




Alan Boyle, Executive Chef

# Brunch Menu

Zach Quattro, Sous Chef

## Soups

**Lobster Bisque** | 6.5 Cup | 8.5 Bowl  
City Roots Micro Greens, Basil Oil

**French Onion** | 6.5 Crock   
Vie de France Batard, Melted Gruyere Cheese

**Soup of the Day** | 5 Cup | 7 Bowl  
Chef's Selection

## Salad Additions & Eggs Benedict

### **Salad Additions**

Fried Oysters **6**, Organic Grilled Chicken **5**,  
Grilled SC Shrimp **7**, Verlasso Salmon **9**,  
Colossal Lump Crab **12**

### **Eggs Benedict** | 13

Poached Eggs, Smithfield Canadian Bacon, Buttered  
English Muffin, Hollandaise, Brunch Potatoes

**Make it a One Egg Benedict** | 9

### **Oscar Style** | 13

Crab Claw Meat, Asparagus, Hollandaise

### **Lobster Style** | 15

Lobster Tail Meat, Tarragon, Hollandaise

## Plates & Sandwiches

### **GBC Classic Breakfast** | 10

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

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

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

### **Shrimp & Grits** | 10

Blackened SC Shrimp, Lemon-Butter Pan Sauce,  
Pimento Cheese Grits, Smoked Bacon-Tomato Jam and  
Green Onions

### **Brunch Burger** | 12

Butter Toasted Brioche, 4oz Sausage Patty,  
Cheddar Cheese, Bacon, Fried Egg, Roasted Tomato  
Aioli, Served with a Cup of Fresh Fruit

### **Fried Chicken and Waffles** | 13

Buttermilk Fried Boneless Chicken Breast, Cheddar  
Waffle, Maple-Hot Sauce Butter, Candied Bacon

### **Pecan Crusted French Toast** | 14

Cinnamon Custard Dipped French Batard, Gran  
Mariner Butter, Vermont Maple Syrup & Choice of Side

### **Smoked Salmon Flatbread** | 15

Grilled Flatbread, Dilled Cream Cheese, Smoked  
Salmon, Red Onion, Capers, Two Sunny Side Up Eggs  
with Bacon **or** Sausage

### **Artisan Cheese Plate** | 14

Today's Selection of Cheeses, Crackers and Jam

## Salads

### **GBC House Salad** 5 Half | 7 Full

Arcadian Lettuce Blend, Watermelon Radish,  
Cherry Tomatoes, Boursin Cheese, Candied Pecans,  
Sweet Vidalia Onion Dressing

### **Caesar Salad** 5 Half | 7 Full

Chopped Romaine, Parmesan Cheese,  
Garlic Croutons, Red Anchovy, Caesar Dressing

### **Wedge Salad** | 7

Iceberg Lettuce, Applewood Smoked Bacon,  
Cherry Tomatoes, Blue Cheese Crumbles,  
Buttermilk Dressing

### **Little Gem Salad** | 8

Vertical Roots Gem Lettuce, Avocado,  
Shaved Asparagus, Watermelon Radish,  
Green Goddess Dressing

## Our Suppliers

Vertical Roots Hydroponic Lettuce—Charleston, SC

City Roots Organic Farms—Columbia, SC

Clayton Rawl Farms - Lexington, SC

Charleston Cheese House—Charleston, SC

Insigny de Mere Butter—France

Monetta Farms—Monetta, SC

Springer Mountain Farms Organic Poultry—Baldwin, GA

Trail Ridge Farms—Aiken, SC

Compart Family Farms Pork—St. Nicollet, MN

Hickory Hill Dairy Farm—Edgefield, SC

1855 Black Angus Beef - Wheeler County, Nebraska

New Bedford, MA Dry Packed Scallops

Coastal SC Shrimp

Verlasso Salmon - Patagonia, Chile

## Sides | 2.5

House Cut Fries, Onion Rings, Sweet Potato Fries,  
Truffle Fries, Cole Slaw, Fruit, Sausage, Bacon,  
Brunch Potatoes



Vegetarian



Gluten Free

Green Boundary Club is dedicated in meeting your dining needs. We consistently strive to serve the best quality ingredients to you each time you dine with us. If you do not see that special item your looking for or have an allergic or dietary need, please ask for one of our qualified staff members to assist you.