

SILVER

NEW AMERICAN BRASSERIE

SAVOR BETHESDA RESTAURANT WEEK

FEBRUARY 16-26, 2023

3 COURSE DINNER

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

◆ SHARING PLATES ◆

GOAT CHEESE BRUSCHETTA **VG** **V**

Pine-nut pesto, tomato, balsamic drizzle,
sunflower seeds, ciabatta.

cal 593, fat 26g, chol 26mg, carb 72g, fib 5g, prot 15g

CRISPY SMASHED POTATOES **VG**

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

NEW! HUMMUS **VG**

Basil oil, pomegranate seeds, campari tomatoes,
cucumber, olives, naan bread.

◆ ENTRÉES ◆

WARM ROASTED LOCAL VEGGIE SALAD **V** **GF**

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

TRUFFLE BISON MEATLOAF

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

CHICKEN POT PIE

Cremini mushrooms, basil, butternut squash, peas, corn,
scallions, tarragon, topped with flaky buttery crust.

NEW! MOROCCAN TOMATOES TAGINE **V** **GF**

House-roasted tomatoes, basil olive oil drizzle, over berbere quinoa,
leeks, fennel, butternut squash, dried apricots and pomegranate
seeds, spiced roasted pepper sauce, chimichurri, sunflower seeds.

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

◆ DESSERTS ◆

LEMON TARTLET **V**

Vegan lemon creme, blackberries, thyme.

CRÈME BRÛLÉE **GF**

Fresh blackberries, organic turbinado sugar.

FLEXITARIAN HEALTHIER OPTIONS

V Lower in Fat or Cholesterol

GF Gluten-Free

VG Vegetarian

V Vegan