

# BREAKFAST MENU

ALL SELECTIONS SERVE 5-7 PEOPLE

AVAILABLE 7:00AM – 11:00AM

## ◆◆ BREAKFAST ◆◆

FARM FRESH AMISH EGGS FROM LANCASTER, PA

### FARM FRESH AMISH EGG BREAKFAST\*

Eggs, choice of meat, home fries with cholula onions, toast. 54

### FRENCH TOAST

Maple sugar, salted caramel drizzle. 40  
With eggs and choice of meat - 20

### PARADISE FRENCH TOAST <sup>GF</sup>

Coconut crusted, topped with strawberries, salted caramel drizzle, agave. 48  
With eggs and choice of meat - 20

### BUTTERMILK PANCAKES\*

With whipped butter. 38  
With blueberries or pecans - 7  
With eggs and choice of meat - 20

### UPTOWN WESTERN SLIDERS

Scrambled eggs, ham, peppers, scallions, sesame challah roll. 40

### SMOKY MOZZARELLA TOMATO BASIL SLIDERS

Scrambled eggs, in-house smoked mozzarella, pesto, sesame challah roll. 40

## ◆◆ SCRAMBLERS ◆◆

FARM FRESH AMISH EGGS FROM LANCASTER, PA

### BISON HUEVOS RANCHEROS\*

Chorizo and organic bison hash, eggs over easy, goat cheese, avocado mix, salsa roja, crispy tortillas. 60

### SPINACH, FETA + CREMINI MUSHROOM

Balsamic tomatoes, home fries with cholula onions, toast. 52

### SMOKED SALMON

Dill and goat cheese, fresh strawberries and fruit, toast. 56

### EGG WHITES POWER BREAKFAST\* <sup>GF</sup>

Cremini mushrooms, spinach, roasted tomatoes, feta, local turkey bacon, fresh strawberries and fruit, toast. 52

## ◆◆ A LA CARTE ◆◆

### YOGURT BANANA SPLIT PARFAIT <sup>GF</sup>

Greek yogurt, banana, blueberries, strawberries, local honey nut granola. 22

### BAGEL + CREAM CHEESE 16

### HOME FRIES WITH CHOLULA ONIONS 15

### NITRATE FREE BACON, TURKEY BACON, OR LOCAL PORK SAUSAGE 15

### FRUIT BOWL <sup>GF</sup> Large 24 / Small 15

## ◆◆ BEVERAGES ◆◆

BOXES SERVE 6-8

### JUMBO JAVA BOX

Fresh brewed Compass Coffee, regular or decaf. 24

### JUMBO JUICE BOX

All natural orange, apple, cranberry or grapefruit. 29

### BOTTLED WATER

Sparkling or still. 3

# SILVER

NEW AMERICAN BRASSERIE

### BETHESDA

7150 Woodmont Avenue / Bethesda, Maryland 20815  
(301) 652-9784 To Go / (301) 652-9778 Fax

### CATHEDRAL HEIGHTS

3404 Wisconsin Ave, NW / Washington, DC 20016  
(202) 851-3213 To Go

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We appreciate 24 hour advance notice for orders.

We work hard to accommodate orders within a minimum of two hours same-day notice.



# SILVER

NEW AMERICAN BRASSERIE

## CATERING MENU


PICKUP ONLY

GREAT FOR GROUPS OF ANY SIZE


## FRESH INGREDIENTS FROM LOCAL FARMS

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.



GOAT CHEESE BRUSCHETTA 



MISO GLAZED SALMON SALAD 



CHICKEN POT PIE



APPLE BEIGNETS

# LUNCH + DINNER MENU

ALL SELECTIONS SERVE 5-7 PEOPLE

AVAILABLE 11:00AM - 9:00PM

## SMALL PLATES

### KALE + BLEU CHEESE SALAD

Farro, carrots, radishes, cranberries, champagne vinaigrette. 24

### FIELD GREENS

Tomatoes, cucumber, carrots, sunflower seeds, champagne vinaigrette. 18

### GOAT CHEESE BRUSCHETTA

Pine-nut pesto, tomato, balsamic drizzle, sunflower seeds, ciabatta. 28


### EDAMAME + WHITE BEAN HUMMUS

Basil oil, pomegranate seeds, naan bread, tomato, cucumber, olives. 24

### CHIMICHURRI CHICKEN WINGS

Salsa roja, black sesame seeds, ranch dressing. 40

### MARKET SOUPS

House-made Tomato Basil  or Kickin' Corn + Crab Chowder. 24

## ENTRÉE SALADS

MADE WITH ORGANIC GREENS

### CHICKEN AVOCADO COBB

Romaine, iceberg, tomato, cucumber, carrots, bacon, egg, bleu cheese, avocado, croutons, ranch. 66

### WARM ROASTED LOCAL VEGGIE

Arugula, kale, beets, squash, brussels sprouts, peppers, sunflower seeds, pecans, apricots, champagne vinaigrette. 60  
Add grilled chicken - 16 / grilled salmon - 24  
cinnamon chipotle shrimp - 20

### MISO GLAZED SALMON or AHI TUNA\*

Greens, quinoa, carrots, scallions, pomegranate seeds, peanuts, edamame, cucumbers, sesame seeds, spicy lime cilantro peanut dressing. 78

### CAESAR

Romaine, kale, romano, shaved parmesan, croutons, egg, anchovies, house-made caesar dressing. 42  
Add grilled chicken - 16 / grilled salmon - 24  
cinnamon chipotle shrimp - 20

## SANDWICHES + SLIDERS

ADD FRESH STRAWBERRIES + FRUIT OR FIELD GREENS - \$2 PER PERSON

### SOUTHWEST CHICKEN

Adobo mayo, pepper jack, avocado, rocket greens, tomato, ciabatta. 48

### CLASSIC BLT

Nitrate-free bacon, rocket greens, tomato, mayo, toasted sourdough. 33

### ROASTED TOMATOES

In house roasted tomatoes, avocado, edamame + white bean hummus, ciabatta. 40

### CREEKSTONE ANGUS SLIDERS\*

Adobo mayo, cheddar cheese, pickle, sesame challah roll. 42

### PICKLE FRIED CHICKEN SLIDERS

24 Hour pickle brined chicken breasts, southern fried, coleslaw, pickles, adobo mayo, sesame challah roll. 50

### JUMBO LUMP CRABCAKE SLIDERS

House remoulade, rocket greens, tomato, coleslaw, sesame challah roll. 60

## ENTRÉES

### CHICKEN POT PIE

Cremini mushrooms, basil, butternut squash, peas, corn, scallions, tarragon, topped with flaky buttery crust. 60

### TRUFFLE BISON MEATLOAF

Organic bison, light demi glace, mushrooms, roasted pearl onions and peas, scallions, dill fingerling potatoes, broccolini and tomatoes. 68

### LEMON CHICKEN PICATTA

Lemon garlic caper sauce, italian parsley, garlic spinach, cauliflower mash, preserved lemon. 52

### OVEN ROASTED TOMATOES

Basil olive oil drizzle, over quinoa, leeks, butternut squash, dried pomegranate seeds, broccolini, lemon pesto, sunflower seeds. 55

## DESSERTS

### APPLE BEIGNETS

Made to order, hazelnut powder, cinnamon sugar, caramel drizzle, side honey thyme butter. 25

### PISTACHIO MOUSSE + CHOCOLATE BROWNIES

Topped with candied pistachios and fresh raspberries. 30

## FLEXITARIAN HEALTHIER OPTIONS

 Lower in Fat or Cholesterol  Gluten-Free  Vegetarian  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. CATERING 08 07 2017