



Alan Boyle, Executive Chef

Grocery Menu

Zach Quattro, Sous Chef

Bread

Vie de France French Batard Bread Loaf- \$2.50

Brioche Hamburger Buns- \$.75 cent each

Wheatberry Bread Loaf- \$4.75

Dairy / Eggs

Half and Half Quart- \$3.35

Heavy Cream- \$5.50 Per Quart

Hickory Hill Whole Milk- \$6/gallon

American Cheese- \$4.50 per lb

Buttermilk Blue Cheese- \$12.00 per lb

Italian 3 Cheese Blend- \$7.35 per lb

Sliced Cheddar Cheese- \$6.50 per lb

Whole Eggs- \$4 per dozen

Sliced Gruyere Cheese- \$10.20 per lb

Our Suppliers

Vertical Roots Hydroponic Lettuce—Charleston, SC

City Roots Organic Farms—Columbia, SC

Rawls 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

International Gourmet Foods—Charleston, 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

Meat / Seafood / Deli

Old Smokehouse Applewood Smoked Bacon- \$7.50lb

8oz Organic Chicken Breast- \$3.50 each

Shaved Maple Roasted Turkey- \$6.50 lb

Shaved Corned Beef- \$8.00 lb

6oz 1855 Grass Fed Filet Mignon- \$18.00 each

Weekly Fresh Catch-
Market Price and On availability

Be sure to check out the GBC weekly emails to find out what fresh fish we have available

U-10 Outer Banks Scallops- \$3.00 a piece

Colossal Lump Crab Cake- \$11

Colossal Crab Meat- \$40.00 lb

Claw Crab Meat- \$18.00 lb

8oz 1855 Grass Fed Burger- \$3.50 each

8oz 1855 Cullote Steak- \$8.00

Dry Aged 12oz Duroc Bone-In Pork Chop- \$16

7oz Frozen Maine Lobster Tails- \$14.00 Tail

Faroe Island Salmon- \$13.00 lb

SC Coast Shrimp- \$11.00 lb

Prepared Items

Lobster Bisque- \$12.00 Pint or \$20.00 Qt

Cold Soup of Day- \$10.00 Pint or \$15.00 Qt

Cole Slaw- \$3.00 Pint or \$6.00 Qt

Chicken Salad- \$7.00 Pint or \$15.00 Qt

Please feel free to reach out to us with any special requests. 803.649.2549 or reception@greenboundaryclub.com



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 you looking for or have an allergic or dietary need, please ask for one of our qualified staff members to assist you.