

bywater *spring*  
*Newport Restaurant Week*

3 Courses / \$35.00

oysters on the half shell

*three local oysters, house mignonette*

daily soup

greens salad

*frilly mustard greens, shiso, puffed sorghum, radish, umeboshi vinaigrette*

smoked trout paté

*trout roe, pickles, kombu toast*

##

pittsburgh salad 2.0

*pan-roasted chicken, gem lettuces, crisped potatoes, avocado, cucumber, hard cooked egg,  
gorgonzola, buttermilk dressing*

rice noodle bowl

*dashi broth, pork belly, house kimchi, soy egg, rice cake, radish, cilantro*

stuffed eggplant

*sprouted quinoa, poblano, romanesco, avocado, shy brothers farm cloumage, kale chips*

roasted pork & littlenecks

*potatoes, poblano peppers, red wine tomato jus*

##

affogato

*house ice creams drowned in Turkish coffee or cold brew*

milk & cookies

*chocolate chip oatmeal*

coconut diplomat

*ganache, puffed tapioca, sorghum, chocolate crumb*

most items are naturally gluten-free and the kitchen is happy to accommodate vegans/vegetarians and other restrictions.