

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	MARCHO FARMS, PA

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

STARTERS

MARKET SOUPS

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

KALE + BLEU CHEESE SALAD **VB**

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

NEW! LAMB MEATBALLS

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

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, sesame seeds, crispy wontons. 16 / 12 half

NAAN BREAD

Basil oil. 5

ENTRÉE SALADS

CHICKEN AVOCADO COBB

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

WARM GRAIN BOWLS

FRESH CATCH TACO BOWL

Fried market fish, 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. 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

TRUFFLE BISON MEATLOAF

Organic bison, light demi glace, mushrooms, roasted pearl onions and peas, scallions, dill fingerling potatoes, broccolini, tomatoes. 21

SHRIMP + GRITS **GF**

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

NEW! WAGYU BRISKET

Sliced sous vide brisket, maple glazed root veggies, grits cakes, demi glace, rosemary. 23

FRIED CHICKEN MAC + CHEESE

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

NEW! HEN OF THE WOODS **VB** **GF**

Over quinoa, squash, pomegranate, leeks, with garlic broccolini, tomatoes, lemon pesto sauce. 17

JUMBO LUMP CRAB CAKES

Sustainable, wild caught, 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 + LEMON RISOTTO

Roasted squash, peas, romano, minted pea puree, dill. 25

UNDER 600 CALORIES

SALMON + ASPARAGUS* **VB** **GF**

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 **VB** **GF**

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

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

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 **VB** **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. 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. 17

SMOKY GOUDA BURGER*

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

NEW! WAGYU REUBEN

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

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. 17

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, eggs over easy, 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*

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. DINNER 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.

CRAFT COCKTAILS

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

MODERN CLASSICS

NEW! OFF TO BARBADOS

Blackwell dark rum,
house-made falernum,
fresh lime juice [up]. 11

POMEGRANATE PALOMA

Pama liqueur, El Jimador tequila,
fresh lime juice, house-made
pomegranate syrup [rx]. 10

WILY OLD FASHIONED

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

SILVER SPECIALTIES

NEW! MOCHA-TINI

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

PEAR BLOSSOM

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

MULLED-HATTAN

Bulliet Bourbon, Ramazotti Amaro,
house-made mulled wine syrup [rx]. 12

RICHARD'S BUBBLES

NEW! BOURBON APPLE FIZZ

Bulliet bourbon, apple cider,
house-made cinnamon syrup,
apple bitters, club soda [rx]. 10

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

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

VIOGNIER / 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

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

RED

5oz. / 8oz. / Bottle

PINOT NOIR / WILD HILLS

Willamette Valley, Oregon 10 / 15 / 39

PINOT NOIR / ANGELINE

Santa Rosa, 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

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

FLEXITARIAN HEALTHIER OPTIONS

Lower in Fat or Cholesterol Gluten-Free Vegetarian 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.