

♦♦ AVOCADO TOASTS ♦♦

AVOCADO TOAST **VB**

Avocado mix, queso fresco, radishes, pomegranate seeds, basil oil on rustic sourdough topped with cilantro. 13

Cinnamon-chipotle shrimp - add 3

AVOCADO TOAST + SALMON

Avocado Toast with smoked salmon. 15

BURRATA AVOCADO TOAST **VB**

Avocado mix, topped with burrata, tomatoes, basil, olive oil, balsamic glaze, micro-greens, candied pistachios, sourdough. 15

NEW FLATBREADS

GREAT FOR SHARING

NEW! CINNAMON-CHIPOTLE GRILLED SHRIMP

Pesto, mozzarella, parmesan, goat cheese, maple onions, umami seasoning, rocket greens. 15

NEW! CHIMICHURRI CHICKEN

Spiced roasted pepper sauce, mozzarella, parmesan, bacon, maple onions, umami seasoning, rocket greens. 13

♦♦ STARTERS ♦♦

MARKET SOUPS

House-made Tomato Basil **GF** **VB** 7
cal 191, fat 7g, chol 0mg, carb 27g, fib 3g, prot 2g
Crab + Corn Chowder. 8

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

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

FIELD GREENS **GF**

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

NEW! LAMB MEATBALLS

Spiced roasted pepper tomato sauce, garlic, chimichurri, feta, sunflower seeds, naan bread. 11

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, sesame seeds, crispy wontons. 16 / 12 half

NAAN BREAD

Basil oil. 5

FLEXITARIAN HEALTHIER OPTIONS

GF Lower in Fat or Cholesterol

GF Gluten-Free **VB** Vegetarian

GF 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. CATHEDRAL DINNER 03.10.2021

FRESH INGREDIENTS FROM LOCAL FARMS + 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.

♦♦ ENTRÉE SALADS ♦♦

CHICKEN AVOCADO COBB

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

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

Greens, quinoa, carrots, scallions, pomegranate seeds, peanuts, edamame, cucumbers, sesame seeds, spicy lime cilantro peanut dressing. 20

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

Arugula, kale, beets, squash, brussels sprouts, peppers, sunflower seeds, pecans, apricots, chimichurri vinaigrette. 16

Grilled chicken - add 4

Cinnamon-chipotle shrimp - add 7

Grilled salmon - add 8

♦♦ WARM GRAIN BOWLS ♦♦

FRESH CATCH TACO BOWL

Fried market fish, grilled pineapple, avocado, salsa roja, chimichurri, queso fresco, bibimbap rice and veggies. 19

TUSCAN BURRATA BOWL **VB**

Farro, organic white beans, artichokes, oregano, roasted tomatoes, feta, olives, arugula, house vinaigrette, pesto. 17

AHI TUNA POKE BOWL **GF**

Ponzu marinated, radishes, cucumber, scallions, avocado, cilantro, rocket greens, sesame seeds, over warm peanut quinoa, wasabi cream. 20

♦♦ CHEF YPE'S ENTREES ♦♦

BELL & EVANS CHICKEN POT PIE

Pulled roasted chicken, cremini mushrooms, basil, butternut squash, peas, corn, scallions, tarragon, topped with flaky buttery crust. 19

NEW! LAMB MEATBALL + PAPPARDELLE

Wild mushroom medley, rosemary, garlic, leeks, spiced roasted pepper tomato sauce, romano, sprinkled with feta, mint. 20

NEW! SHRIMP + WHITE BEANS

Cinnamon-chipotle shrimp, dill, fennel, heirloom cherry tomatoes, spinach, feta, spiced roasted red pepper tomato sauce. 21

TRUFFLE BISON MEATLOAF

Organic bison, light demi glace, mushrooms, roasted pearl onions and peas, scallions, dill fingerling potatoes, broccolini, tomatoes. 22

NEW! SHORT RIB

72-hour sous vide, over dill fingerling potatoes, asparagus, roasted butternut squash, demi glace, thyme. 23

FRIED CHICKEN MAC + CHEESE

Twenty-four hour pickle-brined chicken, cavatappi mac + cheese, garlic green beans and leeks, pecans, bacon. 17

SHRIMP + GRITS **GF**

Grits cakes, goat cheese, scallions, mixed peppers, ham and pecan smoked bacon, creole red pepper sauce. 21

JUMBO LUMP CRAB CAKES

Two crab cakes with tarragon, Old Bay crispy fries, coleslaw, house remoulade. Market Price

CEDAR RIVER FARMS HANGER STEAK FRITES*

Garlic basil basted, pomme frites, greens, green peppercorn sauce. 27

FRESH CATCH + CHIPS

MD bay seasoned market fish, fries, coleslaw, house remoulade, malt vinegar. 23

NEW! FRESH CATCH, ROASTED CORN + AVOCADO

Cinnamon-chipotle seasoned market fish, anaheim peppers, heirloom cherry tomatoes, lemon butter, over cauliflower mash. 25

UNDER 600 CALORIES**SALMON + ASPARAGUS*** **GF** **VB**

Minted pea purée, slow roasted tomatoes, asparagus, preserved lemon. 24
cal 551, fat 36g, chol 102mg, carb 16g, fib 4g, prot 38g

PAN-SEARED SCALLOPS **GF**

Garlic spinach, lemon garlic sauce, feta, dill, fingerling potatoes, vegetables. 27
cal 520, fat 22g, chol 49mg, carb 46g, fib 4g, prot 31g

NEW! MOROCCAN TOMATOES TAGINE **GF** **VB**

House-roasted tomatoes, basil olive oil drizzle, over berbere quinoa, leeks, fennel, butternut squash, dried apricots and pomegranate seeds, spiced roasted pepper sauce, chimichurri, sunflower seeds. 17
cal 590, fat 34g, chol 0mg, carb 60g, fib 10g, prot 12g

CAULIFLOWER STEAK **GF** **VB**

Over red curry kale, roasted butternut squash, quinoa, spiced roasted pepper tomato sauce, peanuts. 16
cal 598, fat 25g, chol 0mg, carb 75g, fib 14g, prot 17g

LEMON CHICKEN PICATTA **GF**

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

♦♦ 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. 16
Bacon - add 1

Substitute organic bison - add 3
Substitute Beyond burger - add 1

BEYOND MEAT BAJA BURGER **VB**

Cinnamon-chipotle spiced, adobo mayo, avocado mix, pico de gallo, queso fresco, radish, rocket greens. 17

SMOKY GOUDA BURGER*

Creekstone beef, maple glazed pecan bacon, gouda, adobo mayo, rocket greens, pico de gallo. 17

PICKLE-FRIED CHICKEN SANDWICH

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

GRILLED WASABI SALMON SLIDERS

3 sliders on brioche, teriyaki glaze, wasabi sour cream, pickled ginger, side of lime peanut kale slaw. 18

♦♦ ALL DAY BRUNCH ♦♦

CAGE-FREE FARM FRESH EGGS FROM LANCASTER, PA

CROQUE MADAME*

Fried pickle-brined chicken, gruyere, American cured prosciutto, layered between challah french toast, cinnamon powdered sugar, strawberries and fruit, honey thyme butter. 17

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

Pico de gallo, pepper jack, salsa roja, cilantro, avocado mix, strawberries and fruit, toast. 16

BISON HUEVOS RANCHEROS*

Organic bison and chorizo hash, over-easy eggs, peppers, scallions, cilantro, goat cheese, avocado mix, salsa roja, crispy tortillas. 18

CARAMEL FRENCH TOAST + EGGS*

Cinnamon powdered sugar, salted caramel drizzle, syrup, eggs, choice of meat. 15
*Gluten-free **GF** - add 1 / Cup of fresh strawberries and fruit - add 4*

MILKSHAKES

ALL-NATURAL, BREYERS ICE CREAM

DELUXE 8

CHUNKY MONKEY

PEANUT BUTTER HEATH BAR

COFFEE BEAN

OREO

PEPPERMINT PATTY

NEW! SEASONAL

Ask your server for selection.

LOW-FAT 8

NEW! ACAI VERY BERRY YOGURT

STRAWBERRY BANANA

LOW-FAT CHOCOLATE

LOW-FAT PEPPERMINT PATTY

LOW-FAT MOCHA

BOOZY 14

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*

HOUSE-MADE SODAS

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

Under 100 Calories

CHERRY LIME

PINEAPPLE VANILLA / GINGER BEER

SPARKLING-ADES

Lime, or grapefruit

NEW! SEASONAL

Ask your server for selection

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. 7

COMPASS COFFEE

FRESH-ROASTED + CURATED FOR SILVER, WASHINGTON, DC

AMERICANO / ESPRESSO 4

CAPPUCCINO / LATTE / MOCHA 5

COFFEE 3.5

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.

CRAFT COCKTAILS

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

MODERN CLASSICS

NEW! BOULEVARDIER

Bulliet Bourbon, Dubonnet Sweet
Vermouth, Campari [up]. 12

NEW! DC REVIVER

Green Hat Citrus Gin, fresh lemon
juice, Dekuyper 03, Lillet [up]. 12

WILY OLD FASHIONED

George Dickel Rye Whiskey, Brandied
Cherry, Old Fashion Bitters [rx]. 13

SILVER SPECIALTIES

NEW! SILVER SMASH

Bacardi Raspberry Rum, ginger
beer syrup, fresh blueberries,
fresh cucumber, fresh squeezed
lemon juice [rx]. 11

PEAR BLOSSOM

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

NEW! FROSE

Rosemont Rose, Stoli Razberi,
fresh lemon juice, all natural
strawberry puree [frzn]. 12

RICHARD'S BUBBLES

NEW! BERRY SMITTEN

Bacardi Raspberry, ginger beer
syrup, fresh strawberries, fresh
lime juice, club soda [rx]. 11

STRAWBERRY LIMONCELLO SPRITZ

Stoli Citros, Limoncello, Sparkling
wine, house-made strawberry syrup,
fresh strawberries, lemon [rx]. 12

FLORAL 75

Beefeater Gin, sparkling wine,
Elderflower liquor, lemon [up]. 13

DRINKS TO SHARE 35

HOUSE MARGARITA

El Jimador tequila, Dekuyper 03,
fresh Lime juice, agave syrup.

RED SANGRIA

Merlot, apricot brandy,
orange juice, fresh apples.

SILVER MULE

Vodka, fresh lime juice, housemade
ginger beer syrup, club soda.

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) 10 / 13 / 35

SAUVIGNON BLANC / MATANZAS CREEK

Sonoma County, California
(Bordeaux Style) 11 / 14 / 41

PINOT GRIS / J VINEYARDS

Russian River Valley, California 10 / 13 / 39

PINOT GRIGIO / BARBOURSVILLE

Barboursville, Virginia 10 / 13 / 36

CHARDONNAY / ROUND HILL

Sonoma, California 10 / 13 / 32

CHARDONNAY / HAYES VALLEY

Monterey County, California 8 / 11 / 31

RIESLING / OX-EYE

Shenandoah Valley, Virginia 9 / 12 / 35

VIOGNIER 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

SPARKLING / PINE RIDGE

Clarksburg Appellation, California 8 / - / 30

BLANC DE BLANC / PIPER SONOMA

Sonoma, California - Bottle only 46

RED

5oz. / 8oz. / Bottle

PINOT NOIR / KIN + CASCADIA

Willamette Valley, Oregon 10 / 15 / 39

PINOT NOIR / HAHN

Monterey, California 9 / 12 / 36

MALBEC / WATERBROOK

Columbia Valley, Washington 10 / 13 / 40

MERLOT / FOX BROOK

Napa/Sonoma, California 9 / 12 / 32

MOURVEDRE / CLINE

Contra Costa County, California 11 / 14 / 41

CABERNET SAUVIGNON / AUSPICION

Northern California 10 / 14 / 39

NEW! PETITE SIRAH / MATCHBOOK

Dunnigan Hills, California 9 / 12 / 36

RED BLEND / THE CONJURER / SLEIGHT OF HAND

Columbia Valley, Washington - Bottle only 45

ZINFANDEL / SEGHESSIO

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%

EL HEFE SPEAKS / DC BRAU

Washington, DC 6 / 9

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

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.

NEW! BOTTLED BEER

12oz. bottle 5

Yuengling, Blue Moon,
Bud Light, Heineken Zero