

BREAKFAST MENU

ALL SELECTIONS SERVE 5-7 PEOPLE

AVAILABLE 7:00AM – 11:00AM

◆◆ BREAKFAST ◆◆

FARM FRESH AMISH EGGS FROM LANCASTER, PA

AVOCADO TOAST **VB**

Avocado mix, queso fresco, radishes, pomegranate seeds, basil oil on rustic sourdough topped with cilantro. 55

Cinnamon chipotle shrimp - add 10

Smoked salmon - add 15

BARNYARD BREAKFAST*

Eggs, choice of meat, home fries with maple onions, toast. 54

FRENCH TOAST

Cinnamon powdered sugar, salted caramel drizzle. 40

With eggs and choice of meat - add 20

PARADISE FRENCH TOAST **GF**

Coconut crusted, topped with strawberries, salted caramel drizzle, agave. 48

With eggs and choice of meat - add 20

BUTTERMILK PANCAKES*

With whipped butter. 38

With blueberries or pecans - add 7

With eggs and choice of meat - add 20

UPTOWN WESTERN SLIDERS

Scrambled eggs, ham, peppers, scallions, brioche roll. 40

◆◆ SCRAMBLERS ◆◆

FARM FRESH AMISH EGGS FROM LANCASTER, PA

BISON HUEVOS RANCHEROS*

Chorizo and organic bison hash, eggs over easy, peppers, scallions, cilantro, goat cheese, avocado mix, salsa roja, crispy tortillas. 60

SPINACH, FETA + CREMINI MUSHROOM

Balsamic tomatoes, home fries with maple onions, toast. 52

SMOKED SALMON

Dill and goat cheese, fresh strawberries and fruit, toast. 56

POWER BREAKFAST* **GF**

Egg whites, cremini mushrooms, spinach, roasted tomatoes, feta, local turkey bacon, fresh strawberries and fruit, toast. 52

◆◆ A LA CARTE ◆◆

ACAI YOGURT BANANA SPLIT PARFAIT **GF VB**

Acai Skyr yogurt, banana, raspberries, strawberries, local hemp ginger granola. 32

HOME FRIES WITH MAPLE ONIONS 15

NITRATE FREE BACON, TURKEY BACON, OR LOCAL PORK SAUSAGE 15

FRUIT BOWL **GF** Large 24 / Small 15

◆◆ BEVERAGES ◆◆

BOXES SERVE 6-8

JUMBO JAVA BOX

Fresh brewed Compass Coffee, regular or decaf. 24

JUMBO JUICE BOX

All natural orange, apple, cranberry or grapefruit. 29

BOTTLED WATER

Sparkling or still. 3

SILVER

NEW AMERICAN BRASSERIE

BETHESDA

7150 Woodmont Avenue / Bethesda, Maryland 20815
(301) 652-9784 To Go / (301) 652-9778 Fax

CATHEDRAL HEIGHTS

3404 Wisconsin Ave, NW / Washington, DC 20016
(202) 851-3213 To Go

EatAtSilver.com **f** **t** **i**

We appreciate 24 hour advance notice for orders.

We work hard to accommodate orders within a minimum of two hours same-day notice.



SILVER

NEW AMERICAN BRASSERIE

CATERING MENU

PICKUP ONLY

GREAT FOR
GROUPS OF ANY SIZE

FRESH INGREDIENTS FROM LOCAL FARMS

Chef Ype created a Flexitarian menu updated for today's palate with vegetarian, vegan, gluten-free, and Under 600 calorie options, using local ingredients available when in season including antibiotic and hormone-free meats, plus non-GMO and organic products.



GOAT CHEESE BRUSCHETTA **VG**



MISO GLAZED SALMON SALAD **GF**



CHICKEN POT PIE



APPLE BEIGNETS

LUNCH + DINNER MENU

ALL SELECTIONS SERVE 5-7 PEOPLE

AVAILABLE 11:00AM - 9:00PM

SMALL PLATES

KALE + BLEU CHEESE SALAD **VG**

Farro, carrots, radishes, cranberries, champagne vinaigrette. 24

FIELD GREENS **V**

Tomatoes, cucumber, carrots, sunflower seeds, champagne vinaigrette. 18

GOAT CHEESE BRUSCHETTA **VG**

Pine-nut pesto, tomato, balsamic drizzle, sunflower seeds, ciabatta. 28

EDAMAME + WHITE BEAN HUMMUS **VG**

Basil oil, pomegranate seeds, naan bread, kumato tomato, cucumber, olives. 24

CHIMICHURRI CHICKEN WINGS

Salsa roja, black sesame seeds, ranch dressing. 40

MARKET SOUPS

House-made Tomato Basil **VG** or Kickin' Corn + Crab Chowder. 24

ENTRÉE SALADS

MADE WITH ORGANIC GREENS

CHICKEN AVOCADO COBB

Romaine, iceberg, tomato, cucumber, carrots, bacon, egg, bleu cheese, avocado, croutons, ranch. 66

MISO GLAZED SALMON or AHI TUNA* **GF**

Greens, quinoa, carrots, scallions, pomegranate seeds, peanuts, edamame, cucumbers, sesame seeds, spicy lime cilantro peanut dressing. 78

WARM ROASTED LOCAL VEGGIE **VG** **GF**

Arugula, kale, beets, squash, brussels sprouts, peppers, sunflower seeds, pecans, apricots, chimichurri vinaigrette. 60

Grilled chicken - add 16 / Cinnamon chipotle shrimp - add 20 / Grilled salmon - add 24

SANDWICHES + SLIDERS

ADD FRESH STRAWBERRIES + FRUIT OR FIELD GREENS - \$2 PER PERSON

SOUTHWEST CHICKEN

Adobo mayo, pepper jack, avocado, rocket greens, tomato, ciabatta. 48

CREEKSTONE ANGUS SLIDERS*

Adobo mayo, cheddar cheese, pickle, brioche roll. 42

CLASSIC BLT

Nitrate-free bacon, rocket greens, tomato, mayo, toasted rustic sourdough. 33

PICKLE FRIED CHICKEN SLIDERS

24 Hour pickle brined chicken breasts, southern fried, coleslaw, pickles, adobo mayo, brioche roll. 50

ROASTED TOMATOES **V**

In house roasted tomatoes, avocado, edamame + white bean hummus, ciabatta. 40

JUMBO LUMP CRABCAKE SLIDERS

House remoulade, rocket greens, tomato, coleslaw, brioche roll. 60

ENTRÉES

NEW! LAMB MEATBALL + PAPPARDELLE

Wild mushroom medley, rosemary, garlic, leeks, spiced roasted pepper tomato sauce, romano, sprinkled with feta, mint. 68

TRUFFLE BISON MEATLOAF

Organic bison, light demi glace, mushrooms, roasted pearl onions and peas, scallions, dill fingerling potatoes, broccolini and tomatoes. 68

CHICKEN POT PIE

Cremini mushrooms, basil, butternut squash, peas, corn, scallions, tarragon, topped with flaky buttery crust. 60

NEW! MOROCCAN TOMATOES TAGINE **VG** **GF**

House-roasted tomatoes, basil olive oil drizzle, over berbere quinoa, leeks, fennel, butternut squash, dried apricots and pomegranate seeds, spiced roasted pepper sauce, chimichurri, sunflower seeds. 55

LEMON CHICKEN PICATTA

Lemon garlic caper sauce, italian parsley, garlic spinach, cauliflower mash, preserved lemon. 52

DESSERTS

APPLE BEIGNETS

Made to order, hazelnut powder, cinnamon sugar, caramel drizzle, side honey thyme butter. 25

PISTACHIO MOUSSE + CHOCOLATE BROWNIES **GF**

Topped with candied pistachios and fresh raspberries. 30

MARYLAND'S SMITH ISLAND DOUBLE CHOCOLATE CAKE

A Maryland favorite. 59

FLEXITARIAN HEALTHIER OPTIONS

V Lower in Fat or Cholesterol **GF** Gluten-Free **VG** Vegetarian **V** Vegan

* Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness especially if you have certain medical conditions. CATERING 10 20 2020