




Alan Boyle, Executive Chef

# Lunch 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

## Express Lunch & Salad Additions

### **Salad Additions**

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

**Express Lunch** | **12**  
Choose a 1/2 Sandwich & Cup of Soup or 1/2 Salad

### **1/2 Sandwiches**

Classic or Turkey Reuben,  
Tarragon Chicken Salad, Salmon Flatbread


### **Cup of Soup**

Lobster Bisque, French Onion,  
Soup of the Day


### **Half Salads**



GBC House, Caesar, Wedge

## 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**  
Cole Slaw | **2.5**  
Fruit | **2.5**

## Plates & Sandwiches


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

**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


**Smoked Salmon Flatbread** | 14  
Grilled Naan Bread, Smoked Salmon, Dill Cream  
Cheese, Capers, Pickled Red Onion, Everything Spice

**Chicken & Mushroom Crepes** | 14  
Braised Organic Chicken Breast, Wild Mushrooms,  
Gruyere Mornay, Choice of Fruit or Small Salad

**1855 Steak & Frites** | 15   
Char-Grilled 1855 Culotte Steak,  
Charred Scallion Butter, House Made Fries

**1855 GBC Burger** | 13  
1855 Black Angus Patty, Griddled Brioche Bun, Lettuce,  
Tomato, Onion, Choice Side

**Choice Toppings-** Cheddar, American, Gruyere, Bacon,  
Avocado, Mushrooms, Fried Egg, Caramelized Onions

**Veggie Burger** | 13   
Beyond Burger Plant Based Patty, Avocado, Vertical  
Roots Gem Lettuce, Tomato, Red Onion, Fresh Herb  
Aioli, Brioche Bun, Choice Side

**Classic or Turkey Reuben** | 12  
Corn Beef or Shaved Turkey, Sauerkraut, Gruyere, 1000  
Island, Butter Grilled Marble Rye, Choice Side

## 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.