

Dinner Menu

New England Clam Chowder \$6/9

Soup of the Day \$6/9

Grilled Romaine Salad

Chipotle Ranch, Seared Red Onion,
Grape Tomato, Queso Cotija \$11

Arugula Salad*

Grape Tomato, Red Onion, Shaved Granna
Padano, Lemon Truffle Vinaigrette \$9/12

Charcuterie*

Chef's Choice of Meats and Cheeses
With Selected Accompaniments \$23

Mezze Platter*

Hummus, Muhammara, Manchego,
Kalamatas, Carrot, Celery, Tomato \$16

Pizza Selection of the Day Chef's Weekly
Offering \$14

Boneless Chicken Tenders

BBQ, Sweet Chili or Buffalo
with Blue Cheese \$10

Garlicky Mussels*

Spanish Chorizo, White Wine Garlic Sauce,
Sourdough Bread, Parsley Aioli \$12

Chicken Quesadilla

Scallion, Cheddar and Jack Cheese Filled
Tortilla, Sour Cream and Cheddar Cheese
\$13

Pig Wings*

Sweet and Spicy Dry Rubbed Pork Shank
with North Carolina Tangy BBQ \$14

Additions to the Plate: Tuna \$17, Shrimp (5) \$16, Grilled or Fried Chicken \$10, Flank Steak \$16,
Hamburger \$10, Cheeseburger \$11, Beyond Burger \$16

Main Course

BYC Burger*

Swiss, Thousand Island Dressing,
Bacon, Lettuce, Brioche \$15

Classic Bacon Cheeseburger*

Pineland Farm's 8oz. Hamburger, Lettuce,
Tomato, Onion, Pickle, Cheddar, Brioche
\$16

Grilled Chicken Sandwich

Lettuce, Chipotle Ranch Dressing,
Bacon, Cheddar, Brioche \$15

Blackened Chicken Broccoli Mac 'N Cheese

Cajun Chicken, Broccoli, Creamy Mac \$20

BYC Shrimp and Cheesy Grits

Herb Grilled U-12 Shrimp, Broccolini,
Chipotle Ranch Dressing, Crispy Kale \$27

Seared Tuna Poké Bowl

Maple Miso Quinoa, Cucumber, Avocado,
Radish, Edamame, Kimchi, Cashews,
Cilantro, Spicy Mayo \$34

Orange Ginger Marinated Flank Steak

Grilled and Sliced Flank Steak, Ginger
And Garlic Vegetable Fried Rice \$30

** Denotes is or can be modified to be Gluten Free*