

SILVER

NEW AMERICAN BRASSERIE

SAVOR BETHESDA RESTAURANT WEEK

FEBRUARY 17-27, 2022

3 COURSE LUNCH

CHOOSE ONE SHARING PLATE, ENTRÉE + DESSERT. 20
excludes tax and gratuity

..◇ SHARING PLATES ◇..

CAULIFLOWER MEZZE **VB**

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

MARKET SOUP

House-made Tomato Basil **GF** **VB**
cal 191, fat 7g, chol 0mg, carb 27g, fib 3g, prot 2g

CRISPY SMASHED POTATOES **VB**

Chipotle and za'atar seasoned fingerling potatoes, tahini harissa labneh, queso fresco, cilantro, pomegranate gastrique.

..◇ ENTRÉES ◇..

WARM ROASTED LOCAL VEGGIE SALAD **GF** **VB**

Arugula, kale, beets, squash, brussels sprouts, peppers, sunflower seeds, pecans, apricots, chimichurri vinaigrette.
Grilled chicken - add 5 / Cinnamon-chipotle shrimp - add 8 / Grilled salmon - add 9

PICKLE FRIED CHICKEN SANDWICH

Twenty-four hour pickle brined chicken breasts, southern fried, coleslaw, pickles, rocket greens, adobo mayo.

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 **GF**

Vegan lemon creme, blackberries, thyme.

FLEXITARIAN HEALTHIER OPTIONS

GF Lower in Fat or Cholesterol

GF Gluten-Free **VB** Vegetarian **VB** Vegan