




Alan Boyle, Executive Chef

Dinner 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


Small Bites & Salad Additions

Salad Additions

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


Crab Veracruz | 15 
Marinated Colossal Lump Crab, Avocado,
Cocktail Sauce

Blistered Shishito Peppers | 9 
Thai Nam Jim Sauce, Cilantro, Lime


Artisan Cheese Plate | 11 
Today's Selection from the Charleston Cheese House,
Dickinson's Jam, Chef's Choice Garnish, Crackers



Crispy Fried Oysters | 10
Cornmeal Breading, Dill Pickle Tartar Sauce,
Cocktail Sauce

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

Sides

House Cut Fries | 2.5
Onion Rings | 2.5
Sweet Potato Fries | 2.5
Truffle Fries | 2.5
Whipped Potatoes | 2.5
Haricot Vert | 2.5
Asparagus | 3
Spring Vegetable Fricassee | 3

Entrées

Pan Seared Scallops | 26
Dry Packed Scallops, Farro, Asparagus, Spring Peas,
Rainbow Carrots, Fava Beans, Sweet Pea-Mint Coulis


Verlasso Salmon | 25 
Pan Roasted Salmon, Heirloom Potato Confit,
Haricot Vert, Preserved Lemon, Horseradish Crema,
Tarragon Vinaigrette

1855 GBC Burger | 13
1855 Black Angus Patty, Griddled Brioche Bun, Lettuce,
Tomato, Onion, Choice of Side
Choice Toppings - Cheddar, American, Gruyere, Bacon,
Avocado, Mushrooms, Fried Egg, Caramelized Onions

1855 Filet Mignon | 32
Grilled Black Angus Filet, Whipped Potatoes,
Sautéed Asparagus, Charred Scallion Butter,
Morel Demi-Glace

Dry Aged Pork Chop | 24
Compart Farms Bone-In Duroc Pork Chop,
Blistered Shishito Peppers, Lusty Monk Mustard Jus,
Spring Vegetable Fricassee

Springer Mountain Farms Chicken | 22
Herb Butter Stuffed Frenched Breast, Whipped Potatoes,
Haricot Verts, Wild Mushroom Hunter's Sauce

Potato Gnocchi Primavera | 18 
House Made Gnocchi, Asparagus, Spring Peas,
Wild Mushrooms, Rainbow Carrots,
Watermelon Radish, Shaved Parmesan, Cracked Pepper

Chef's Featured Catch | Market Price
Weekly Feature

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



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.