wedge | 8**

Buttermilk Blue Cheese, Smoked Applewood Bacon, Heirloom Grape Tomatoes, Buttermilk Dressing

#### **GBC**

#### **House, Caesar**

Half 5/ Full 7

#### **Add to any salad:**

Grilled Chicken \$5, Shrimp \$6, Fried Oysters \$6, Salmon or Crab \$8, Poached Eggs \$1 ea

### Brunch Entrées

#### **Build Your Own Omelet | 11**

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

#### **Green Boundary Classic Breakfast | 11**

Two Eggs Any Style, Served with Your Choice of Bacon or Sausage Links, Grits or Brunch Potatoes and Toast or English Muffin

#### **Wild Berry Buckwheat Pancakes | 11**

Vermont Maple Syrup, Whipped Cream, Fresh Fruit

#### **Breakfast Gnocchi | 12**

Two Poached Eggs, Brown Butter Gnocchi, Blistered Heirloom Grape Tomatoes, Sausage, Wilted Spinach, Chive Oil

#### **Chicken Fried Chicken | 12**

Lightly Breaded, Sweet Tea Brined Chicken Breast, Country Mashed Potatoes, Sausage Gravy and Chef's Choice Vegetable

#### **Summer Shrimp and Orzo | 14**

Okra, Roasted Corn, Heirloom Grape Tomato, Scallion, Sliced Pepperoncini, Tossed with Orzo, Six Blackened Jumbo Shrimp, Basil Oil

### GBC Benedicts | 13

Served with Brunch Potatoes

#### **Classic Benedict**

Canadian Bacon, Hollandaise

#### **Benedict Florentine**

Spinach, Tomato, Hollandaise

#### **Oscar Benedict**

Jumbo Lump Crab, Asparagus, Hollandaise

#### **California Benedict**

Avocado, Local Tomato, Cilantro, Hollandaise

### Brunch Cocktails

#### **Classic Mimosa**

A Blend of Champagne & Fresh Orange Juice

#### **Strawberry Bellini**

Champagne with a Splash of Strawberry Simple Syrup

#### **Irish Coffee**

Brewed Coffee with Choice of Baileys Irish Crème or Jameson Irish Whiskey

#### **GBC Signature Bloody**

Our Classic Bloody Mary with a Specialty Seasoned Rim, Bacon & Celery

\*\*Ask your server for Green Room Menu availability\*\*