

# 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 Rillettes — 13

## CHEESES

- Three — 17
- Five — 21

## ENTRÉES

- Duck Breast/ Butterbeans/ Prunes/ 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.