

## 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.

<b>FIREFLY FARMS, MD</b>	<b>FIVE STAR FARMS, NJ</b>
<b>BELL &amp; EVANS FARMS, PA</b>	<b>C &amp; E FARMS, VA</b>
<b>BARNYARD'S BEST EGGS, PA</b>	<b>STAUFFER HULLING FARMS, PA</b>
<b>BASCIANI FARMS, PA</b>	<b>SHLAGEL FARMS, MD</b>
<b>PARKER FARMS, MD</b>	<b>MILLER FARMS, MD</b>
<b>RICHARDSON FARMS, MD</b>	<b>DOUBLE J, NJ</b>
<b>PLOCH FARMS, NJ</b>	<b>MARCHO FARMS, PA</b>

## AVOCADO TOASTS

### AVOCADO TOAST **VG**

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 **VG**

Avocado mix, topped with burrata, tomatoes, basil, olive oil, balsamic glaze, micro greens, candied pistachios, sourdough. 14

WITH FARM FRESH EGGS - ADD 3

## STARTERS

### MARKET SOUPS

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

### KALE + BLEU CHEESE SALAD **VG**

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

### FIELD GREENS **VG**

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

## SHARING PLATES

### CAULIFLOWER MEZZE **VG** **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

### PESTO MEATLESS MEATBALLS **VG**

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

### GOAT CHEESE BRUSCHETTA **VG** **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 **VG**

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 **VG**

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

## BRUNCH COCKTAILS

AVAILABLE STARTING AT 9:00AM IN DC / SATURDAY 9:00AM + SUNDAY 10:00AM IN MD

### 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. 13

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

### NEW! OAT MILK 2 BERRY PANCAKES **LF**

Stack of oat milk pancakes, blueberries, topped with raspberries, sunflower seeds, thyme, cinnamon powdered sugar, agave. 15

### POWER BREAKFAST\* **VG**

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 cholula onions. 22

### ROASTED VEGGIE HUEVOS RANCHEROS\* **VG**

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 cholula onions, toast. 12

### CARAMEL FRENCH TOAST + EGGS\*

Cinnamon powdered sugar, salted caramel drizzle, syrup, 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, strawberries and fruit, syrup. 18

### 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 **VG**

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

### SPINACH, FETA + CREMINI MUSHROOM OMELET **VG**

Balsamic tomatoes, home fries with cholula onions, toast. 16

### UPTOWN WESTERN OMELET

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

### BEYOND MEAT ITALIAN SAUSAGE SCRAMBLER **LF**

Plant-based sausage and JUST egg, heirloom tomatoes, roasted red pepper, leeks, scallions, pesto, 'nooch', strawberries and fruit, sourdough toast. 18

### LOW-FAT VEGETARIAN OMELET **LF** **VG**

Egg whites, low-fat cheddar, peppers, cremini mushrooms, tomatoes, strawberries and fruit, toast. 13  
*cal 247, fat 8g, chol 15mg, carb 11g, fib 1g, prot 29g (without toast)*

### SMOKED SALMON OMELET

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

### EGGS BENEDICT\*

American cured prosciutto, tomatoes, béarnaise, home fries with cholula onions. 16

### NEW! WAGYU BRISKET SCRAMBLER

Sliced sous vide brisket, scrambled eggs, heirloom tomatoes, roasted red pepper, leeks, scallions, pesto, strawberries and fruit, sourdough toast. 18

## YOGURT, FRESH FRUIT, ETCETERA

### YOGURT BANANA SPLIT PARFAIT **LF** **VG**

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 **VG**

Organic oatmeal, milk, bananas, pecans, with a thin layer of caramelized organic turbinado sugar. 7

### STRAWBERRY + FRUIT BOWL **LF** 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. 16  
*Bacon - add 1 / Substitute organic bison - add 3*

### NEW! WAGYU REUBEN

Horseradish apple slaw, cheddar and gouda, house remoulade, arugula, grilled sourdough. 18

### BEYOND MEAT BAJA BURGER **VG**

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

### PICKLE FRIED CHICKEN SANDWICH

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

## ENTRÉE SALADS + WARM GRAIN BOWLS

### CHICKEN AVOCADO COBB

Greens, tomato, cucumber, carrots, bacon, egg, bleu cheese, avocado, croutons, house made ranch. 18 / 15 half

### TUSCAN BURRATA BOWL **VG**

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, over warm peanut quinoa, wasabi cream. 21

### WARM ROASTED LOCAL VEGGIE **LF** **GF**

Arugula, kale, beets, squash, brussels sprouts, peppers, sunflower seeds, pecans, apricots, chimichurri vinaigrette. 15  
*Grilled chicken - add 4 / Cinnamon chipotle shrimp - add 7 / Grilled salmon - add 8*

## FLEXITARIAN HEALTHIER OPTIONS

**LF** Lower in Fat or Cholesterol **GF** Gluten-Free **VG** Vegetarian **LF** 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 10 20 2020

## 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

**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\*

## HOUSEMADE 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.

AVAILABLE STARTING AT 9:00AM IN DC / SATURDAY 9:00AM + SUNDAY 10:00AM IN MD

## BRUNCH SPECIALTIES

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

### COCKTAILS

**PIMMS CUP**

Beefeater 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

**PEACH BELLINI**

White Peach, Peach Brandy. 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

### SPIKED COFFEE

**THE DUDE'S MORNING**

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

**NEW! MOCHA-TINI**

Baileys Irish Cream, Van Gogh Espresso vodka, Fox's  
Ubet, creamy espresso shot, cinnamon garnish [up]. 11

**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) 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

**VIIGNIER / BONTERRA**

Mendocino, California 9 / 12 / 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

**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 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