

Bywater American Bistro

RICE, GRAINS, NOODLES

- Spaghetti Pomodoro — 12
Curried Rice/ Snapper Fumet/ Green Apple/ Nasturtium — 13
Fried Gulf Oysters/ Oyster Gravy / Jasmine rice — 12
Smoked Ricotta Agnolotti/ Spring Vegetables — 14
Farro Risotto/ Maitake Mushroom/ Minted Bread Crumbs — 12
Jerk Chicken Rice/ Butter Beans/ Crispy Habanero — 13

APPETIZERS

- 14 — Pickled Shrimp/ Celery/ Buttermilk/ Trout Roe
15 — Blue Crab Dip/ Mustards/ Sourdough Crackers
10 — Hogs Head Boudin/ Dijon/ Frisée
10 — Tuna Toast/ Garlic/ Tomato/ Avocado
11 — Little Gem/ Whipped Avocado Butter/ Filé Powder/ Soft Herbs
10 — Tomatillo Gazpacho/ Cucumber/ Crouton/ Buttermilk Sorbet
4 — Bread + Butter

CHARCUTERIE

- Foie Torchon — 15
Country Pâté — 13
Oxtail Terrine — 13

CHEESE

- Three — 17
Five — 21

VEGETABLES 7

- Potato Gratin Roasted Cabbage Summer Squash Charred Okra

Entrée

- Duck/ Braised Red Cabbage/ Charred Scallion — 26
Rabbit Curry/ Jasmine Rice/ Pecan/ Cilantro — 26
Pork Belly/ Juniper/ Apples/ Wild Rice — 20
Yellow Fin Tuna Steak/ Pepperonata/ Eggplant — 22
Steamed Red Snapper/ Broccoli Rabe/ Crystal Hollandaise — 22
Half Chicken/ Little Gem Lettuce/ Dijon Vinaigrette — 20