THE B.Y.E

Menu Sample

Amuse Bouche

CHOOSE ONE

Crab Kisses

Flaky puff pastry parcels filled with succulent Maryland crab, rich cream cheese, baby spinach, and sharp cheddar—baked to golden perfection and kissed with coastal charm in every bite.

The Speak~Cheesy Jalapeño Steak Bites

Tender slices of seasoned steak sautéed with fire-roasted jalapeños and sweet onions, wrapped in buttery puff pastry. It's bold, spicy, and irresistibly cheesy—bite-sized indulgence with a Southern kick.

Entrees

CHOOSE ONE

Carolina Sunshine Grilled Salmon

Perfectly grilled salmon, kissed by open flame and drizzled with a luscious white wine and brown butter sauce—bringing sunshine to your palate with every velvety bite.

Charleston-Style Grilled Rib Eye Steak

A juicy, hand-cut ribeye, flame-grilled and finished with a luxurious creamy peppercorn Cognac sauce. It's lowcountry sophistication on a plate.

Bourbon Glazed Baby Back Ribs

Fall-off-the-bone tender ribs slow-roasted and lacquered in a rich, smoky bourbon glaze—sticky, savory, and sweet with just the right hint of char.

Rosemary Roasted Cornish Hen

A golden-roasted Cornish hen, delicately infused with rosemary and stuffed with hearty turkey sage sausage stuffing. Rustic, aromatic, and deeply satisfying.

Caribbean Jerk Eggplant Steak

A thick-cut, flame-charred eggplant steak marinated in a bold Caribbean jerk rub—fiery, flavorful, and finished with a glossy, herbaceous glaze. A plant-based star.

Sides

CHOOSE TWO

Golden Baked Mac & Cheese

Silky smooth and soulfully rich—two cheeses melted into a creamy béchamel, baked under a golden, lightly crisp crust that adds just the right crunch.

Brown Butter Bourbon Candied Yams

Tender yams kissed with warm cinnamon and nutmeg, slow-roasted in brown butter and brown sugar, with a splash of bourbon for that perfect smoky-sweet finish.

Southern-Style Potato Salad

Creamy and tangy with a kiss of sweetness—this classic Southern potato salad is whipped to perfection with seasoned mayo, a touch of mustard, and love.

Charleston Style Rice and Beans

Fragrant fluffy rice simmered with red beans in a seasoned broth layered with herbs and spices—comforting, savory, and deeply rooted in Southern tradition.

Gen Z Kale & Black Eye Peas

Slow-simmered black-eyed peas and tender kale in a rich, meatless broth bursting with flavor. Clean, nourishing, and surprisingly addictive.

Everything Green and Leafy

A vibrant medley of collards, kale, mustard greens, and turnip greens, sautéed low and slow with sweet onions and colorful peppers for a balance of earthiness and spice.

Savory Herb Butter Corn

Freshly shucked sweet corn tossed in a warm, savory herb butter—simple, sunny, and utterly satisfying.

Cast Iron Cornbread

Crispy-edged and tender in the middle, this Southern-style cast iron cornbread is crowned with melting butter and a drizzle of golden honey.

House Salad

A refreshing mix of crisp greens, cherry tomatoes, cucumbers, and red onions—served with your choice of house-made dressings. A bright, cool complement to your meal.



Beverages

CHOOSE ONE

The BYE Tropical Blue Sparkler

A dazzling island escape in a glass—fresh pineapple juice and mango nectar swirled with blue raspberry syrup and sparkling water, topped with edible shimmer for that extra “wow.”

The Snyder

Slow-steeped hibiscus tea infused with warm cinnamon sticks, whole cloves, ginger, allspice, and sweetened with pure cane syrup. Bold, spiced, and beautifully refreshing.

