

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
Rabbit Rilette — 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.