

BYC BRUNCH

Breakfast Items

House Breakfast.....\$9
Two eggs any style, choice of meat (bacon, sausage, or Canadian bacon), home fries and choice of bread (English muffin, white, wheat, marble).

Stuffed French Toast.....\$7
With fresh strawberries and whipped cream.

Eggs Benedict.....\$9
Two poached eggs and Canadian bacon on English muffins with Hollandaise sauce. Served with home fries.

Omelet of the Day \$\$\$
Served with home fries.

Lunch Items

Caesar Salad.....\$7
Add Chicken.....\$10
Fresh romaine hearts tossed in a peppery Caesar dressing with shaved parmesan and croutons.

BYC Cobb Salad\$12
Fresh bed of Arcadian greens topped with grape tomatoes, English cucumbers, Bermuda onions, avocado, boiled egg, crumbled Great Hill Blue Cheese, chopped bacon, and grilled marinated chicken breast with choice of dressing on the side.

Turkey Club\$10
Triple decker sandwich with sliced turkey, vine-ripened tomatoes, crisp romaine leaves, applewood smoked bacon, and mayonnaise on toasted wheat bread.

B.L.T.\$8
Vine-ripened tomato, crisp romaine leaves, smoked bacon, and mayonnaise on toasted wheat bread.

Grilled Cheese, Tomato and Bacon.....\$8
Add Avocado\$10
Aged Swiss cheese, vine-ripened tomato, and smoked bacon on grilled marble rye bread.

Plain-Jane Burger.....\$11
Certified Angus Beef burger on a toasted brioche bun with lettuce, tomato, and onion.

The BYC Burger.....\$12
The classic BYC burger with imported Swiss cheese, applewood smoked bacon, and Thousand Island dressing.

Jam Burger.....\$13
Our Certified Angus Beef burger with homemade bacon onion jam and sharp cheddar cheese.

Lobster Roll 4 oz. \$19
..... 8 oz. \$28
Maine Lobster salad tossed in lemon zest aioli on a grilled brioche roll with crisp romaine.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.