

Dinner Menu

Soup of the Day \$6/9

New England Clam Chowder - \$6/\$9

Wedge Salad*

Cherry Tomato, Crispy Shallots, Blue Cheese Dressing, Crumbled Bacon - \$8/\$12

Caesar Salad*

Romaine Hearts, Caesar Dressing, Garlic Croutons, Parmesan - \$7/\$10

Charcuterie*

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

Arugula Salad*

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

Chicken Wings or Boneless Tenders

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

Crispy Calamari

Banana Peppers, Spanish Chorizo, Smoked Piquillo Pepper Aioli - \$12

Mezze Platter*

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

Pig Wings*

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

Meal Additions: Chicken \$8, Grilled Shrimp \$12, Scallops \$20, Steak Tips \$12, Burger \$10, Cod \$15, Salmon \$13
Impossible Burgers Available \$16

~ Entrées ~

BYC Burger*

Swiss Cheese, Thousand Island Dressing, Bacon, Lettuce, Brioche Bun - \$15

Classic Bacon Cheeseburger*

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

Pan Seared Scallops*

Creamy Bacon, Lettuce and Tomato Risotto, Avocado Puree, Served Parmesan - \$32

BYC Fish 'N Chips

Lemon, Tartar Sauce, Choice of Side Salad, Fries or Curly Fries - \$27

Pan Seared Codfish*

Crispy Smashed Potato, Lemon Brown Butter, Capers, Grilled Broccoli - \$30

Pulled Pork Sandwich

Cranberry BBQ, Pickle Slaw, Brioche - \$12

Grilled 12 oz. Steak Tips*

Creamy Mashed Potato, Grilled Asparagus, Chimmi Churri - \$26

Asparagus Agnolotti

Lemon Crème Fraiche, Asparagus, Shaved Parmesan, Truffle Oil, Arugula - \$23

Crispy Whole Belly Clams

Lemon, Tartar Sauce, Choice of Side Salad, Fries or Curly Fries - \$28

Pan Roasted Salmon*

Spring Vegetable and Bacon Succotash, Corn Cream, Pomegranate Molasses - \$26

** Denotes is or can be modified to be gluten free*