

## BRUNCH

FRESH INGREDIENTS FROM  
**LOCAL FARMS**  
AND PURVEYORS

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.

FIREFLY FARMS, MD	FIVE STAR FARMS, NJ
BELL & EVANS FARMS, PA	C & E FARMS, VA
BARNYARD'S BEST EGGS, PA	STAUFFER HULLING FARMS, PA
BASCIANI FARMS, PA	SHLAGEL FARMS, MD
PARKER FARMS, MD	MILLER FARMS, MD
RICHARDSON FARMS, MD	DOUBLE J, NJ
PLOCH FARMS, NJ	MEADOW VIEW FARMS, MD

♦♦ **AVOCADO TOASTS** ♦♦**AVOCADO TOAST** **VB**

Avocado mix, queso fresco, radishes, pomegranate seeds, basil oil on rustic sourdough topped with cilantro. 12  
*Cinnamon chipotle shrimp - add 3*

**AVOCADO TOAST + SALMON**

Avocado Toast with smoked salmon. 14

**BURRATA AVOCADO TOAST** **VB**

Avocado mix, topped with burrata, tomatoes, basil, olive oil, balsamic glaze, micro greens, candied pistachios, sourdough. 13

WITH FARM FRESH EGGS – ADD 3

♦♦ **STARTERS** ♦♦**MARKET SOUPS**

House-made Tomato Basil **VB** **GF** 7  
*cal 191, fat 7g, chol 0mg, carb 27g, fib 3g, prot 2g*

Crab + Corn Chowder. 8

**KALE + BLEU CHEESE SALAD** **VB** **GF**

Farro, carrots, radishes, cranberries, champagne vinaigrette. 8  
*cal 476, fat 28g, chol 38mg, carb 38g, fib 5g, prot 15g*

**FIELD GREENS** **VB**

Tomatoes, cucumber, carrots, sunflower seeds, champagne vinaigrette. 6

♦♦ **SHARING PLATES** ♦♦**CAULIFLOWER MEZZE** **VB** **GF**

Cinnamon chipotle spiced, hummus, tzatziki, dill, candied pistachios, pomegranate seeds, balsamic glaze. 9

**PESTO MEATLESS MEATBALLS** **VB**

Plant-based Beyond Meat meatballs, fire roasted pepper sauce, lemony pesto, 'nooch', ciabatta. 10

**GOAT CHEESE BRUSCHETTA** **VB** **GF**

Pine-nut pesto, tomato, balsamic drizzle, sunflower seeds, ciabatta. 10  
*cal 593, fat 26g, chol 26mg, carb 72g, fib 5g, prot 15g*

**EDAMAME + WHITE BEAN HUMMUS** **VB**

Basil oil, pomegranate seeds, kumato tomatoes, cucumber, olives, naan bread. 10

**CHIMICHURRI CHICKEN WINGS**

Salsa roja, black sesame seeds, house made ranch dressing. 4 for 8 / 8 for 12

**CRISPY BRUSSELS SPROUTS** **VB**

Cinnamon chipotle spiced, apricots, cranberries, pecans, house made ranch. 11

**TUNA TARTARE\***

Ponzu marinated, avocado mix, micro greens, lime peanut dressing, crispy wontons. 15 / 11 half

♦♦ **BRUNCH COCKTAILS** ♦♦

AVAILABLE STARTING AT 9:00AM SATURDAY / 10:00AM SUNDAY

**MIMOSAS**

Made with fresh squeezed juice.

**BLOODY MARYS**

Made with MD's George's Bloody Mary Mix.

**SPIKED COFFEE**

Using DC's Compass Coffee.

SEE OUR FULL COCKTAIL LIST ON THE REVERSE

♦♦ **ALL DAY BRUNCH** ♦♦**BUTTERMILK PANCAKES + EGGS\***

Eggs any style, choice of meat. 12

*With blueberries or pecans - add 1 ea. / Substitute maple syrup - add 1*

**PINEAPPLE RIGHT SIDE UP PANCAKES**

Caramelized pineapple, coconut, cinnamon powdered sugar, raspberries, honey thyme butter. 13

*With eggs and choice of meat - add 3*

**POWER BREAKFAST\*** **VB**

Egg whites, cremini mushrooms, spinach, roasted tomatoes, feta, turkey bacon, strawberries and fruit, toast. 16

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

**CEDAR RIVER HANGER STEAK + EGGS\***

Eggs any style, home fries with cholulu onions. 21

**ROASTED VEGGIE HUEVOS RANCHEROS\*** **VB**

Butternut squash, beets, brussels sprouts, pico de gallo, peppers, scallions, quinoa, eggs over easy, goat cheese, avocado mix, salsa roja, cilantro, crispy tortillas. 16

**BISON HUEVOS RANCHEROS\***

Chorizo and organic bison hash, eggs over easy, peppers, scallions, cilantro, goat cheese, avocado mix, salsa roja, crispy tortillas. 17

**BARNYARD BREAKFAST\***

Eggs, choice of meat, home fries with cholulu onions, toast. 12

**CARAMEL FRENCH TOAST + EGGS\***

Cinnamon powdered sugar, salted caramel drizzle, honey thyme butter, eggs, choice of meat. 14  
*Gluten-free **GF** - add 1 / Cup of strawberries and fruit - add 4*

**PICKLE FRIED CHICKEN + WAFFLES**

Twenty-four hour pickle brined chicken breasts, southern fried, buckwheat waffles, dill, honey thyme butter. 17

**SHRIMP + GRITS** **GF**

Grits cakes, goat cheese, peppers, scallions, ham and pecan smoked bacon, creole red pepper sauce. 19

♦♦ **OMELETS + BENEDICTS** ♦♦

CAGE FREE FARM FRESH EGGS FROM LANCASTER, PA

**OAXACA (WAH-HAW-KAH) OMELET** **VB**

Pico de gallo, pepper jack, salsa roja, cilantro, avocado mix, strawberries and fruit, toast. 15

**SPINACH, FETA + CREMINI MUSHROOM OMELET** **VB**

Balsamic tomatoes, home fries with cholulu onions, toast. 15

**SMOKED SALMON OMELET**

Dill and goat cheese omelet, strawberries and fruit, toast. 17

**UPTOWN WESTERN OMELET**

Ham, peppers, scallions, home fries with cholulu onions, toast. 13

**LOW-FAT VEGETARIAN OMELET** **VB** **GF**

Egg whites, low-fat cheddar, peppers, cremini mushrooms, tomatoes, strawberries and fruit, toast. 12  
*cal 247, fat 8g, chol 15mg, carb 11g, fib 1g, prot 29g (without toast)*

**EGGS BENEDICT\***

American cured prosciutto, tomatoes, bearnaise, home fries with cholulu onions. 15

**BEYOND MEAT ITALIAN SAUSAGE SCRAMBLER** **VB**

Plant-based sausage and JUST egg, heirloom tomatoes, leeks, pesto, 'nooch', strawberries and fruit, sourdough toast. 17

♦♦ **YOGURT, FRESH FRUIT, ETCETERA** ♦♦**YOGURT BANANA SPLIT PARFAIT** **VB** **GF**

Skyr yogurt, banana, blueberries, strawberries, local honey nut granola. 8  
*cal 550, fat 7g, chol 8mg, carb 105g, fib 8g, prot 24g*

**OATMEAL BANANA BRÛLÉE** **VB**

Organic oatmeal, bananas, pecans, with a thin layer of caramelized organic turbinado sugar. 6

**STRAWBERRY + FRUIT BOWL** **VB** **GF** 6♦♦ **CREEKSTONE BURGERS + SANDWICHES** ♦♦

GRASS FED, GRAIN FINISHED, HORMONE-FREE BEEF, WITH CRISPY FRIES • SUBSTITUTE GLUTEN-FREE **GF** - ADD 1

**ANGUS CHEESEBURGER\***

Aged gruyere, house remoulade, rocket greens, tomato. 14  
*Bacon - add 1 / Substitute organic bison - add 3*

**BEYOND MEAT BAJA BURGER** **VB**

Cinnamon chipotle spiced, adobo mayo, avocado mix, pico de gallo, queso fresco, radish, rocket greens. 16

**CAULIFLOWER STEAK SANDWICH** **VB**

Flash fried cauliflower steak, cinnamon, house roasted tomato, chimichurri, avocado mix. 15

**PICKLE FRIED CHICKEN SANDWICH**

Twenty-four hour pickle brined chicken breasts, southern fried, coleslaw, pickles, adobo mayo. 17

♦♦ **ENTRÉE SALADS + WARM GRAIN BOWLS** ♦♦**CHICKEN AVOCADO COBB**

Greens, tomato, cucumber, carrots, bacon, egg, bleu cheese, avocado, croutons, house made ranch. 19 / 15 half

**TUSCAN BURRATA BOWL** **VB**

Farro, organic white beans, artichokes, oregano, roasted tomatoes, feta, olives, arugula, house vinaigrette, pesto. 16

**AHI TUNA POKE BOWL** **GF**

Radishes, cucumber, scallions, avocado, cilantro, rocket greens, over warm peanut quinoa, wasabi cream. 20

**WARM ROASTED LOCAL VEGGIE** **VB** **GF**

Arugula, kale, beets, squash, brussels sprouts, peppers, sunflower seeds, pecans, apricots, chimichurri vinaigrette. 14  
*Grilled chicken - add 4 / Cinnamon chipotle shrimp - add 7 / Tenderloin filets (2) or grilled salmon - add 8*

## FLEXITARIAN HEALTHIER OPTIONS

**VB** Lower in Fat or Cholesterol **GF** Gluten-Free **VB** Vegetarian **VB** 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. BRUNCH 04 15 2019

## MILKSHAKES + BOOZY SHAKES

ALL NATURAL, BREYERS ICE CREAM  
MILKSHAKE 8 / \*BOOZY 14

### DELUXE

#### CHUNKY MONKEY

Banana rum, Sailor Jerry\*

#### PEANUT BUTTER HEATH BAR

Crème de Cacao\*

#### COFFEE BEAN

Time Warp Espresso Vodka\*

#### OREO

Kahlúa\*

#### PEPPERMINT PATTY

Crème de Menthe\*

### LOW-FAT

#### VERY BERRY YOGURT

Crème de Cassis, Amaretto di Saronno\*

#### STRAWBERRY BANANA

Banana Rum, Crème de Cassis\*

#### LOW-FAT CHOCOLATE

Stoli Vanilla Vodka\*

#### LOW-FAT PEPPERMINT PATTY

Crème de Menthe\*

#### LOW-FAT MOCHA

Time Warp Espresso Vodka\*

## HOUSEMADE SODAS

MADE WITH PURE CANE SUGAR, FRESH SQUEEZED JUICES,  
ALL NATURAL INGREDIENTS 5

📍 Under 100 Calories

#### CHERRY LIME / VANILLA

#### PINEAPPLE VANILLA 📍 / GINGER BEER 📍

#### SPARKLING-ADES 📍

Lime, or grapefruit

#### EGG CREAMS

Chocolate, vanilla, or coffee

### SPIKED SODAS

#### CHERRY LIME

El Jimador Tequila, Dekuyper 03. 10

#### GINGER BEER

Jim Beam Whiskey, apricot brandy. 10

## FRESH PRESSED JUICES

#### GREEN GIANT 📍

Kale, spinach, cucumber, apple. 8

#### WHAT'S UP DOC 📍

Carrot, ginger, apple, orange. 8

#### ORANGE 📍 OR GRAPEFRUIT 📍

Fresh squeezed. 6

## COMPASS COFFEE

FRESH ROASTED + CURATED FOR SILVER, WASHINGTON, DC

#### AMERICANO / ESPRESSO 4

#### CAPPUCCINO / LATTE / MOCHA 5

#### COFFEE 3

Espresso drinks available hot/iced

## ORGANIC TEAS

#### MIGHTY LEAF 4

#### BLACK

Bombay Chai, Earl Grey

#### GREEN

Mint, Tropical

#### HERBAL, CAFFEINE FREE

Chamomile Citrus, African Nectar

## DEDICATED TO CLASSIC + AMERICAN HAND-CRAFTED COCKTAILS

Made with fresh-squeezed juices, all-natural  
cane sugar, local products, + seasonal ingredients,  
create the highest quality beverages possible.

ALCOHOL AVAILABLE STARTING AT 9:00AM SATURDAY / 10:00AM SUNDAY

## BRUNCH SPECIALTIES

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

### COCKTAILS

#### PIMMS CUP

Beekeeper Gin, Pimms, mint, cucumber,  
ginger ale [rx]. 12

#### FLORAL 75

Tanqueray Gin, Elderflower Liqueur,  
sparkling wine, lemon [up]. 12

#### PEAR BLOSSOM

Tito's Vodka, Mathilde Pear, Falernum,  
honey, lemon [rx]. 13

### MIMOSAS + BELLINIS

#### MIMOSAS

Classic (orange), grapefruit, pineapple, or passion fruit. 8

#### CLASSIC BELLINI

White Peach, Peach Brandy. 10

#### CHERRY BELLINI

Morello Cherry, Maraschino Liqueur. 10

#### FRAISE BELLINI

Strawberry, Crème de Cassis. 10

### BLOODY MARYS

#### CLASSIC

Tito's Vodka, George's Bloody Mary Mix,  
Old Bay rim, celery garnish. 9

#### MARIA

El Jimador Tequila, George's Bloody Mary Mix,  
pickled jalapeno garnish. 11

#### LIGHT

Tito's Vodka, George's Bloody Mary Mix,  
sriracha, olive brine, lemon. 11

### SPIKED COFFEE

#### THE DUDE'S MORNING

Tito's Vodka, Kahlua Coffee Liqueur, Compass Coffee,  
hand whipped cream [hot]. 10

#### ESPRESSO MARTINI

George Dickel Rye Whiskey, Crème de Cacao,  
Maraschino, chilled espresso [cold]. 11

#### DUSK TILL DAWN\*

Jim Beam Whiskey, Orange Liqueur,  
almond syrup, Compass Coffee [hot]. 9

## ALL-AMERICAN WINES

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

### WHITE

5oz. / 8oz. / Bottle

#### SAUVIGNON BLANC / LINE 39

Central Coast, California (NZ Style) 9 / 13 / 35

#### SAUVIGNON BLANC / MATANZAS CREEK

Sonoma County, CA (Bordeaux Style) 10 / 14 / 41

#### PINOT GRIS / J VINEYARDS

Russian River Valley, California 9 / 13 / 39

#### MULLER THURGAU / ANNE AMIE

Willamette Valley, Oregon 8 / 12 / 36

#### CHARDONNAY / ROUND HILL

Sonoma, California 9 / 13 / 32

#### CHARDONNAY / HAYES VALLEY

Monterey County, California 7 / 11 / 31

#### RIESLING / OX-EYE

Shenandoah Valley, Virginia 8 / 12 / 35

#### VIIGNIER RHONE BLEND "COTES DE TABLAS BLANC" / TABLAS CREEK

Paso Robles, California - Bottle only 60

#### PINOT GRIS / LUMOS

Willamette Valley, Oregon - Bottle only 41

#### CHARDONNAY / CAKEBREAD

Napa, California - Bottle only 64

### SPARKLING + ROSÉ

5oz. / 8oz. / Bottle

#### BRUT / DOMAINE ST VINCENT

Albuquerque, New Mexico 7 / - / 30

#### BLANC DE BLANC / PIPER SONOMA

Sonoma, California - Bottle only 46

#### BRUT / ROEDERER ESTATE

Mendocino, California - Bottle only 64

### RED

5oz. / 8oz. / Bottle

#### PINOT NOIR / WILD HILLS

Willamette Valley, Oregon 9 / 15 / 39

#### PINOT NOIR / ANGELINE

Santa Rosa, California 8 / 12 / 36

#### MALBEC / WATERBROOK

Columbia Valley, Washington 9 / 13 / 40

#### MERLOT / FOX BROOK

Napa/Sonoma, California 8 / 12 / 32

#### MOURVEDRE / CLINE

Contra Costa County, California 10 / 14 / 41

#### CABERNET SAUVIGNON / AUSPICION

Northern California 9 / 14 / 39

#### SYRAH / MATCHBOOK

Dunnigan Hills, California 8 / 12 / 36

#### RED BLEND / THE CONJURER / SLEIGHT OF HAND

Columbia Valley, Washington - Bottle only 45

#### ZINFANDEL / SEGHEISIO

Sonoma County, California - Bottle only 75

#### MERLOT BLEND / PURPLE HEART

Napa Valley, California - Bottle only 40

## LOCAL CRAFT BEER

8oz. / 16oz. DRAUGHT

#### DOWNRIGHT PILSNER / PORT CITY

Alexandria, Virginia 5 / 8

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

#### THE CITIZEN BELGIAN ALE / DC BRAU

Washington, DC 6 / 9

Refreshing Belgian style ale with slight  
citrus and subtle earthy flavors. abv 7%

#### RAISED BY WOLVES LAGER / RIGHT PROPER

Washington, DC 6 / 9

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

#### 60 MINUTE IPA / DOGFISH HEAD

Milton, Delaware 5 / 8

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.

#### BUD LIGHT BOTTLE

Saint Louis, Missouri 12oz. bottle 5

Of course we have Bud Light.

It may not be local, but it is always fresh. abv 4.2%