

bywater
restaurant week fall 2017

-to start-

***oysters three oysters on the half shell,
daily house mignonette***

mushrooms on toast with leeks, sherry, and cream

***brussels sprouts roasted crisped apples, pumpkin seeds,
butternut puree, sage, cider vinegar, salty cheese***

soup daily!

-dinner-

***grilled merguez
lamb sausage over corn pudding
with charred eggplants and squash, spices, sumac yogurt***

***faroe islands salmon
poached in basil & cream with fingerlings, bok choy, marinated mushroom***

***duck leg confit
roasted sweet potatoes, caramelized onion, goat cheese, arugula, pickled peppers***

-sweets-

ice cream affogato scoop of housemade ice cream with a shot of cold brew or Turkish coffee

bread pudding chai spices, ice cream

milk & cookies north bakery chocolate chip cookies

Please let us know if you have any food allergies or dietary restrictions (not all ingredients are listed).

Most dishes can be made vegetarian or gluten free.

**A reminder that consuming raw or undercooked oysters, meats, fish, eggs, etc.
can increase your risk of foodborne illness.*