

Green Boundary Club

Sunday Brunch

Starters

◆ **Green Boundary's Lobster Bisque**

Cup \$6.50 Bowl \$8.50

Classic Caesar

Chopped Romaine, Shaved Cheese Trio, Caesar Dressing, White Anchovy Fillet

Half \$5 Full \$7

◆ **Green Boundary House Salad**

Tender Baby Greens, Baby Tomatoes, Candied Pecans, Boursin Cheese

Half \$5 Full \$7

Add to any salad:

Grilled Chicken \$5, Chilled Shrimp or Crispy Fried Oysters \$6, Salmon* or Crab \$8

Entrées

Omelet \$10

Build-Your-Own Omelet with your choice of the following:

Bacon, Ham, Sausage, Scallions, Tomatoes, Mushrooms, Peppers,
Cheddar or Swiss Cheeses

Served with choice of: Bacon or Sausage *and* Grits or Skillet Potatoes

◆ **GBC Benedicts \$13**

Choose from the following styles:

Classic Benedict - Canadian Bacon, Hollandaise

Florentine Benedict - Spinach and Tomato, Hollandaise

Oscar Benedict - Crab Meat, Asparagus, Hollandaise

Lobster Benedict - Fresh Lobster Meat, Tarragon Hollandaise (*Add \$3*)

◆ **Green Boundary Classic \$10**

Two Eggs Any Style, served with choice of:

Bacon or Sausage, Grits or Skillet Potatoes
and Toast or English Muffin

Shrimp n' Grits \$16

Anson Mills White Corn Grits, Tasso Ham Gravy, Green Onion

◆ **Chicken Fried Chicken \$13**

Lightly Breaded, Sweet Tea Brined Chicken Breast, Country Mashed Potatoes, Sausage
Gravy, Seasonal Vegetable

Classic French Toast \$12

Thick-sliced French Toast, Candied Pecans, Whipped Cream, Maple Syrup

Served with choice of Bacon or Sausage

Caper Dill Salmon \$18

6oz Cedar Plank Salmon, Potato Latke, Wilted Spinach, Caper Dill Sauce

◆ **Denotes Green Boundary's Signature Dishes**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions