

# Bywater American Bistro

## RICE, GRAINS, NOODLES

- Spaghetti Pomodoro — 15  
Fried Gulf Oysters/ Oyster Gravy/ Jasmine rice — 13  
Ricotta Agnolotti/ Carrots/ Peas/ Soft Herbs — 15  
Farro Risotto/ Maitake Mushroom/ Minted Bread Crumbs — 12  
Jerk Chicken Rice/ Butter Beans/ Crispy Habanero — 13

## APPETIZERS

- 16 — Hamachi Tartar/ Melon Kosho/ Cucumber/ Smoked Sword Belly/ Caviar  
14 — Pickled Shrimp/ Celery/ Buttermilk/ Trout Roe  
10 — Crispy Hogs Head Boudin/ Dijon/ Frisée  
11 — Tuna Toast/ Garlic/ Tomato/ Avocado  
11 — Little Gem/ Whipped Avocado Butter/ Hazelnuts/ Soft Herbs  
10 — Golden Beet Gazpacho/ Tomato/ Cucumber/ 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/ Figs/ Port Wine/ Scallions — 28  
Rabbit Curry/ Jasmine Rice/ Pecan/ Cilantro — 26  
Pork Belly/ Juniper/ Apples/ Wild Rice — 24  
Steamed Red Snapper/ Broccoli Rabe/ Crystal Hollandaise — 25  
Half Chicken/ Little Gem Lettuce/ Dijon Vinaigrette — 22  
Grilled Swordfish/ Heirloom Tomato Panzanella/ Whipped Schmaltz Crouton — 26

TRY



TOO!

## VEGETABLES 7

- Potato Gratin    Roasted Cabbage    Roasted Carrots    Charred Okra

THANKS FOR COMING

NINA, LARRY & LEVI

A GRATUITY OF 20% WILL BE APPLIED TO PARTIES OF 9 OR MORE.

FOOD DISCLAIMER CONSUMING RAW OR UNDER COOKED FOOD  
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.