

SILVER

HAPPY HOUR MENU

AVAILABLE ONLY

WEEKDAYS

4:00PM – 7:00PM
(BAR ONLY)

DAILY

10:00PM – CLOSE
(BAR + DINING ROOM)

DRINK SPECIALS

FULL DRAFTS \$5

8oz. HOUSE WINE \$7

Round Hill Chardonnay
10 Span Cabernet Sauvignon

HOUSE SPIRITS \$6

Tito's Vodka, Beefeater Gin, Bacardi Rum, El Jimador Tequila,
Jim Beam Whiskey, George Dickel Rye, Dewars Scotch

HAPPY HOUR COCKTAILS

Moscow Mule 6 / Paloma 6 / NY Sour 7

FOOD SPECIALS

BUFFALO BACON BLEU CHEESE FRIES

Buffalo seasoned, bleu cheese crumbles, bacon, scallions, salsa roja, ranch. 6

EDAMAME + WHITE BEAN HUMMUS **VG**

Basil oil, pomegranate seeds, naan bread, tomato, cucumber, olives. 5

CHIMICHURRI CHICKEN WINGS

Salsa roja, black sesame seeds,
ranch dressing. 4 for 6 / 8 for 10

FRESH KOMEX TACOS **GF**

Three corn tortillas, Korean gochujang sauce, avocado, pickled
ginger, topped with a daikon radish, peanuts, cilantro.
Portabella **V** or Chicken 6 / Short Rib 7

GOAT CHEESE BRUSCHETTA **VG** **♥**

Pine-nut pesto, tomato, balsamic drizzle, sunflower seeds, ciabatta. 7
cal 590, fat 24g, chol 10mg, carb 75g, fib 4g, prot 14g

CRISPY BRUSSELS SPROUTS

Cinnamon chipotle spiced, apricots, cranberries, pecans, ranch. 7

CREEKSTONE ANGUS SLIDERS*

Adobo mayo, cheddar cheese, pickle, sesame challah roll. 2 for 5 / 3 for 8

WASABI SALMON SLIDERS*

Teriyaki, wasabi cream, ginger,
oat wheat roll. 2 for 8 / 3 for 11

TUNA TARTARE*

Ponzu marinated, avocado mix, micro greens, lime
peanut dressing, crispy wontons. 7 half / 13

ALL DAY MENU

— ♦ ♦ ROTATING LOCAL CRAFT BEER ♦ ♦ —

8oz. / 16oz.

BREWER'S ALLEY — KOLSCH

Dry and crisp with a hint of wheat and a refreshing finish.
Frederick, MD — abv 5% — 5 / 8

STILLWATER — CELLAR DOOR FARMHOUSE ALE

Wheat and citrus notes, with a slight spice and sage finish.
Frederick, MD — abv 6.6% — 6 / 10

BALTIMORE-WASHINGTON BEER WORKS — RAVEN LAGER

Light toffee notes balanced with soft hops.
Frederick, MD — abv 5.25% — 5 / 8

EVOLUTION — LOT #3 IPA

Tons of hops & toasted malts,
well balanced & always good.
Salisbury, MD — abv 6.8% — 4 / 7

PORT CITY — PORTER

Port City's flagship porter is smooth, silky, and complex.
Alexandria, VA — abv 7.2% — 4 / 7

SEASONAL BEER

Weekly, monthly, seasonally — this beer is on the move

BUD LIGHT BOTTLE

Of course we have Bud Light. It may not be local, but it is
always fresh. St. Louis, MO — 12oz. bottle, abv 4.2% — 5

— ♦ ♦ DESSERTS ♦ ♦ —

CHOCOLATE CHERRY BREAD PUDDING

Nutella drizzle, pecans, whipped cream.
7 / a la mode - add 2

SMITH'S ISLAND COCONUT CAKE

Maryland's state dessert, fleur de sal, salted caramel.
7 / a la mode - add 2

APPLE PIE, BAKED DAILY

Cinnamon spiced apples, buttery crust, drizzled
with salted caramel. 6 / a la mode - add 2

MASON JAR CHEESECAKE

Lemon cream cheesecake, toasted buttered
graham crackers, raspberries. 7

PEANUT BUTTER + PRETZEL SUNDAE

Hanover pretzel bits, peanut butter,
vanilla ice cream, salted caramel, whipped
cream, maple cinnamon, cherry. 8

* 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.