

Green Boundary Club Brunch

Soups, Salads & Starters

Lobster Bisque
Cup 6.5 Bowl 8.5

French Onion
Crock 6.5

Soup of the Day
Cup 5.5 Bowl 7.5

Baby Greens

Baby Greens, Herb and Maple Roasted Sweet Potatoes, Goat Cheese Crumbles, Maple Roasted Sliced Apples, Candied Pecans and Cranberries with an Apple Cider Vinaigrette 8

Wedge

Buttermilk Blue Cheese, Smoked Applewood Bacon, Cherry Tomatoes, Buttermilk Dressing 8

Caesar Salad

Chopped Romaine, Parmesan Cheese, Garlic Croutons, Red Anchovy **Half 5 Full 7**

GBC House Salad

Arcadian Lettuce Blend, Watermelon Radish, Cherry Tomatoes, Boursin, Candied Pecans, Sweet Vidalia Onion Dressing
Half 5 Full 7

Add to any salad:

Grilled Chicken 6, Shrimp 7, Fried Oysters 7, Salmon 8, Colossal Crab 12, Poached Eggs 1.5

Entrees

Truffled Egg Toast

Truffled Scrambled Eggs, Wild Mushrooms, Gluten Free Wheat Toast, Avocado, Cottage Cheese, Smoked Sea Salt, Shaved Italian Cheese 12

Classic Breakfast

Two Eggs any Style with your Choice of Bacon **or** Sausage Links, Grits **or** Brunch Potatoes and Toast **or** English Muffin 10

Build Your Omelet

Three Egg Omelet with your Choice of Bacon, Ham, Sausage, Scallions, Tomatoes, Mushrooms, Peppers, Cheddar **or** Swiss Cheese, served with your Choice of Bacon **or** Sausage Links and Grits **or** Brunch Potatoes 11

Corned Beef Hash and Eggs

House Made Corned Beef Brisket, Potatoes, Peppers, Two Poached Eggs with Choron Sauce, Sliced Pepered Tomatoes, Sautéed Wild Mushrooms and Scallion 13

Chicken Fried Chicken

Chefs Choice Vegetable, Rustic Mashed Potatoes, Sausage Gravy 13

Crab Cake Brunch

Potato Crusted Colossal Lump Crab Cake, Topped with Griddled Tomato, Poached Egg & Hollandaise, Served with Pickled Asparagus and Your Choice of Grits or Brunch Potatoes 17

Pimento Shrimp and Grits

Six South Carolina Wild Caught Blackened Shrimp and Adluh Mills Stone Ground Grits, Baked with House Made Pimento Cheese, Chopped Applewood Bacon, Scallion and Cherry Tomatoes 15

Pan Seared Salmon

Pan Seared Salmon, Topped with Honey Almond Cream, Served with Carolina Gold Creamy Rice and Chef's Choice Vegetable 14

Benedicts

All Served with Brunch Potatoes

Classic- Canadian Bacon and Hollandaise 12

Florentine- Spinach, Tomato, Hollandaise 12

Oscar- Crab Claw Meat, Asparagus, Béarnaise 15

Lobster- Lobster, Tarragon, Hollandaise 17

Sides: Fruit, Sweet Potato Fries, House Made Fries, Truffle Fries, Cole Slaw
Sausage Links, Bacon, Brunch Potatoes, English Muffin, Toast, Grits