

BREAKFAST MENU

ALL SELECTIONS SERVE 5-7 PEOPLE

AVAILABLE 7:00AM – 11:00AM

◆◆ BREAKFAST ◆◆

FARM FRESH AMISH EGGS FROM LANCASTER, PA

AVOCADO TOAST **VF**

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, over-easy eggs, peppers, scallions, cilantro, goat cheese, avocado mix, salsa roja, crispy tortillas. 63

SPINACH, FETA + CREMINI MUSHROOM

Balsamic tomatoes, home fries with maple onions, toast. 54

SMOKED SALMON

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

POWER BREAKFAST* **GF**

Egg whites, cremini mushrooms, spinach, roasted tomatoes, feta, turkey bacon, fresh strawberries and fruit, toast. 55

◆◆ A LA CARTE ◆◆

ACAI YOGURT BANANA SPLIT PARFAIT **VF**

Acai Skyr yogurt, banana, raspberries, strawberries, chia coconut granola. 32

HOME FRIES WITH MAPLE ONIONS 15

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

FRUIT BOWL **GF** Large 45 / Small 30

◆◆ BEVERAGES ◆◆

BOXES SERVE 6-8

JUMBO JAVA BOX

Freshly brewed Compass Coffee, regular or decaf. 25

JUMBO JUICE BOX

All-natural orange, apple, cranberry or grapefruit. 29

BOTTLED WATER

Sparkling or still, 1 Liter. 7

DISPOSABLE CHAFFING DISH HOT KIT 10

SILVER

NEW AMERICAN BRASSERIE

BETHESDA

7150 Woodmont Avenue / Bethesda, Maryland 20815 / (301) 652-9784

CATHEDRAL HEIGHTS

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

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

CARRYOUT & DELIVERY

Great for Groups of Any Size.
Just Call Ahead or Order Online
at EatAtSilver.com

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



MISO GLAZED SALMON SALAD



CHICKEN POT PIE



APPLE BEIGNETS

LUNCH + DINNER MENU

ALL SELECTIONS SERVE 5-7 PEOPLE

AVAILABLE 11:00AM - 9:00PM

SMALL PLATES

NEW! SUMMER BERRY SALAD

Fresh strawberries and blueberries, spinach, greens, goat cheese, radish, basil, candied pistachios, pomegranate vinaigrette. 30

FIELD GREENS

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

GOAT CHEESE BRUSCHETTA

Pine-nut pesto, tomato, balsamic drizzle, sunflower seeds, ciabatta. 34

HUMMUS

Basil oil, pomegranate seeds, campari tomatoes, cucumber, olives, naan bread. 30

CHIMICHURRI CHICKEN WINGS

Salsa roja, black sesame seeds, ranch dressing. 45

MARKET SOUPS

House-made Tomato Basil or Crab + Corn 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*

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

WARM ROASTED LOCAL VEGGIE

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. 52

CREEKSTONE ANGUS SLIDERS*

Adobo mayo, cheddar cheese, pickle, brioche roll. 50

CLASSIC BLT

Nitrate-free bacon, rocket greens, tomato, mayo, toasted rustic sourdough. 35

PICKLE-FRIED CHICKEN SLIDERS

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

ROASTED TOMATOES

In-house roasted tomatoes, avocado, hummus, ciabatta. 40

SUPER LUMP CRAB CAKE SLIDERS

Brioche roll, avocado, corn fennel remoulade, rocket greens. 70

ENTRÉES

LAMB MEATBALL + PAPPARDELLE

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

TRUFFLE BISON MEATLOAF

Organic bison, black garlic demi glace, mushrooms, roasted pearl onions and peas, scallions, mashed Yukon Gold potatoes, broccolini and tomatoes. 68

CHICKEN POT PIE

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

MOROCCAN TOMATOES TAGINE

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

LEMON CHICKEN PICCATA

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. 28

PISTACHIO MOUSSE + CHOCOLATE BROWNIES

Topped with candied pistachios and fresh raspberries. 32

NEW! OLIVE OIL CITRUS CAKE

Smashed raspberries and mint, powdered sugar. 35

FLOURLESS CHOCOLATE CAKE

Raspberries, candied pistachios, chocolate drizzle. 55

FLEXITARIAN HEALTHIER OPTIONS

Lower in Fat or Cholesterol Gluten-Free Vegetarian 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. We use a common equipment for food products. We cannot guarantee that any item sold will be free from traces of allergens. Our kitchen is not a gluten-free environment. 05 23