



SILVER

NEW AMERICAN BRASSERIE

PARTIES + SPECIAL EVENTS





SILVER

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Thank you for considering Silver for your special event. Our restaurants are perfect for any occasion.

From corporate functions, rehearsal dinners, birthdays, holiday parties, and more, we are committed to making your event memorable and assisting you every step of the way.

On the following pages you will find our offerings, pricing, and menus. Please feel free to contact us with questions and inquiries. We look forward to hosting your event.

PARTIES + SPECIAL EVENTS / rmorris@eatatsilver.com / (240) 801-0692

BETHESDA, MD

7150 Woodmont Ave

CATHEDRAL HEIGHTS, DC

3404 Wisconsin Ave, NW

EatAtSilver.com [f](#) [t](#) [i](#)

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SILVER

NEW AMERICAN BRASSERIE

OVERVIEW OF MINIMUMS + CANCELLATION FEES

We require event food and beverage minimums; the minimums will vary depending on meal period. All prices are subject to changes at any time and are exclusive of tax and service fee. Please contact our Events Manager for more information. Work with our Events Manager to select beverages or a combination of food and beverages

PARTY SIZE	PARTY STYLE	DEPOSIT	CANCELLATION POLICY	ADDITIONAL FEES
1 – 12 guests	Seated/Standing	No Deposit	24 Hours	A la Carte Menu
13 – 30 guests	Seated/Standing	Non-refundable deposit of 25%	48 Hours	Service Fees Taxes vary by location
Partial Buyout: 31+ guests	Seated/Standing	Non-refundable deposit of 25%	10 Days to 72 Hours	Service Fees Taxes vary by location
Full Buyout	Seated/Standing	Non-refundable deposit of 50%	14 Days	Service Fees Taxes vary by location

DINING OPTIONS

Pricing per person excludes tax and service fee.

	BREAKFAST	LUNCH	DINNER
Classic	20	24.5	38
Metropolitan	22	27.5	45
Signature	-	-	49

COCKTAIL PARTY + HAPPY HOUR SOCIALS

Work with our Events Manager to select beverages or a combination of food and beverages. Reserved space available for parties of 12 or more in the bar, dining room or patio.

BAR BEVERAGE PACKAGES

Pricing per person with 2 hour limit, includes all fountain soda, coffee and tea, excludes tax and service fee.

BAR BEVERAGE PACKAGE	2 HOURS	ADDITIONAL HOUR
Somewhat Social	30	Add 8
Very Social	45	Add 10
Signature Social	60	Add 12

GUEST CAPACITIES: SEATED 60 / COCKTAILS 100

CLASSIC BREAKFAST

AVAILABLE MONDAY – FRIDAY, 7AM – 11AM excludes holidays.

20 PER PERSON excludes tax and service fee.

ENTRÉES

BARNYARD BREAKFAST*

Two eggs any style, choice of meat, home fries with maple onions, toast.

FARMER'S BURRITO

Scrambled eggs, bacon, pork sausage, home fries, cheddar, peppers, scallions, in a flour tortilla, side of avocado mix.

BUTTERMILK PANCAKES + EGGS*

Eggs any style, choice of turkey bacon, turkey sausage or veggie sausage.

AVOCADO TOAST **VG**

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

LOW-FAT VEGETARIAN OMELET **LF VG**

Egg whites, low-fat cheddar, peppers, cremini mushrooms, tomatoes, strawberries and fruit, toast.

POWER BREAKFAST* **LF**

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

cal 377, fat 19g, chol 53mg, carb 18g, fib 3g, prot 35g (without toast)

BEVERAGES

CHOICE OF ONE BEVERAGE

COMPASS COFFEE

MIGHTY LEAF ORGANIC TEAS

Black: Bombay Chai, Earl Grey / Green: Mint, Tropical Herbal, Caffeine Free: Chamomile Citrus, African Nectar

JUICES

Orange / Apple / Cranberry

FLEXITARIAN HEALTHIER OPTIONS

LF Lower in Fat or Cholesterol **GF** Gluten-Free **VG** Vegetarian **PB** Plant-Based/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.

METROPOLITAN BREAKFAST

AVAILABLE MONDAY – FRIDAY, 7AM – 11AM excludes holidays.

22 PER PERSON excludes tax and service fee.

ENTRÉES

CARAMEL FRENCH TOAST + EGGS

Cinnamon powdered sugar, salted caramel drizzle, syrup, with eggs and choice of meat.

OAT MILK 2 BERRY PANCAKES

Stack of oat milk pancakes, fresh blueberries, topped with raspberries, sunflower seeds, thyme, cinnamon powdered sugar, agave.

OAXACA (WAH-HAW-KAH) OMELET

Pico de gallo, pepper jack, salsa roja, cilantro, avocado mix, strawberries and fruit, toast.

PARADISE FRENCH TOAST + EGGS

Coconut crusted, topped with strawberries, salted caramel drizzle, agave, with eggs and choice of meat.

BISON HUEVOS RANCHEROS*

Organic bison and chorizo hash, eggs over-easy, peppers, scallions, cilantro, goat cheese, avocado mix, salsa roja, crispy tortillas.

EGGS BENEDICT*

Eggs over-easy, American cured prosciutto, tomatoes, béarnaise, home fries with maple onions.

BEVERAGES

CHOICE OF ONE BEVERAGE

COMPASS COFFEE





MIGHTY LEAF ORGANIC TEAS

Black: Bombay Chai, Earl Grey / Green: Mint, Tropical Herbal, Caffeine Free: Chamomile Citrus, African Nectar

JUICES

Orange / Apple / Cranberry

FLEXITARIAN HEALTHIER OPTIONS

 Lower in Fat or Cholesterol  Gluten-Free  Vegetarian  Plant-Based/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.

CLASSIC LUNCH

24.5 PER PERSON
excludes tax and service fee.

STARTER

CHOOSE ONE TO SHARE

CIABATTA & RICOTTA

House-made ricotta with hot honey and thyme, toasted ciabatta.

HUMMUS

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

GOAT CHEESE BRUSCHETTA

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

cal 593, fat 26g, chol 26mg, carb 72g, fib 5g, prot 15g

ENTRÉES

CHICKEN AVOCADO COBB SALAD (HALF)

Greens, tomato, cucumber, carrots, bacon, egg, bleu cheese, avocado, croutons, house made ranch.

NEW! SUMMER BERRY SALAD

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

GRILLED CHEESE + TOMATO BASIL SOUP

Bowl of tomato soup, rustic sourdough, aged gruyere, gouda, and cheddar.

SOUTHWEST CHICKEN SANDWICH

Adobo mayo, pepper jack, avocado mix, rocket greens, tomato, naan bread.

ANGUS CHEESEBURGER*

Aged gruyere, house remoulade, rocket greens, tomato.

FRIED CHICKEN MAC + CHEESE

Twenty-four hour pickle brined chicken, cavatappi mac + cheese, garlic green beans and leeks, pecans, bacon.





BEVERAGES

CHOICE OF ONE BEVERAGE

FOUNTAIN

Iced Tea / Coca-Cola / Diet Coke / Sprite / Ginger Ale

FLEXITARIAN HEALTHIER OPTIONS

 Lower in Fat or Cholesterol  Gluten-Free  Vegetarian  Plant-Based/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.

METROPOLITAN LUNCH

27.5 PER PERSON
excludes tax and service fee.

STARTER

CHOOSE ONE TO SHARE

CIABATTA & RICOTTA

House-made ricotta with hot honey and thyme, toasted ciabatta.

GOAT CHEESE BRUSCHETTA

Pine-nut pesto, tomato, balsamic drizzle, sunflower seeds, ciabatta.
cal 593, fat 26g, chol 26mg, carb 72g, fib 5g, prot 15g

HUMMUS

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

ENTRÉES

CHICKEN AVOCADO COBB

Greens, tomato, cucumber, carrots, bacon, egg, bleu cheese, avocado, croutons, house-made ranch.

NEW! CHIMICHURRI SHRIMP TACO BOWL

Sustainable Carolina shrimp, corn fennel remoulade, salsa roja, bibimbap rice and veggies.

SUPER LUMP CRAB CAKE SLIDERS

2 sliders on brioche, avocado, corn fennel remoulade, rocket greens, coleslaw.

SMOKY GOUDA BURGER

Creekstone Beef, maple glazed pecan bacon, gouda, adobo mayo, rocket greens, pico de gallo.

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.
cal 590, fat 34g, chol 0mg, carb 60g, fib 10g, prot 12g

LEMON CHICKEN PICATTA

Lemon garlic caper sauce, Italian parsley, garlic spinach, cauliflower mash, preserved lemon.
cal 567, fat 19g, chol 131mg, carb 33g, fib 8g, prot 60g




BEVERAGES

CHOICE OF ONE BEVERAGE

FOUNTAIN

Iced Tea / Coca-Cola / Diet Coke / Sprite / Ginger Ale

FLEXITARIAN HEALTHIER OPTIONS

 Lower in Fat or Cholesterol  Gluten-Free  Vegan  Plant-Based/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.

CLASSIC DINNER

38 PER PERSON
excludes tax and service fee.

STARTER

FIELD GREENS

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

ENTRÉES

WARM ROASTED LOCAL VEGGIE

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

NEW! CHIMICHURRI SHRIMP TACO BOWL

Sustainable Carolina shrimp, corn fennel remoulade, salsa roja, bibimbap rice and veggies.

BISON CHEESEBURGER*

Aged gruyere, house remoulade, rocket greens, tomato.

FRIED CHICKEN MAC + CHEESE

Twenty-four hour pickle brined chicken, cavatappi mac + cheese, garlic green beans and leeks, pecans, bacon.

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.

cal 590, fat 34g, chol 0mg, carb 60g, fib 10g, prot 12g

LEMON CHICKEN PICATTA

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

cal 567, fat 19g, chol 131mg, carb 33g, fib 8g, prot 60g

DESSERTS

LEMON TARTLET

Blackberries, thyme.

FLOURLESS CHOCOLATE CAKE

Raspberries, candied pistachios, chocolate drizzle.

FLEXITARIAN HEALTHIER OPTIONS

Lower in Fat or Cholesterol Gluten-Free Vegetarian Plant-Based/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.

METROPOLITAN DINNER

45 PER PERSON
excludes tax and service fee.

SHARING PLATES

CHOOSE TWO TO SHARE

HUMMUS **VG**

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

CIABATTA & RICOTTA

House-made ricotta with hot honey and thyme, toasted ciabatta.

CRISPY SMASHED POTATOES **VG**

Chipotle and za'atar seasoned fingerling potatoes, tahini harissa labneh, queso fresco, cilantro, pomegranate gastrique.

CRISPY BRUSSELS SPROUTS **VG**

Cinnamon-chipotle spiced, apricots, cranberries, pecans, house made ranch.

SALAD COURSE

FIELD GREENS **N**

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

ENTRÉES

NEW! HONEY SAMBAL FRIED CHICKEN

Boneless breast, sambal glazed, mushroom farro, roasted butternut squash, asparagus, sesame seeds, peanuts, coconut curry sauce.

COD FISH + CHIPS

MD bay seasoned, crispy fries, coleslaw, house remoulade, malt vinegar.

TRUFFLE BISON MEATLOAF

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

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

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

LAMB MEATBALL + PAPPARDELLE

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

MOROCCAN TOMATOES TAGINE **N GF**

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.
cal 590, fat 34g, chol 0mg, carb 60g, fib 10g, prot 12g

DESSERTS

LEMON TARTLET **N**

Blackberries, thyme.

FLOURLESS CHOCOLATE CAKE **GF**

Raspberries, candied pistachios, chocolate drizzle.

FLEXITARIAN HEALTHIER OPTIONS

N Lower in Fat or Cholesterol **GF** Gluten-Free **VG** Vegetarian **N** Plant-Based/Vegan

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SIGNATURE DINNER

49 PER PERSON

excludes tax and service fee.

SHARING PLATES

CHOOSE TWO TO SHARE

CIABATTA & RICOTTA

House-made ricotta with hot honey and thyme, toasted ciabatta.

HUMMUS

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

GOAT CHEESE BRUSCHETTA

Pine-nut pesto, tomato, balsamic drizzle, sunflower seeds, ciabatta.
cal 593, fat 26g, chol 26mg, carb 72g, fib 5g, prot 15g

LAMB MEATBALLS

Roasted red pepper sauce, garlic, chimichurri, feta, sunflower seeds, naan bread.

CRISPY SMASHED POTATOES

Chipotle and za'atar seasoned fingerling potatoes, tahini harissa labneh, queso fresco, cilantro, pomegranate gastrique.

CRISPY BRUSSELS SPROUTS

Cinnamon-chipotle spiced, apricots, cranberries, pecans, house made ranch.

SALAD COURSE

FIELD GREENS

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

ENTRÉES

PAN-SEARED SCALLOPS

Garlic spinach, lemon garlic sauce, feta, dill, fingerling potatoes, vegetables.
cal 520, fat 22g, chol 49mg, carb 46g, fib 4g, prot 31g

SALMON + ASPARAGUS*

Minted pea purée, slow roasted tomatoes, asparagus, preserved lemon.
cal 551, fat 36g, chol 102mg, carb 16g, fib 4g, prot 38g

CAULIFLOWER STEAK

Over red curry kale, roasted butternut squash, quinoa, smoky roasted pepper sauce, peanuts.
cal 598, fat 25g, chol 0mg, carb 75g, fib 14g, prot 17g

CEDAR RIVER FARMS HANGER STEAK FRITES*

Garlic basil basted, pomme frites, greens, green peppercorn sauce.

NEW! HONEY SAMBAL FRIED CHICKEN

Boneless breast, sambal glazed, mushroom farro, roasted butternut squash, asparagus, sesame seeds, peanuts, coconut curry sauce.

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.
cal 590, fat 34g, chol 0mg, carb 60g, fib 10g, prot 12g

DESSERTS

LEMON TARTLET

Blackberries, thyme.





FLOURLESS CHOCOLATE CAKE

Raspberries, candied pistachios, chocolate drizzle.

CRÈME BRÛLÉE

Fresh blackberries, organic turbinado sugar.

FLEXITARIAN HEALTHIER OPTIONS

 Lower in Fat or Cholesterol  Gluten-Free  Vegan  Plant-Based/Vegan

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CLASSIC SOCIAL

30 PER PERSON WITH 2 HOUR LIMIT
excludes tax and service fee.

◆◆ ALL-AMERICAN WINES ◆◆

CAREFULLY CURATED WINES THAT SHOWCASE HIGH QUALITY + INNOVATION WHILE CELEBRATING THE TRADITIONS OF AMERICAN WINE MAKERS.

WHITE

CHARDONNAY / ROUND HILL
Sonoma, California

SAUVIGNON BLANC / LINE 39
Central Coast, California (NZ Style)

RED

MERLOT / EQUOIA
Monterey, California

PINOT NOIR / KIN + CASCADIA
Willamette Valley, Oregon

◆◆ LOCAL CRAFT BEER ◆◆

16oz. DRAUGHT

DOWNRIGHT PILSNER / PORT CITY
Alexandria, Virginia

Medium bodied with a soft round malt profile
and crisp, spicy hop on the finish. abv 4.8%

EL HEFE SPEAKS / DC BRAU
Washington, DC

German Hefeweizen clean and smooth flavors of
clove, lingering banana and malted wheat. abv 5.2%

RAISED BY WOLVES LAGER / RIGHT PROPER
Washington, DC

Medium bodied, aromatic lager with rich
flavors and aromas of hops. abv 5.0%

60 MINUTE IPA / DOGFISH HEAD
Milton, Delaware

A powerful but balanced East Coast IPA with
a lot of citrusy hop character. abv 6.0%

SEASONAL SELECTIONS
Somewhere Near Here

Ask your server about our current
local seasonal crafts on tap.

NEW! BOTTLED BEER
12oz. bottle

Yuengling, Blue Moon,
Bud Light, Heineken Zero

METROPOLITAN SOCIAL

45 PER PERSON WITH 2 HOUR LIMIT

excludes tax and service fee.

♦♦ SPIRITS ♦♦

WITH YOUR FAVORITE MIXERS

TITOS VODKA
BACARDI RUM
NEW AMSTERDAM GIN

JACK DANIELS WHISKEY
EL JIMADOR TEQUILA
DEWAR'S SCOTCH

♦♦ ALL-AMERICAN WINES ♦♦

CAREFULLY CURATED WINES THAT SHOWCASE HIGH QUALITY + INNOVATION WHILE CELEBRATING THE TRADITIONS OF AMERICAN WINE MAKERS.

WHITE

CHARDONNAY / ROUND HILL

Sonoma, California

SAUVIGNON BLANC / LINE 39

Central Coast, California (NZ Style)

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Medium bodied with a soft round malt profile and crisp, spicy hop on the finish. abv 4.8%

EL HEFE SPEAKS / DC BRAU

Washington, DC

German Hefeweizen clean and smooth flavors of clove, lingering banana and malted wheat. abv 5.2%

RAISED BY WOLVES LAGER / RIGHT PROPER

Washington, DC

Medium bodied, aromatic lager with rich flavors and aromas of hops. abv 5.0%

60 MINUTE IPA / DOGFISH HEAD

Milton, Delaware

A powerful but balanced East Coast IPA with a lot of citrusy hop character. abv 6.0%

SEASONAL SELECTIONS

Somewhere Near Here

Ask your server about our current local seasonal crafts on tap.

NEW! BOTTLED BEER

12oz. bottle

Yuengling, Blue Moon, Bud Light, Heineken Zero

SIGNATURE SOCIAL

60 PER PERSON WITH 2 HOUR LIMIT

excludes tax and service fee.

CRAFT COCKTAILS

FRESH SQUEEZED JUICES, ALL-NATURAL CANE SUGAR,
LOCAL + SEASONAL INGREDIENTS

UP TO THREE PRE-SELECTED CRAFT COCKTAILS
FROM OUR MENU

PREMIUM SPIRITS

WITH YOUR FAVORITE MIXERS

GREY GOOSE VODKA
FLOR DE CANA RUM
HENDRICKS GIN

MAKERS MARK WHISKEY
CASAMIGOS TEQUILA
JOHNNY WALKER BLACK

ALL-AMERICAN WINES

CAREFULLY CURATED WINES THAT SHOWCASE HIGH QUALITY + INNOVATION WHILE CELEBRATING THE TRADITIONS OF AMERICAN WINE MAKERS.

WHITE

- SAUVIGNON BLANC / LINE 39**
Central Coast, California (NZ Style)
- SAUVIGNON BLANC / MATANZAS CREEK**
Sonoma County, Ca (Bordeaux Style)
- PINOT GRIS / J VINEYARDS**
Russian River Valley, California
- PINOT GRIGIO / BARBOURSVILLE**
Barboursville, Virginia
- CHARDONNAY / ROUND HILL**
Sonoma, California
- UNOAKED CHARDONNAY / RED TAIL RIDGE**
Finger Lakes, New York
- RIESLING / GOOD KARMA**
Finger Lakes, New York

RED

- PINOT NOIR / KIN + CASCADIA**
Willamette Valley, Oregon
- PINOT NOIR / HAHN**
Monterey, California
- MALBEC / MATCHBOOK**
Dunningan Hills, California
- MERLOT / EQUOIA**
Monterey, California
- MOURVEDRE / CLINE**
Contra Costa County, California
- CABERNET SAUVIGNON / ALIAS**
Central Coast, California
- PETITE SIRAH / MATCHBOOK**
Dunnigan Hills, California

SPARKLING + ROSÉ

- SPARKLING BRUT / THE DIVER**
Monterey, California
- ROSÉ / RENEGADE**
Columbia Valley, Washington
- ROSÉ BRUT / THE DIVER**
Monterey, California

LOCAL CRAFT BEER

16oz. DRAUGHT

- DOWNRIGHT PILSNER / PORT CITY**
Alexandria, Virginia
Medium bodied with a soft round malt profile and crisp, spicy hop on the finish. abv 4.8%
- EL HEFE SPEAKS / DC BRAU**
Washington, DC
German Hefeweizen clean and smooth flavors of clove, lingering banana and malted wheat. abv 5.2%

- RAISED BY WOLVES / RIGHT PROPER**
Washington, DC
Medium bodied, aromatic lager with rich flavors and aromas of hops. abv 5.0%
- 60 MINUTE IPA / DOGFISH HEAD**
Milton, Delaware
A powerful but balanced East Coast IPA with a lot of citrusy hop character. abv 6.0%

- SEASONAL SELECTIONS**
Somewhere Near Here
Ask your server about our current local seasonal crafts on tap.
- NEW! BOTTLED BEER**
12oz. bottle
Yuengling, Blue Moon, Bud Light, Heineken Zero





CLASSIC AMERICAN DISHES WITH A MODERN TWIST

Led by award-winning Chef, Ype Von Hengst, SILVER's menu features contemporary American favorites and healthier options. Our Flexitarian™ menu offers vegetarian, vegan, gluten-free, and Under 600 calorie options using locally sourced ingredients.

Our bar program has a carefully curated selection of American wines, local brews and hand-crafted cocktails made with fresh-squeezed juices.

PARTNERING WITH OVER 15 LOCAL FARMS + PURVEYORS

FIREFLY FARMS, MD
BELL & EVANS FARMS, PA
BARNYARD'S BEST EGGS, PA

BASCIANI FARMS, PA
PARKER FARMS, MD
RICHARDSON FARMS, MD
PLOCH FARMS, NJ

FIVE STAR FARMS, NJ
C & E FARMS, VA
STAUFFER HULLING FARMS, PA
SHLAGEL FARMS, MD

MILLER FARMS, MD
DOUBLE J, NJ
MEADOW VIEW FARMS, MD

SILVER

NEW AMERICAN BRASSERIE

CATHEDRAL HEIGHTS, DC ♦ BETHESDA, MD

Visit our website for more information on complimentary and public parking.

SUNDAY – THURSDAY 7:00AM – 11:00PM / FRIDAY + SATURDAY 7:00AM – 12:00AM

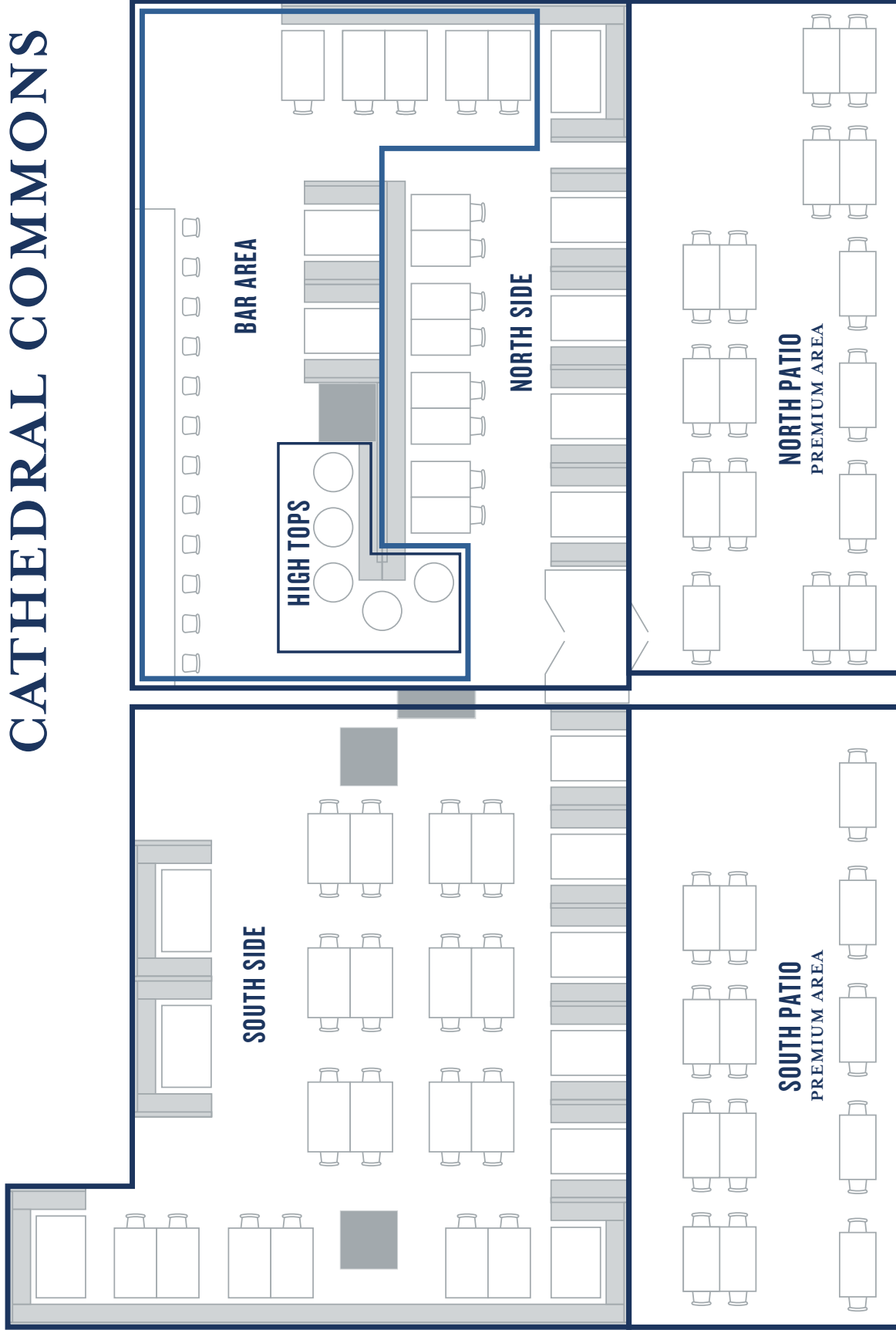
EatAtSilver.com ♦ Order Online ♦ Delivery

MARCH 2023

BETHESDA



CATHEDRAL COMMONS



CLASSIC BRUNCH

AVAILABLE SATURDAY – SUNDAY, 7AM – 3PM includes holidays.

29 PER PERSON excludes tax and service fee.

SHARING PLATES

FOR TABLE TO SHARE

AVOCADO TOAST

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

ENTRÉES

BARNYARD BREAKFAST*

Scrambled eggs, choice of meat, home fries with maple onions, white or wheat toast.

CARAMEL FRENCH TOAST + EGGS*

Cinnamon powdered sugar, salted caramel drizzle, syrup, scrambled eggs, choice of meat.

UPTOWN WESTERN OMELET

Ham, peppers, scallions, home fries with maple onions, toast.

POWER BREAKFAST*

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

ROASTED VEGGIE HUEVOS RANCHEROS*

Butternut squash, beets, brussels sprouts, pico de gallo, peppers, scallions, quinoa,
eggs over easy, goat cheese, avocado mix, salsa roja, cilantro, crispy tortillas.

BUTTERMILK PANCAKES + EGGS*

Scrambled eggs, choice of meat.

SPECIALTY BEVERAGES

CHOICE OF ONE SPECIALTY BEVERAGE





COMPASS COFFEE

Americano / Espresso
Cappuccino / Latte / Mocha

JUICES

Orange / Apple / Cranberry

FLEXITARIAN HEALTHIER OPTIONS

 Lower in Fat or Cholesterol  Gluten-Free  Vegetarian  Plant-Based/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.

METROPOLITAN BRUNCH

AVAILABLE SATURDAY – SUNDAY, 7AM – 3PM includes holidays.

35 PER PERSON excludes tax and service fee.

SHARING PLATES

AVOCADO TOAST SAMPLER FOR TABLE TO SHARE

AVOCADO TOAST

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

AVOCADO TOAST + SALMON

Avocado Toast with smoked salmon. 18

BURRATA AVOCADO TOAST

Avocado mix, topped with burrata, tomatoes, basil, olive oil, balsamic glaze, microgreens, candied pistachios, sourdough.

ENTRÉES

BISON HUEVOS RANCHEROS*

Organic bison and chorizo hash, eggs over easy, peppers, scallions, cilantro, goat cheese, avocado mix, salsa roja, crispy tortillas.

NEW! TEMPEH TACOS

Just Egg, maple glazed tempeh, butternut squash, avocado slice, chimichurri, salsa roja, with strawberries and fruit, pico de gallo.

SPINACH, FETA + CREMINI MUSHROOM OMELET

Balsamic tomatoes, home fries with maple onions, toast.

CARAMEL FRENCH TOAST + EGGS*

Cinnamon powdered sugar, salted caramel drizzle, syrup, scrambled eggs, choice of meat.

EGGS BENEDICT*

Eggs over-easy, American cured prosciutto, tomatoes, béarnaise, home fries with maple onions.

PICKLE-FRIED CHICKEN + WAFFLES

Twenty-four hour pickle-brined chicken breasts, southern fried, buckwheat waffles, dill, strawberries and fruit, syrup.

SPECIALTY BEVERAGES

CHOICE OF ONE SPECIALTY BEVERAGE





COMPASS COFFEE

Americano / Espresso
Cappuccino / Latte / Mocha

JUICES

Orange / Apple / Cranberry

FLEXITARIAN HEALTHIER OPTIONS

 Lower in Fat or Cholesterol  Gluten-Free  Vegetarian  Plant-Based/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.