

# Bywater American Bistro

Make sure to come in for  
our Sunday Roasts for  
Two!  
Ask your server about  
this week's special meal.

## APPETIZERS

- 15 — Conch Chowder/ Coconut/ Potato
- 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/ Roasted Brussels/ Butternut Squash—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

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.

## DESSERTS

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

**THANKS FOR COMING**  
NINA & LARRY

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