



# Club '58

## SUNDAY BRUNCH MENU

### *Sunrise Breakfast (AGF)\* 12*

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

### *Monte Cristo 16*

Black Forest Ham, Turkey Breast and Gruyere Cheese Dipped in Cinnamon Egg Custard, Served with Blackberry Jam

### *Cranberry Walnut French Toast 14*

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

### *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, Smoked Salmon, Mushrooms, Onions, Peppers, Tomatoes, Spinach, Jalapeños, Feta, American or Gruyere Cheese  
*Additional Toppings 1*

### *Lump Crab Cake Benedict 24*

Two Lump Crab Cakes, Two Poached Eggs, and Bearnaise Sauce with Choice of Home Fries, Creamy Heirloom Grits or Side Salad with Choice of Dressing

### *Avocado Toast\* 16*

French Bread, Fresh Avocado Spread, Chihuahua Cheese, Sesame Seeds, Two Over Easy Eggs, Chili Crunch and Fresh Arugula with Citronette

### *Lite Breakfast 10*

Honey Greek Yogurt, Club '58 Granola, Fresh Seasonal Fruit and Berries



#### *Sides:*

*Fresh Fruit 5*

*Home Fries 5*

*Creamy Heirloom Grits 5*

*Applewood Smoked Bacon 5*

*Two Pancakes with Syrup 4*

*Sausage Patty 5*

*Toast 2*

*Egg 2*

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

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## SALADS

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

### *Cobb Salad (AGF) 15*

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

### *Farm Fresh Salad (GF) 12*

Artisan Mixed Greens, Roasted Baby Carrots, French Beans, Heirloom Cherry Tomatoes, Sliced Red Onions, Local Cucumbers and Herb White Balsamic Vinaigrette

### *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, Local Cucumbers, Red Wine Vinaigrette and Toasted Naan Bread



#### *Add Ons:*

*White Anchovies\* 3*

*Skirt Steak\* 12*

*Grilled Salmon\* 9*

*Grilled Chicken 8*

*Seared Tuna\* 10*

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## SANDWICHES

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*Served with French Fries, Fresh Fruit, Sweet Potato Waves, Mediterranean Pasta Salad, Beer Battered Onion Rings, Kettle Chips or Upgrade to Side 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 15*

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, Tuna Salad, Ham or Turkey Sandwich with Choice of Caesar Salad, Farm Fresh Salad, Side Salad or Cup of Soup



*Italian Wedding 5/7*

*Soup of the Day 7/9*