

# SILVER

NEW AMERICAN BRASSERIE



METROPOLITAN  
WASHINGTON  
**RESTAURANT  
WEEK**  
SUMMER

## 3 COURSE DINNER

CHOOSE ONE SHARING PLATE, ENTRÉE + DESSERT. 35  
excludes tax and gratuity

### ◆ SHARING PLATES ◆

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

Pine-nut pesto, tomato, balsamic drizzle,  
sunflower seeds, ciabatta.

cal 593, fat 26g, chol 26mg, carb 72g, fib 5g, prot 15g

#### CRISPY BRUSSELS SPROUTS **VG**

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

#### EDAMAME + WHITE BEAN HUMMUS **VG**

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

### ◆ ENTRÉES ◆

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

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

#### TRUFFLE BISON MEATLOAF

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

#### CHICKEN POT PIE

Cremini mushrooms, basil, butternut squash, peas, corn,  
scallions, tarragon, topped with flaky buttery crust.

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

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

### ◆ DESSERTS ◆

#### LEMON TARTLET **V**

Vegan lemon creme, blackberries, thyme.

#### STRAWBERRY SHORTCAKE MOUSSE

Strawberry mousse, chia shortcake, fresh strawberries and basil.

#### FLEXITARIAN HEALTHIER OPTIONS

**V** Lower in Fat or Cholesterol

**GF** Gluten-Free   **VG** Vegetarian   **V** Vegan