

SILVER

NEW AMERICAN BRASSERIE



3 COURSE LUNCH

CHOOSE ONE SHARING PLATE, ENTRÉE + DESSERT. 22
excludes tax and gratuity

..◇ SHARING PLATES ◇..

CAULIFLOWER MEZZE **VG**

Cinnamon chipotle spiced, hummus, tzatziki, dill, candied pistachios, pomegranate seeds, balsamic glaze.

MARKET SOUPS

House-made Tomato Basil **♥** **V**

cal 191, fat 7g, chol 0mg, carb 27g, fib 3g, prot 2g

Kickin' Crab + Corn Chowder

KALE + BLEU CHEESE SALAD **♥** **VG**

Farro, carrots, radishes, cranberries, champagne vinaigrette.

cal 476, fat 28g, chol 38mg, carb 38g, fib 5g, prot 15g

..◇ ENTRÉES ◇..

TUSCAN BURRATA BOWL

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

FRIED CHICKEN MAC + CHEESE

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

SMOKY GOUDA BURGER*

Creekstone beef, maple glazed pecan bacon, gouda, adobo mayo, arugula, pico de gallo.

..◇ DESSERTS ◇..

CRÈME BRÛLÉE **GF**

Fresh blackberries, organic turbinado sugar.

LEMON TARTLET **V**

Vegan lemon creme, blackberries, thyme.

FLEXITARIAN HEALTHIER OPTIONS

♥ Lower in Fat or Cholesterol

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