

Bywater American Bistro

APPETIZERS

- 17—Barbequed Octopus/ Smoked Butternut Squash Purée
- 13 —Tuna Ham/ Avocado/ Croutons/ Shallot Dressing
- 16 —Ricotta & Tête de Moine Tart/ Hazelnut Honey/ Arugula Salad
- 13 —Sweet Potato Soup/ Coconut/ Pecan Gremolata
- 13—Charred Little Gems Salad/ Buttermilk Dressing

ENTRÉES

- Spaghetti/ Tomato/ Basil — 18
- Cavatelli/ Mushroom Bolognese/ Whipped Ricotta — 20
- Half Jerk Chicken/ Semolina Dumplings—32
- Roasted Pork Chop/ Collards/ Pickled Mustard Seed—28
- Poached Pompano/ Fall Delicata Squash—28

DESSERTS

- Chocolate Ganache/ Hazelnuts/ Coconut Sorbet — 10
- White Chocolate Cheesecake/ Pecan Caramel—10

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.**

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.

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COCKTAILS

TI CHEF PUNCH

13—Rum/ Crème de Mûre/ Grapefruit/ Aromatics

THE RELENTLESS FOUR

14—Tequila/ Amaro/ Cold Brew/ Coffee Liqueur

CASINO ROYALE

15—Pinhook Bourbon/ Dolin Genepy/ Demerara

YOUTH LAGOON

12—Coconut Gin/ Lemongrass/ Lime/ Shaved
Chocolate

1919

13—Rye/ Rum/ Punt e Mes/ Benedictine

BEER

CATAHOULA COMMON — 7

JUCIFER IPA — 8

ATHLETIC BREWING NA —5

WINES BY THE GLASS

Bubbles-

JEAN VULLIEN & FILS NV \$15
Altesse/ Chardonnay/ Jacquère
Savoie, France

CASTELLROIG Rosé Cava NV \$14
Trepat/ Garnaxta
Penedès, Spain

Rosé-

DOMAINE DE FONTSAINTE 2020 \$14
Grenache Gris/ Carignan/ Mourvedre
Corbieres, France

White-

GÖNC Grape Abduction 2020 \$13
Pinot Blanc/ Yellow Muscat
Štajerska, Slovenia

KAAPZICHT 2019 \$14
Chenin Blanc
Western Cape, South Africa

TERRAS GAUDA 2019 \$12
Albariño
Rías Baixas, Spain

THEVENET & FILS 2019 \$15
Chardonnay
Burgundy, France

Red-

AFFINITÁS 2017 \$14
Kékankos Sopron, Hungary

CHATEAU DE SAINT COSME 2018 \$15
Syrah/ Mourvedre/ Grenache
Côte du Rhône, France

ROGUE VINE 2020 \$14
Cinsault/ Pais
Grand Itata Valley, Chile

SEÑORÍO DE P. PECIÑA 2019 \$12
Tempranillo/ Graciano/ Garnacha
Rioja, Spain

FUEDO PRINCIPI DI BUTERA 2018 \$10
Cabernet Sauvignon
Sicily, Italy