

The Bywater

jazz brunch

Brunch Eats

SHRIMP & AVOCADO REMOULADE*	romaine, fried onion, chive	22
AVOCADO TOAST	celery, citrus, feta, creole egg	22
SHRIMP COCKTAIL	cocktail sauce	23
CHICKEN & WAFFLES	maple, crystal hot sauce	26
BYWATER BENEDICT	mushroom, bacon, red wine, hollandaise	23
SHRIMP & GRITS	blackened shrimp, early bird grits, red eye gravy	27
EGGS SARDOU	fried green tomatoes, creamed greens, hollandaise	23
BREAKFAST PLATE	biscuit, 2 eggs, choice of smoked meat	22
MB FRENCH TOAST	bourbon honey, bananas, pecans, cream	20
BEIGNETS	powdered sugar, chocolate sauce	12

SMOKED MEATS

1/2 pound | 1 pound

BRISKET 19 | 36

PORK SHOULDER 16 | 28

ANDOUILLE SAUSAGE 10 | 17

SIDES

BUTTERMILK BISCUITS 8

GARLIC BREAD 7

CREOLE FRIES 7

MACARONI SALAD 7

BAKED BEANS 8

CREOLE PICKLED EGGS 5

COLESLAW 7

PO BOYS *Dressed*

SMOKED ANDOUILLE 19

SMOKED BRISKET 23

SMOKED PORK SHOULDER 20

FRIED SHRIMP 22

FRIED OYSTER 24

OYSTERS

TODAY'S RAW OYSTERS*

by the half dozen or dozen, cocktail sauce, mignonette, lemon
24 / 42

SMOKEHOUSE SAMPLER

1 1/2 POUNDS SMOKED BRISKET

1 1/2 POUNDS SMOKED PORK SHOULDER

1 1/2 POUNDS ANDOUILLE SAUSAGE

BAKED BEANS - COLESLAW

MAC SALAD - PO BOY ROLLS

HOUSE-MADE PICKLES

145 - Feeds 4

BE NICE OR LEAVE

 **YOU KNOW WHAT TO DO @THEBYWATERCA #THEBYWATERCA** 

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition.

We apply a 4% surcharge to help us bridge the gap between tipped and non-tipped (kitchen) staff.

House Cocktails

CRESCENT CITY CLASSICS

- SAZERAC**
rye, armagnac, Herbsaint, Peychaud's, gomme 16
- CLARIFIED RAMOS GIN FIZZ**
gin, lemon, lime, milk, orange flower water, soda 14
- FROZEN VODOO DAIQUIRI**
rum, pomegranate, lime, bitters add amaro float 14 +2
- NITRO PIMMS CUP** 15
Pimms, gin, lemon, cane
- ABSINTHE SUISSASSE** 17
St. George absinthe, Sip Simth gin, orgeat, egg white, heavy cream, mint, orange flower water

STIFF AND STIRRED

- BLACK MANHATTAN** 17
Buffalo Trace bourbon, amaro, Carpano, chicory-pecan bitters
- THE BYWATER COCKTAIL** 17
Appleton rum, Green Chartreuse, amaro Averna, golden falernum
- INDUSTRY O.F.** 17
Knob Creek rye, amaro Nonino, Fernet, lemon twist

BRUNCH COCKTAILS

- CREOLE BLOODY MARY** 14
choice of vodka, gin, or tequila
- DG OLD FASHIONED** 14
Rittenhouse rye, gomme, coffee bitters, Verve flash brew
- START ME UP** 14
brandy, Nola coffee, vanilla, condensed milk, Verve flash brew
- CITRO SPRITZ** 15
Bar Hill gin, Aperol, Italicus, cava
- GUAVA BELLINI** 14
guava puree, Creme de Violette, cava
- IRISH CHANNEL COFFEE** 15
Jameson, Verve coffee, sugar cube, whipped cream, chicory pecan bitters
- HUCK-A-BUCK** 14
vodka or tequila, madeira, watermelon, lemon
- BRUNCH PUNCH** 13
Evan Williams, earl grey, apricot, orange, pineapple, lemon, Fever Tree ginger ale
- MIMOSA** 13
orange, pineapple or cranberry



Absinthe

- ST. GEORGE ABSINTHE VERTE** 14
BLACK LICORICE, CITRUS, SARSA-PARILLA
- BUTTERFLY CLASSIC** 16
ANISE, FENNEL, CITRUS, MINT
- LA MUSE VERTE** 18
TARRAGON, FENNEL, MATCHA SPICE, LICORICE
- VIUEX PONTARLIER** 17
WORMWOOD, MINT, FENNEL

Non-Alcoholic

- NOLA Chicory Iced Coffee 8
- Verve Coffee 5
- Hot Tea 4
- Iced Tea 4
- Coke, Sprite, Diet Coke 4
- Abita Root Beer 4
- Fever Tree Soda Water 5
- Fever Tree Ginger Ale 5
- Fever Tree Ginger Beer 5
- Lemonade 5
- Watermelon Agua Fresca 6
- Seasonal Soda 6