

SILVER

NEW AMERICAN BRASSERIE

SAVOR BETHESDA RESTAURANT WEEK

FEBRUARY 16-26, 2023

3 COURSE LUNCH

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

◆ SHARING PLATES ◆

MARKET SOUP

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

NEW! CIABATTA & RICOTTA

House-made ricotta with wild honey & thyme, toasted ciabatta.

CRISPY SMASHED POTATOES 🌱

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

◆ ENTRÉES ◆

WARM ROASTED LOCAL VEGGIE SALAD 🌱 🌱

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

LEMON CHICKEN PICCATA ♻️ 🌱

Lemon garlic caper sauce, Italian parsley, garlic spinach, cauliflower mash, preserved lemon.
cal 567, fat 19g, chol 131mg, carb 33g, fib 8g, prot 60g

SMOKY GOUDA BURGER*

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

◆ DESSERTS ◆

CRÈME BRÛLÉE 🌱

Fresh blackberries, organic turbinado sugar.

LEMON TARTLET 🌱

Vegan lemon creme, blackberries, thyme.

FLEXITARIAN HEALTHIER OPTIONS

♻️ Lower in Fat or Cholesterol

🌱 Gluten-Free 🌱 Vegetarian 🌱 Vegan