

♦♦ 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. 14

NEW FLATBREADS

GREAT FOR SHARING

NEW! CINNAMON-CHIPOTLE GRILLED SHRIMP

Pesto, mozzarella, parmesan, goat cheese, maple onions, umami seasoning, rocket greens. 14

NEW! CHIMICHURRI CHICKEN

Spiced roasted pepper sauce, mozzarella, parmesan, bacon, maple onions, umami seasoning, rocket greens. 12

♦♦ 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

N 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 LUNCH 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.

♦♦ WARM GRAIN BOWLS ♦♦

FRESH CATCH TACO BOWL

Fried market fish, grilled pineapple, avocado, salsa roja, chimichurri, queso fresco, bibimbap rice and veggies. 18

NEW! SHORT RIB TACO BOWL

72-hour sous vide, grilled pineapple, avocado, salsa roja, chimichurri, queso fresco, bibimbap rice and veggies. 18

TUSCAN BURRATA BOWL **VB**

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

AHI TUNA POKE BOWL **GF**

Ponzu marinated, radishes, cucumber, scallions, avocado, cilantro, rocket greens, sesame seeds, over warm peanut quinoa, wasabi cream. 18

♦♦ ENTRÉE SALADS ♦♦

CHICKEN AVOCADO COBB

Greens, tomato, cucumber, carrots, bacon, egg, bleu cheese, avocado, croutons, house-made ranch. 18 / 14 half

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

Greens, quinoa, carrots, scallions, pomegranate seeds, peanuts, edamame, cucumbers, sesame seeds, spicy lime cilantro peanut dressing. 19

WARM ROASTED LOCAL VEGGIE **N** **GF**

Arugula, kale, beets, squash, brussels sprouts, peppers, sunflower seeds, pecans, apricots, chimichurri vinaigrette. 14

Grilled chicken - add 4

Cinnamon-chipotle shrimp - add 7

Grilled salmon - add 8

♦♦ 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. 15

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. 16

SMOKY GOUDA BURGER*

Creekstone beef, maple glazed pecan bacon, gouda, adobo mayo, rocket greens, pico de gallo. 16

SOUTHWEST CHICKEN

Adobo mayo, pepper jack, avocado mix, rocket greens, tomato, naan bread. 14

PICKLE-FRIED CHICKEN SANDWICH

Twenty-four hour pickle-brined chicken breasts, southern fried, coleslaw, pickles, adobo mayo. 16

GRILLED WASABI SALMON SLIDERS

3 sliders on brioche, teriyaki glaze, wasabi sour cream, pickled ginger, side of lime peanut kale slaw. 17

NEW! CRABCAKE SLIDERS

3 sliders on brioche, avocado, corn fennel remoulade, rocket greens. 18

\$10 EXPRESS LUNCH

GRILLED CHEESE + TOMATO BASIL SOUP

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

BIBIMBAP BROWN RICE BOWL*

Leeks, red cabbage, radishes, carrots, sunflower greens, ponzu, sunny-side-up egg, crisp basil mint vegetables, fried wontons.

Gochujang glazed chicken - add 2 / Gochujang glazed shrimp - add 3

HALF SANDWICH + SOUP OR SALAD

Half BLT or Southwest Chicken with choice of bowl of soup, field greens or kale salad.

CLASSIC BLT

Pecanwood smoked bacon, rocket greens, tomato, mayo, toasted rustic sourdough with crispy fries or lime peanut kale slaw.

♦♦ ENTREES ♦♦

CLASSIC

BELL & EVANS CHICKEN POT PIE

Pulled roasted chicken, cremini mushrooms, basil, butternut squash, peas, corn, scallions, tarragon, topped with flaky buttery crust. 18

NEW! LAMB MEATBALL + PAPPARDELLE

Wild mushroom medley, rosemary, garlic, leeks, spiced roasted pepper tomato sauce, romano, sprinkled with feta, mint. 19

FRIED CHICKEN MAC + CHEESE

Twenty-four hour pickle-brined chicken, cavatappi mac + cheese, garlic green beans and leeks, pecans, bacon. 16

UNDER 600 CALORIES

LEMON CHICKEN PICATTA **GF** **VB**

Lemon garlic caper sauce, Italian parsley, garlic spinach, cauliflower mash, preserved lemon. 17
cal 567, fat 19g, chol 131mg, carb 33g, fib 8g, prot 60g

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

Over red curry kale, roasted butternut squash, quinoa, spiced roasted pepper tomato sauce, peanuts. 15
cal 598, fat 25g, chol 0mg, carb 75g, fib 14g, prot 17g

NEW! MOROCCAN TOMATOES TAGINE **N** **GF**

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. 16
cal 590, fat 34g, chol 0mg, carb 60g, fib 10g, prot 12g

♦♦ 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. 16

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

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

BISON HUEVOS RANCHEROS*

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

CARAMEL FRENCH TOAST + EGGS*

Cinnamon powdered sugar, salted caramel drizzle, syrup, eggs, choice of meat. 14
*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

ROSÉ / ROSEMONT

La Crosse, Virginia - 10 / 13 / 37

ROSÉ / CHATEAU ST. JEAN

North Coast, California - 8 / - / 32

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