

# Bywater American Bistro

## RICE, GRAINS, NOODLES

Spaghetti Pomodoro — 12

Curried Snapper/ Sticky Rice/ Green Apple/ Nasturtium — 13

Fried Gulf Oysters/ Oyster Gravy/ Jasmine rice — 12

Smoked Ricotta Agnolotti/ Mushrooms/ Peas/ Pickled Onions — 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

13 — Cobia Escabeche/ Fennel/ Radish

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

## ENTRÉES

Duck Breast/ Butterbeans/ Figs/ Scallions — 28

Rabbit Curry/ Jasmine Rice/ Pecan/ Cilantro — 26

Pork Belly/ Juniper/ Apples/ Wild Rice — 20

Mustard Crusted Mahi Mahi/ Eggplant/ Heirloom Tomato — 22

Steamed Red Snapper/ Broccoli Rabe/ Crystal Hollandaise — 22

Half Chicken/ Little Gem Lettuce/ Dijon Vinaigrette — 20

## CHEESES

Three — 17

Five — 21

## VEGETABLES 7

Potato Gratin

Roasted Cabbage

Summer Squash

Charred Okra

THANK YOU FOR COMING TO OUR RESTAURANT

NINA, LARRY & LEVI

FOOD DISCLAIMER CONSUMING RAW OR UNDER COOKED

FOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

DINNER SUMMER 2018