

SILVER

NEW AMERICAN BRASSERIE

SAVOR BETHESDA RESTAURANT WEEK

JULY 8-18, 2021

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

CHIMICHURRI CHICKEN WINGS (4)

Salsa roja, black sesame seeds,
house made ranch dressing.

..◇ ENTRÉES ◇..

TUSCAN BURRATA BOWL

Farro, organic white beans, artichokes, oregano, roasted tomatoes, feta, olives, arugula, house vinaigrette, pesto.

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 **VB**

Vegan lemon creme, blackberries, thyme.

FLEXITARIAN HEALTHIER OPTIONS

VB Lower in Fat or Cholesterol

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