

SILVER

NEW AMERICAN BRASSERIE



METROPOLITAN
WASHINGTON
**RESTAURANT
WEEK**
SUMMER

3 COURSE DINNER

CHOOSE ONE SHARING PLATE, ENTRÉE + DESSERT. 35
excludes tax and gratuity

◆ SHARING PLATES ◆

GOAT CHEESE BRUSCHETTA **VG** **V**

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

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

CRISPY BRUSSELS SPROUTS **VG**

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

EDAMAME + WHITE BEAN HUMMUS **VG**

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

◆ ENTRÉES ◆

AHI TUNA POKE BOWL **GF**

Radishes, cucumber, scallions, avocado, cilantro, rocket
greens, over warm peanut quinoa, wasabi cream.

TRUFFLE BISON MEATLOAF

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

CHICKEN POT PIE

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

SHRIMP + GRITS **GF**

Grits cakes, goat cheese, scallions, ham and pecan
smoked bacon, creole red pepper sauce.

◆ DESSERTS ◆

LEMON TARTLET **V**

Vegan lemon creme, blackberries, thyme.

STRAWBERRY SHORTCAKE MOUSSE

Strawberry mousse, chia shortcake, fresh strawberries and basil.

FLEXITARIAN HEALTHIER OPTIONS

V Lower in Fat or Cholesterol

GF Gluten-Free

VG Vegetarian

V Vegan