

# Bywater American Bistro

**BRUNCH PRIX-FIXE — 29**  
*Entire table participation please*

## RICE & EGGS

### APPETIZERS

- Kimchi Fried Rice/ Roasted Peppers/ Sunny Egg/ Crystal Hollandaise — 13
- Spaghetti Carbonara/ Garlic Bread Crumb/ House Bacon/ Cured Egg Yolks — 13
- Crispy Rice/ Bacon/ Maitake/ Peas/ Yolk Jam — 13
- French Omelet/ Soft Herb Salad — 10
- 10 — Chicken Liver Parfait/ Fresh Berries/ Rye Granola
- 10 — Breakfast Corndogs/ Cane Syrup
- 10 — Smoked Tuna Toast/ Calabrian Cream Cheese/ Everything Spice
- 10 — Little Gem/ Whipped Avocado Butter/ Filé Powder/ Soft Herbs
- 11 — Avocado Toast/ Deviled Egg/ Chili Oil/ Seeds/ Lemon
- 5 — Bread + Butter

### PROPER BREAKFAST 20

Two Eggs, Bacon, Boudin Noir, Baked Beans, Toast, and Rosti Potatoes

### SIDES

- Pork Sausage — 6
- Bacon — 5
- Rosti Potatoes — 5
- Baked Beans — 5
- Grits — 5

### BRUNCH

- Confit Chicken Caesar Sandwich/ Little Gem Lettuce — 16
- Hot Sausage & Cheese Sandwich/ Dressed/ Sunny Egg — 16
- Lamb Neck Sandwich/ Cucumber Yogurt/ Arugula/ Pecan Pepper Sauce — 16
- French Toast/ Rum Caramel/ Banana/ Pecan — 15

### SWEETS

- Frozen Watermelon Meringue — 8
- Nutella Flan — 7

**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 FOOD BORNE ILLNESS.