



Club '58

SUNDAY BRUNCH MENU

Southern Biscuit Benedict 15

Tomme Pimento Cheese, Sliced Country Ham and Two Poached Eggs Topped with Buttermilk Sausage Gravy, Served with Choice of Home Fries or Creamy Heirloom Grits

Pumpkin Spiced French Toast 15

Two Slices of Brioche Bread Dipped in Pumpkin Spice Custard with Choice of Sausage Patty or Applewood Smoked Bacon, Served with Sea Salt Butter, Whipped Cream and Maple Syrup

Breakfast Burrito 16*

Three Scrambled Eggs, Chorizo Sausage Hash, Chihuahua Cheese, Rolled in a Flour Tortilla, Topped with Queso Sauce, Pico de Gallo and Fresh Guacamole

Sunrise Breakfast (AGF) 12*

Two Eggs Your Way, Club Home Fries or Creamy Heirloom Grits, Sea Salt Butter and Toast with Choice of Sausage Patty or Applewood Smoked Bacon

Overnight Oatmeal 14

Slow Cooked Steel Cut Oats, Cinnamon Apples, Toasted Pecans and Brown Sugar

Chicken and Waffles 16

Crispy Chicken Breast, Hot Honey Butter and Maple Syrup

Build Your Own Omelet (AGF) 14*

Choice of Home Fries or Creamy Grits and Toast with Choice of Three Toppings, Applewood Smoked Bacon, Diced Ham, Mushrooms, Cooked Shrimp, Onions, Peppers, Tomatoes, Spinach, Jalapeños, Feta, American or Gruyere Cheese
Additional Toppings 1



Sides:

Fresh Fruit 5
Home Fries 5
Creamy Heirloom Grits 5
Applewood Smoked Bacon 5
Sausage Patty 5 Toast 2
Egg 2 Overnight Oats 5
Two Pancakes or One Waffle
with Maple Syrup 4

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES
* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK
OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. WE STRIVE TO USE THE
FRESHEST INGREDIENTS AVAILABLE AND TAKE PRIDE IN SUPPORTING CAROLINA FARMERS AND FISHERIES

AGF: AVAILABLE GLUTEN FREE
GF: GLUTEN FREE

SALADS

Salad Dressings: Caesar, Buttermilk Ranch, Bleu Cheese, Herb White Balsamic Vinaigrette, Honey Mustard, Thousand Island and Red Wine Vinaigrette

Chopped Cobb Salad (AGF) 15

Crisp Romaine Lettuce, Hard Boiled Egg, Bleu Cheese Crumbles, Chopped Bacon, Fresh Avocado, Heirloom Cherry Tomatoes, Red Onions, House Made Croutons and Choice of Dressing

Farm Fresh Salad (GF) 12

Artisan Mixed Greens, Roasted Baby Carrots, Spiced Butternut Squash, Heirloom Cherry Tomatoes, Red Onions, Cucumbers and Herb White Balsamic Vinaigrette



Add Ons For Salads & Sandwiches:

White Anchovies 4*

Grilled Salmon 10*

Herb Grilled Chicken 8

Seared Tuna 12*

Candied Bacon 2

Fried Egg 2*

Avocado 2

Caesar Salad (AGF) 10*

Crisp Romaine Lettuce, Aged Parmesan Cheese, House Made Croutons and Classic Caesar Dressing

Mediterranean Salad (AGF) 14

Artisan Mixed Greens, Kalamata Olives, Banana Peppers, Oven Roasted Tomatoes, Feta Cheese, Red Onions, Pistachios, Cucumbers, Red Wine Vinaigrette and Toasted Naan Bread

SANDWICHES

Served with French Fries, Fresh Fruit, Sweet Potato Waves, Beer Battered Onion Rings, Kettle Chips or Upgrade to Side Farm Fresh or Caesar Salad 4

Burger '58 (AGF) 16*

8oz Butcher's Blend Burger with Choice of Toppings: Lettuce, Tomatoes, Red Onions, Caramelized Onions, Sautéed Mushrooms, Sweet Pickle Chips and Choice of Cheese

Green Valley Club 16

Black Forest Ham, Roasted Turkey, Gruyere Cheese, Candied Bacon, Crisp Romaine, Tomatoes, Fresh Herb Mayo and Choice of White, Wheat, Rye or Tortilla Wrap

Double Bogey 14

Half Club Made Chicken Salad, Ham or Turkey Sandwich with Choice of Caesar Salad, Farm Fresh Salad, Side Salad or Cup of Soup



*Texas Style
Beef Chili 7 /9*

Soup of the Day 6/8