

# SILVER

NEW AMERICAN BRASSERIE

## SAVOR BETHESDA RESTAURANT WEEK

OCTOBER 1-11, 2020

### 3 COURSE LUNCH

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

#### ..◇ SHARING PLATES ◇..

##### CAULIFLOWER MEZZE **VG**

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

##### MARKET SOUP

House-made Tomato Basil **GF** **V**  
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 **V**

Vegan lemon creme, blackberries, thyme.

---

##### FLEXITARIAN HEALTHIER OPTIONS

**GF** Lower in Fat or Cholesterol

**GF** Gluten-Free   **VG** Vegetarian   **V** Vegan