

Bywater American Bistro

RICE, GRAINS, NOODLES

- Spaghetti Pomodoro — 14
Curried Snapper/ Sticky Rice/ Green Apple/ Nasturtium — 13
Fried Gulf Oysters/ Oyster Gravy/ Jasmine rice — 13
Smoked Ricotta Agnolotti/ Mushrooms/ Turnips/ Pickled Onions — 15
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 — Crispy Hogs Head Boudin/ Dijon/ Frisée
10 — Tuna Toast/ Garlic/ Tomato/ Avocado
11 — Little Gem/ Whipped Avocado Butter/ Hazelnuts/ Soft Herbs
10 — Pumpkin Soup/ Brown Butter/ Crouton/ Buttermilk Sorbet
5 — Bread + Butter

CHARCUTERIE

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

CHEESES

- Three — 17
Five — 21

ENTRÉES

- Duck Breast/ Butterbeans/ Blood Orange/ Scallions — 28
Rabbit Curry/ Jasmine Rice/ Pecan/ Cilantro — 26
Pork Belly/ Juniper/ Apples/ Wild Rice — 20
Mustard Crusted Mahi Mahi/ Sauerkraut/ Turnips/ Kale — 22
Steamed Red Snapper/ Broccoli Rabe/ Crystal Hollandaise — 24
Half Chicken/ Little Gem Lettuce/ Dijon Vinaigrette — 22

VEGETABLES 7

- Potato Gratin Roasted Cabbage Carrot Curry Charred Okra