

Bywater American Bistro

APPETIZERS

- 13 — Potato and Celery Soup/ Buttermilk Sorbet
- 17 — Roasted Octopus/ Smoked Potato Purée/ Confit Cherry Tomatoes
- 13 — Tuna Ham/ Avocado/ Tomato Salad/ Olives/ Fresnos
- 10 — Cabbage Salad/ Spicy Peanuts/ Soft Herbs
- 16 — Ricotta & Tête de Moine Tart/ Pickled Beech Mushrooms/ Arugula Salad
- 13 — BAB's Antipasto Salad/ Italian Dressing

ENTRÉES

- Spaghetti/ Tomato/ Basil — 18
- Curried Rabbit/ Coconut Rice/ Peas — 25
- Half Jerk Chicken/ Semolina Dumplings—32
- Roasted Pork Belly/ Delicata Squash/ Gremolata—26
- Pan-Roasted Snapper/ Cauliflower/ Pecan Salsa Verde—28

SIDES

- Coconut Rice/ Peas — 7
- Potato Purée/ Preserved Truffle— 8
- Charred Okra/ West African Peanut Sauce — 7

DESSERTS

- Semifreddo/ Brûléed Citrus/ Mint — 10
- Chocolate Ganache/ Hazelnuts/ Coconut Sorbet — 10
- Daily Selection of Ice Cream or Sorbet—5

In consideration of the COVID-19 pandemic, this menu was printed just for you, and will be discarded after your meal.

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

A 4% KITCHEN RECOGNITION CHARGE WILL BE ADDED TO ALL CHECKS. ENTIRETY OF THIS SERVICE CHARGE IS DIVIDED EQUALLY BETWEEN ALL KITCHEN EMPLOYEES.