

# SILVER

NEW AMERICAN BRASSERIE



## 3 COURSE LUNCH

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

### ◆◆ SHARING PLATES ◆◆

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

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

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

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

#### MARKET SOUPS

##### House-made Tomato Basil **LV V**

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

##### Kickin' Crab + Corn Chowder

### ◆◆ ENTRÉES ◆◆

#### LEMON CHICKEN PICATTA **LV GF**

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

cal 567, fat 19g, chol 131mg, carb 33g, fib 8g, prot 60g

#### OVEN ROASTED TOMATOES **LV V GF**

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

cal 590, fat 34g, chol 0mg, carb 60g, fib 10g, prot 12g

#### HALF CHICKEN AVOCADO COBB SALAD

Greens, tomato, cucumber, carrots, bacon, egg, bleu cheese, avocado, croutons, house made ranch.

### ◆◆ DESSERTS ◆◆

#### PISTACHIO MOUSSE + CHOCOLATE BROWNIE **GF**

Topped with candied pistachios and fresh raspberries.

#### MARYLAND'S SMITH ISLAND CAKE

Double chocolate.

#### FLEXITARIAN HEALTHIER OPTIONS

**LV** Lower in Fat or Cholesterol

**GF** Gluten-Free

**VG** Vegetarian

**V** Vegan

# SILVER

NEW AMERICAN BRASSERIE



## 3 COURSE DINNER

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

### ..◇ SHARING PLATES ◇..

#### GOAT CHEESE BRUSCHETTA ♡ VG

Pine-nut pesto, tomato, balsamic drizzle,  
sunflower seeds, ciabatta.  
cal 593, fat 26g, chol 26mg, carb 72g, fib 5g, prot 15g

#### CHIMICHURRI CHICKEN WINGS

Organic wings, salsa roja, black sesame seeds,  
house made ranch dressing.

#### CRISPY BRUSSELS SPROUTS VG

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

### ..◇ ENTRÉES ◇..

#### SHORT RIB GF

Miso glazed, over dill fingerling potatoes, asparagus,  
roasted butternut squash, gochujang, peanuts, cilantro.

#### SALMON + ASPARAGUS\* ♡ GF

Minted pea purée, slow roasted tomatoes,  
asparagus, preserved lemon.  
cal 551, fat 36g, chol 102mg, carb 16g, fib 4g, prot 38g

#### AHI TUNA POKE SALAD GF

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

#### TRUFFLE BISON MEATLOAF

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

### ..◇ DESSERTS ◇..

#### LEMON TARTLET V

Vegan lemon creme, blackberries, thyme.

#### MARYLAND'S SMITH ISLAND CAKE

Double chocolate.

#### FLEXITARIAN HEALTHIER OPTIONS

♡ Lower in Fat or Cholesterol

GF Gluten-Free

VG Vegetarian

V Vegan

# SILVER

NEW AMERICAN BRASSERIE



## 2 COURSE BRUNCH

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

### ♦♦ BEVERAGES ♦♦

#### COMPASS COFFEE

Latte / Cappucino / Mocha / Americano

#### HOUSE MADE SODAS

Cherry Lime / Vanilla

### ♦♦ SHARING PLATES ♦♦

#### LABNEH TOAST **VG**

Middle eastern yogurt cheese, roasted mushrooms, scallions, fleur de sel, on rustic sourdough.

#### GOAT CHEESE BRUSCHETTA **♥ VG**

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.

### ♦♦ ENTRÉES ♦♦

#### CARAMEL FRENCH TOAST + EGGS\*

Cinnamon powdered sugar, salted caramel drizzle, eggs, choice of meat.

#### EGGS BENEDICT\*

American cured prosciutto, tomatoes, bearnaise, home fries with cholula onions.

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

Butternut squash, beets, brussels sprouts, black bean, peppers, scallions, quinoa, eggs over easy, goat cheese, avocado mix, salsa roja, cilantro, crispy tortillas.

#### SMOKED SALMON + BAGEL

Avocado, red onion, capers, goat cheese.

#### FLEXITARIAN HEALTHIER OPTIONS

**♥** Lower in Fat or Cholesterol

**GF** Gluten-Free

**VG** Vegetarian

**V** Vegan