

SILVER

NEW AMERICAN BRASSERIE

ALL DAY MENU

—♦♦ ROTATING LOCAL CRAFT BEER ♦♦—

8oz. / 16oz.

PORT CITY — DOWNRIGHT PILSNER

Alexandria, VA abv 4.8% — 5 / 8
Medium bodied with a soft round malt profile and crisp, spicy hop on the finish.

RAR — BOTTOM FEEDER BLONDE

Cambridge, MD abv 4.4% — 6 / 9
Part Blonde, part Belgian, faint-earthly and light malty notes combine with an interesting wheat finish.

UNION CRAFT BREWING — BALT ALTBIER

Baltimore, MD abv 5.6% — 5 / 8
German amber with toasted malts and a soft toffee sweetness.

PORT CITY — MONUMENTAL IPA

Alexandria, VA abv 6.3% — 4 / 7
Balance of bitter hops and sweet malts, touch of grapefruit, pine and spice.

DOMINION — OAK BARREL STOUT

Dover, DE abv 6.0% — 4 / 7
Vanilla beans brings contrast and depth to this toasted oak stout.

SEASONAL BEER

Somewhere Near Here
Weekly, monthly, seasonally —this beer is on the move

BUD LIGHT BOTTLE

Saint Louis, MO 12oz. bottle, abv 4.2% — 5
Of course we have Bud Light.
It may not be local, but it is always fresh.

♦♦ DESSERTS ♦♦

PISTACHIO MOUSSE + CHOCOLATE BROWNIE ^{GF}

Topped with candied pistachios and fresh raspberries. 8

MARYLAND'S SMITH ISLAND CAKE

Double chocolate or seasonal selection, ask your server.
7 / a la mode - add 2

MASON JAR GOAT CHEESE CHEESECAKE

Lemon cream cheesecake, toasted buttered graham crackers, raspberries. 7

WARM APPLE BEIGNETS

Made to order, hazelnut powder, cinnamon sugar, caramel drizzle. 8 / a la mode - add 2

SILVER FIVE-DOLLAR HAPPY HOUR

WEEKDAYS

4:00PM – 7:00PM

(BAR + PATIO ONLY)

♦♦ \$5 DRINK SPECIALS ♦♦

FULL DRAFTS

See opposite side for selection

8oz. HOUSE WINE

Round Hill Chardonnay,
Fox Brook Merlot

HOUSE SPIRITS

Tito's Vodka, Beefeater Gin,
Bacardi Rum, El Jimador Tequila,
Jim Beam Whiskey, George
Dickel Rye, Dewars Scotch

HAPPY HOUR COCKTAILS

Moscow Mule / Paloma / NY Sour

♦♦ \$5 FOOD SPECIALS ♦♦

BUFFALO BACON BLEU CHEESE FRIES

Buffalo seasoned, bleu
cheese crumbles, bacon,
scallions, salsa roja, ranch.

EDAMAME + WHITE BEAN HUMMUS **VG**

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

CHIMICHURRI CHICKEN WINGS

Organic wings, salsa roja,
black sesame seeds,
house made ranch dressing.

GOAT CHEESE BRUSCHETTA **VG** **♥**

Pine-nut pesto, tomato, balsamic
drizzle, sunflower seeds, ciabatta.
cal 382, fat 18g, chol 10mg,
carb 43g, fib 4g, prot 10g

FRESH KOMEX TACOS **Gf**

Two corn tortillas, Korean
gochujang sauce, avocado,
pickled ginger, topped with a
daikon radish, peanuts, cilantro.
Cremini Mushroom **V**,
Chicken, or Shrimp

CRISPY BRUSSELS SPROUTS

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

CREEKSTONE ANGUS SLIDERS*

Two sliders with adobo
mayo, cheddar cheese, pickle,
sesame challah roll.

WASABI SALMON SLIDER*

Teriyaki, wasabi cream, ginger, oat
wheat roll with quinoa kale slaw.

* 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.