



# SILVER

NEW AMERICAN BRASSERIE

## PARTIES + SPECIAL EVENTS









# SILVER

NEW AMERICAN BRASSERIE

## PARTIES + SPECIAL EVENTS

Thank you for considering Silver for your special event. Our restaurants are perfect for any occasion.

From corporate functions, rehearsal dinners, birthdays, holiday parties, and more, we are committed to making your event memorable and assisting you every step of the way.

On the following pages you will find our offerings, pricing, and menus. Please feel free to contact us with questions and inquiries. We look forward to hosting your event.

**PARTIES + SPECIAL EVENTS / [rmorris@eatatsilver.com](mailto:rmorris@eatatsilver.com) / (240) 801-0692**

**BETHESDA, MD**  
7150 Woodmont Ave

**CATHEDRAL HEIGHTS, DC**  
3404 Wisconsin Ave, NW

**EatAtSilver.com**   [f](#)   [t](#)   [i](#)

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# SILVER

## NEW AMERICAN BRASSERIE

### OVERVIEW OF MINIMUMS + CANCELLATION FEES

We require event food and beverage minimums; the minimums will vary depending on meal period. All prices are subject to changes at any time and are exclusive of tax and service fee. Please contact our Events Manager for more information. Work with our Events Manager to select beverages or a combination of food and beverages

PARTY SIZE	PARTY STYLE	DEPOSIT	CANCELLATION POLICY	ADDITIONAL FEES
1 – 12 guests	Seated/Standing	No Deposit	24 Hours	A la Carte Menu
13 – 30 guests	Seated/Standing	Non-refundable deposit of 25%	48 Hours	Service Fees Taxes vary by location
Partial Buyout: 31+ guests	Seated/Standing	Non-refundable deposit of 25%	10 Days to 72 Hours	Service Fees Taxes vary by location
Full Buyout	Seated/Standing	Non-refundable deposit of 50%	14 Days	Service Fees Taxes vary by location

### DINING OPTIONS

Pricing per person excludes tax and service fee.

	BREAKFAST	LUNCH	DINNER
Classic	21	24	38
Metropolitan	24	29	46
Signature	-	-	49

### COCKTAIL PARTY + HAPPY HOUR SOCIALS

Work with our Events Manager to select beverages or a combination of food and beverages. Reserved space available for parties of 12 or more in the bar, dining room or patio.

### BAR BEVERAGE PACKAGES

Pricing per person with 2 hour limit, includes all fountain soda, coffee and tea, excludes tax and service fee.

BAR BEVERAGE PACKAGE	2 HOURS	3 HOURS
Somewhat Social	32	42
Very Social	40	52
Signature Social	54	65

GUEST CAPACITIES: SEATED 60 / COCKTAILS 100

# CLASSIC BREAKFAST

AVAILABLE MONDAY – FRIDAY, 7AM – 11AM excludes holidays.

21 PER PERSON excludes tax and service fee.

## ENTRÉES

### BARNYARD BREAKFAST\*

Two eggs any style, choice of meat, home fries with maple onions, toast.

### FARMER'S BURRITO

Scrambled eggs, bacon, pork sausage, home fries, cheddar, peppers, scallions, in a flour tortilla, side of avocado mix.

### BUTTERMILK PANCAKES + EGGS\*

Eggs any style, choice of turkey bacon, turkey sausage or veggie sausage.

### AVOCADO TOAST **VG**

Avocado mix, queso fresco, radishes, pomegranate seeds, basil oil on rustic sourdough topped with cilantro.

### LOW-FAT VEGETARIAN OMELET **LF VG**

Egg whites, low-fat cheddar, peppers, cremini mushrooms, tomatoes, strawberries and fruit, toast.

### POWER BREAKFAST\* **LF**

Egg whites, cremini mushrooms, spinach, roasted tomatoes, feta, turkey bacon, strawberries and fruit, toast.

*cal 377, fat 19g, chol 53mg, carb 18g, fib 3g, prot 35g (without toast)*

## BEVERAGES

CHOICE OF ONE BEVERAGE

### COMPASS COFFEE

### MIGHTY LEAF ORGANIC TEAS

Black: Bombay Chai, Earl Grey / Green: Mint, Tropical Herbal, Caffeine Free: Chamomile Citrus, African Nectar

### JUICES

Orange / Apple / Cranberry

### FLEXITARIAN HEALTHIER OPTIONS

**LF** Lower in Fat or Cholesterol **GF** Gluten-Free **VG** Vegetarian **VB** Plant-Based/Vegan

\* Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness especially if you have certain medical conditions.

# METROPOLITAN BREAKFAST

AVAILABLE MONDAY – FRIDAY, 7AM – 11AM excludes holidays.

24 PER PERSON excludes tax and service fee.

## ♦♦ ENTRÉES ♦♦

### CARAMEL FRENCH TOAST + EGGS

Cinnamon powdered sugar, salted caramel drizzle, syrup, with eggs and choice of meat.

### OAT MILK 2 BERRY PANCAKES

Stack of oat milk pancakes, fresh blueberries, topped with raspberries, sunflower seeds, thyme, cinnamon powdered sugar, agave.

### OAXACA (WAH-HAW-KAH) OMELET

Pico de gallo, pepper jack, salsa roja, cilantro, avocado mix, strawberries and fruit, toast.

### PARADISE FRENCH TOAST + EGGS

Coconut crusted, topped with strawberries, salted caramel drizzle, agave, with eggs and choice of meat.

### BISON HUEVOS RANCHEROS\*

Organic bison and chorizo hash, eggs over-easy, peppers, scallions, cilantro, goat cheese, avocado mix, salsa roja, crispy tortillas.

### EGGS BENEDICT\*

Eggs over-easy, American cured prosciutto, tomatoes, béarnaise, home fries with maple onions.

## ♦♦ BEVERAGES ♦♦

CHOICE OF ONE BEVERAGE

### COMPASS COFFEE

### MIGHTY LEAF ORGANIC TEAS

Black: Bombay Chai, Earl Grey / Green: Mint, Tropical Herbal, Caffeine Free: Chamomile Citrus, African Nectar

### JUICES

Orange / Apple / Cranberry

### FLEXITARIAN HEALTHIER OPTIONS

 Lower in Fat or Cholesterol  Gluten-Free  Vegetarian  Plant-Based/Vegan

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# CLASSIC LUNCH

24 PER PERSON  
excludes tax and service fee.

## ♦♦ ENTRÉES ♦♦

### CHICKEN AVOCADO COBB SALAD (HALF)

Greens, tomato, cucumber, carrots, bacon, egg, bleu cheese, avocado, croutons, house made ranch.

### NEW! WINTER FRUIT SALAD

Blood orange, pears, grapes, spinach, greens, goat cheese, radish, basil, candied pistachios, pomegranate vinaigrette.

### GRILLED CHEESE + TOMATO BASIL SOUP

Bowl of tomato soup, rustic sourdough, aged gruyere, gouda, and cheddar.

### SOUTHWEST CHICKEN SANDWICH

Adobo mayo, pepper jack, avocado mix, rocket greens, tomato, naan bread.

### ANGUS CHEESEBURGER\*

Aged gruyere, house remoulade, rocket greens, tomato.

### FRIED CHICKEN MAC + CHEESE

Twenty-four hour pickle brined chicken, cavatappi mac + cheese, garlic green beans and leeks, pecans, bacon.

## ♦♦ BEVERAGES ♦♦

CHOICE OF ONE BEVERAGE

### FOUNTAIN

Iced Tea / Coca-Cola / Diet Coke / Sprite / Ginger Ale

### FLEXITARIAN HEALTHIER OPTIONS

 Lower in Fat or Cholesterol  Gluten-Free  Vegetarian  Plant-Based/Vegan

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# METROPOLITAN LUNCH

29 PER PERSON  
excludes tax and service fee.

## STARTER

CHOOSE ONE TO SHARE

### CIABATTA & RICOTTA

House-made ricotta with hot honey and thyme, toasted ciabatta.

### GOAT CHEESE BRUSCHETTA

Pine-nut pesto, tomato, balsamic drizzle, sunflower seeds, ciabatta.  
*cal 593, fat 26g, chol 26mg, carb 72g, fib 5g, prot 15g*

### HUMMUS

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

## ENTRÉES

### CHICKEN AVOCADO COBB

Greens, tomato, cucumber, carrots, bacon, egg, bleu cheese, avocado, croutons, house-made ranch.

### NEW! CHIMICHURRI SHRIMP TACO BOWL

Sustainable Carolina shrimp, corn fennel remoulade, salsa roja, bibimbap rice and veggies.

### SUPER LUMP CRAB CAKE SLIDERS

2 sliders on brioche, avocado, corn fennel remoulade, rocket greens, coleslaw.

### ANGUS CHEESEBURGER\*

Aged gruyere, house remoulade, rocket greens, tomato.

### MOROCCAN TOMATOES TAGINE

UNDER 600 CALORIES

House-roasted tomatoes, basil olive oil drizzle, over berbere quinoa, leeks, fennel, butternut squash, dried apricots and pomegranate seeds, roasted pepper sauce, chimichurri, sunflower seeds.  
*cal 590, fat 34g, chol 0mg, carb 60g, fib 10g, prot 12g*

### LEMON CHICKEN PICATTA

UNDER 600 CALORIES

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

## BEVERAGES

CHOICE OF ONE BEVERAGE

### FOUNTAIN

Iced Tea / Coca-Cola / Diet Coke / Sprite / Ginger Ale

### FLEXITARIAN HEALTHIER OPTIONS

 Lower in Fat or Cholesterol  Gluten-Free  Vegetarian  Plant-Based/Vegan

\* Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness especially if you have certain medical conditions.



# CLASSIC DINNER

38 PER PERSON  
excludes tax and service fee.

## STARTER

### FIELD GREENS

Tomatoes, cucumber, carrots, sunflower seeds, champagne vinaigrette.

## ENTRÉES

### WARM ROASTED LOCAL VEGGIE

Arugula, kale, beets, squash, brussels sprouts, peppers, sunflower seeds, pecans, apricots, chimichurri vinaigrette.

### NEW! CHIMICHURRI SHRIMP TACO BOWL

Sustainable Carolina shrimp, corn fennel remoulade, salsa roja, bibimbap rice and veggies.

### ANGUS CHEESEBURGER\*

Aged gruyere, house remoulade, rocket greens, tomato.

### FRIED CHICKEN MAC + CHEESE

Twenty-four hour pickle brined chicken, cavatappi mac + cheese, garlic green beans and leeks, pecans, bacon.

### MOROCCAN TOMATOES TAGINE

UNDER 600 CALORIES

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

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

### LEMON CHICKEN PICATTA

UNDER 600 CALORIES

Lemon garlic caper sauce, Italian parsley, garlic spinach, cauliflower mash, preserved lemon.

*cal 567, fat 19g, chol 131mg, carb 33g, fib 8g, prot 60g*

## DESSERTS

### LEMON TARTLET

Blackberries, thyme.

### FLOURLESS CHOCOLATE CAKE

Raspberries, candied pistachios, chocolate drizzle.

### FLEXITARIAN HEALTHIER OPTIONS

 Lower in Fat or Cholesterol  Gluten-Free  Vegetarian  Plant-Based/Vegan

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# METROPOLITAN DINNER

46 PER PERSON  
excludes tax and service fee.

## SHARING PLATES

CHOOSE TWO TO SHARE

### HUMMUS **VG**

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

### CIABATTA & RICOTTA

House-made ricotta with hot honey and thyme, toasted ciabatta.

### CRISPY SMASHED POTATOES **VG**

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

### CRISPY BRUSSELS SPROUTS **VG**

Cinnamon-chipotle spiced, apricots, cranberries, pecans, house made ranch.

## SALAD COURSE

### FIELD GREENS **N**

Tomatoes, cucumber, carrots, sunflower seeds, champagne vinaigrette.

## ENTRÉES

### COD FISH + CHIPS

MD bay seasoned, crispy fries, coleslaw, house remoulade, malt vinegar.

### TRUFFLE BISON MEATLOAF

Organic bison, black garlic demi-glace, mushrooms, roasted pearl onions and peas, scallions, mashed Yukon Gold potatoes, broccolini, tomatoes.

### MISO GLAZED SALMON\* or AHI TUNA\* SALAD **GF**

Greens, quinoa, carrots, scallions, pomegranate seeds, peanuts, edamame, cucumbers, sesame seeds, spicy lime cilantro peanut dressing.

### LAMB MEATBALL + PAPPARDELLE

Wild mushroom medley, rosemary, garlic, leeks, roasted red pepper sauce, romano, sprinkled with feta, mint.

### MOROCCAN TOMATOES TAGINE **N GF**

UNDER 600 CALORIES

House-roasted tomatoes, basil olive oil drizzle, over berbere quinoa, leeks, fennel, butternut squash, dried apricots and pomegranate seeds, roasted pepper sauce, chimichurri, sunflower seeds.  
*cal 590, fat 34g, chol 0mg, carb 60g, fib 10g, prot 12g*

### LEMON CHICKEN PICCATA **N GF**

UNDER 600 CALORIES

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

## DESSERTS

### LEMON TARTLET **N**

Blackberries, thyme.

### FLOURLESS CHOCOLATE CAKE **GF**

Raspberries, candied pistachios, chocolate drizzle.

### FLEXITARIAN HEALTHIER OPTIONS

**N** Lower in Fat or Cholesterol **GF** Gluten-Free **VG** Vegetarian **N** Plant-Based/Vegan

\* Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness especially if you have certain medical conditions.

# SIGNATURE DINNER

49 PER PERSON  
excludes tax and service fee.

## SHARING PLATES

CHOOSE TWO TO SHARE

### HUMMUS **VG**

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

### GOAT CHEESE BRUSCHETTA **VG** **GF**

Pine-nut pesto, tomato, balsamic drizzle, sunflower seeds, ciabatta.  
*cal 593, fat 26g, chol 26mg, carb 72g, fib 5g, prot 15g*

### LAMB MEATBALLS

Roasted red pepper sauce, garlic, chimichurri, feta, sunflower seeds, naan bread.

### CRISPY BRUSSELS SPROUTS **VG**

Cinnamon-chipotle spiced, apricots, cranberries, pecans, house made ranch.

## SALAD COURSE

### FIELD GREENS **VG**

Tomatoes, cucumber, carrots, sunflower seeds, champagne vinaigrette.

## ENTRÉES

### PAN-SEARED SCALLOPS **GF**

Garlic spinach, lemon garlic sauce, feta, dill, fingerling potatoes, vegetables.  
*cal 520, fat 22g, chol 49mg, carb 46g, fib 4g, prot 31g*

### SALMON + ASPARAGUS\* **GF**

Minted pea purée, slow roasted tomatoes, asparagus, preserved lemon.  
*cal 551, fat 36g, chol 102mg, carb 16g, fib 4g, prot 38g*

### CAULIFLOWER STEAK **GF**

Over red curry kale, roasted butternut squash, quinoa, smoky roasted pepper sauce, peanuts.  
*cal 598, fat 25g, chol 0mg, carb 75g, fib 14g, prot 17g*

### NEW! TENDERLOIN MEDALLIONS

Chipotle-seasoned, mashed Yukon Gold potatoes, slow-roasted tomatoes, asparagus, black garlic demi-glace.

### NEW! GINGER SHRIMP FETTUCINI

Ginger marinated shrimp, leeks, red and napa cabbage, carrots, radish, romano, soy beurre blanc, pickled snow peas, furikake tempura crunch.

### MOROCCAN TOMATOES TAGINE **GF**

**UNDER 600 CALORIES**

House-roasted tomatoes, basil olive oil drizzle, over berbère quinoa, leeks, fennel, butternut squash, dried apricots and pomegranate seeds, roasted pepper sauce, chimichurri, sunflower seeds.  
*cal 590, fat 34g, chol 0mg, carb 60g, fib 10g, prot 12g*

### LEMON CHICKEN PICCATA **GF**

**UNDER 600 CALORIES**

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

## DESSERTS

### LEMON TARTLET **GF**

Blackberries, thyme.

### FLOURLESS CHOCOLATE CAKE **GF**

Raspberries, candied pistachios, chocolate drizzle.

### CRÈME BRÛLÉE **GF**

Fresh blackberries, organic turbinado sugar.

### FLEXITARIAN HEALTHIER OPTIONS

**GF** Lower in Fat or Cholesterol **GF** Gluten-Free **VG** Vegetarian **VG** Plant-Based/Vegan

\* Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness especially if you have certain medical conditions.



# CLASSIC SOCIAL

32 PER PERSON WITH 2 HOUR LIMIT

42 PER PERSON WITH 3 HOUR LIMIT

excludes tax and service fee.

## ◆◆ ALL-AMERICAN WINES ◆◆

CAREFULLY CURATED WINES THAT SHOWCASE HIGH QUALITY + INNOVATION WHILE CELEBRATING THE TRADITIONS OF AMERICAN WINE MAKERS.

### WHITE

#### CHARDONNAY / ROUND HILL

Sonoma, California

#### SAUVIGNON BLANC / LINE 39

Central Coast, California (NZ Style)

### RED

#### MERLOT / EQUOIA

Monterey, California

#### PINOT NOIR / KIN + CASCADIA

Willamette Valley, Oregon

## ◆◆ LOCAL CRAFT BEER ◆◆

16oz. DRAUGHT

#### DOWNRIGHT PILSNER / PORT CITY

Alexandria, Virginia

Medium bodied with a soft round malt profile and crisp, spicy hop on the finish. abv 4.8%

#### EL HEFE SPEAKS / DC BRAU

Washington, DC

German Hefeweizen clean and smooth flavors of clove, lingering banana and malted wheat. abv 5.2%

#### RAISED BY WOLVES LAGER / RIGHT PROPER

Washington, DC

Medium bodied, aromatic lager with rich flavors and aromas of hops. abv 5.0%

#### 60 MINUTE IPA / DOGFISH HEAD

Milton, Delaware

A powerful but balanced East Coast IPA with a lot of citrusy hop character. abv 6.0%

#### SEASONAL SELECTIONS

Somewhere Near Here

Ask your server about our current local seasonal crafts on tap.

#### NEW! BOTTLED BEER

12oz. bottle

Yuengling, Blue Moon, Bud Light, Heineken Zero

# METROPOLITAN SOCIAL

40 PER PERSON WITH 2 HOUR LIMIT

52 PER PERSON WITH 3 HOUR LIMIT

excludes tax and service fee.

## ♦♦ SPIRITS ♦♦

WITH YOUR FAVORITE MIXERS

**TITOS VODKA**  
**BACARDI RUM**  
**NEW AMSTERDAM GIN**

**JACK DANIELS WHISKEY**  
**EL JIMADOR TEQUILA**  
**DEWARS SCOTCH**

## ♦♦ ALL-AMERICAN WINES ♦♦

CAREFULLY CURATED WINES THAT SHOWCASE HIGH QUALITY + INNOVATION WHILE CELEBRATING THE TRADITIONS OF AMERICAN WINE MAKERS.

### WHITE

**CHARDONNAY / ROUND HILL**  
Sonoma, California

**SAUVIGNON BLANC / LINE 39**  
Central Coast, California (NZ Style)

### RED

**MERLOT / EQUOIA**  
Monterey, California

**PINOT NOIR / KIN + CASCADIA**  
Willamette Valley, Oregon

## ♦♦ LOCAL CRAFT BEER ♦♦

16oz. DRAUGHT

**DOWNRIGHT PILSNER / PORT CITY**  
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Medium bodied with a soft round malt profile and crisp, spicy hop on the finish. abv 4.8%

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German Hefeweizen clean and smooth flavors of clove, lingering banana and malted wheat. abv 5.2%

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Milton, Delaware

A powerful but balanced East Coast IPA with a lot of citrusy hop character. abv 6.0%

**SEASONAL SELECTIONS**  
Somewhere Near Here

Ask your server about our current local seasonal crafts on tap.

**NEW! BOTTLED BEER**  
12oz. bottle

Yuengling, Blue Moon,  
Bud Light, Heineken Zero

# SIGNATURE SOCIAL

54 PER PERSON WITH 2 HOUR LIMIT  
65 PER PERSON WITH 3 HOUR LIMIT  
excludes tax and service fee.

## CRAFT COCKTAILS

FRESH SQUEEZED JUICES, ALL-NATURAL CANE SUGAR,  
LOCAL + SEASONAL INGREDIENTS

UP TO THREE PRE-SELECTED CRAFT COCKTAILS  
FROM OUR MENU

## PREMIUM SPIRITS

WITH YOUR FAVORITE MIXERS

GREY GOOSE VODKA  
FLOR DE CANA RUM  
HENDRICKS GIN

MAKERS MARK WHISKEY  
CASAMIGOS TEQUILA  
JOHNNY WALKER BLACK

## ALL-AMERICAN WINES

CAREFULLY CURATED WINES THAT SHOWCASE HIGH QUALITY + INNOVATION WHILE CELEBRATING THE TRADITIONS OF AMERICAN WINE MAKERS.

### WHITE

**SAUVIGNON BLANC / LINE 39**  
Central Coast, California (NZ Style)

**SAUVIGNON BLANC / MATANZAS CREEK**  
Sonoma County, Ca (Bordeaux Style)

**PINOT GRIS / J VINEYARDS**  
Russian River Valley, California

**PINOT GRIGIO / BARBOURSVILLE**  
Barboursville, Virginia

**CHARDONNAY / ROUND HILL**  
Sonoma, California

**UNOAKED CHARDONNAY / RED TAIL RIDGE**  
Finger Lakes, New York

**RIESLING / GOOD KARMA**  
Finger Lakes, New York

### RED

**PINOT NOIR / KIN + CASCADIA**  
Willamette Valley, Oregon

**PINOT NOIR / HAHN**  
Monterey, California

**MALBEC / MATCHBOOK**  
Dunningan Hills, California

**MERLOT / EQUOIA**  
Monterey, California

**MOURVEDRE / CLINE**  
Contra Costa County, California

**CABERNET SAUVIGNON / ALIAS**  
Central Coast, California

**PETITE SIRAH / MATCHBOOK**  
Dunnigan Hills, California

### SPARKLING + ROSÉ

**SPARKLING BRUT / THE DIVER**  
Monterey, California

**ROSÉ / RENEGADE**  
Columbia Valley, Washington

**ROSÉ BRUT / THE DIVER**  
Monterey, California

## LOCAL CRAFT BEER

16oz. DRAUGHT

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Alexandria, Virginia

Medium bodied with a soft  
round malt profile and crisp, spicy  
hop on the finish. abv 4.8%

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smooth flavors of clove, lingering  
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Milton, Delaware

A powerful but balanced East  
Coast IPA with a lot of citrusy  
hop character. abv 6.0%

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Somewhere Near Here

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local seasonal crafts on tap.

### NEW! BOTTLED BEER

12oz. bottle  
Yuengling, Blue Moon,  
Bud Light, Heineken Zero









# CLASSIC AMERICAN DISHES WITH A MODERN TWIST

Led by award-winning Chef, Ype Von Hengst, SILVER's menu features contemporary American favorites and healthier options. Our Flexitarian™ menu offers vegetarian, vegan, gluten-free, and Under 600 calorie options using locally sourced ingredients.

Our bar program has a carefully curated selection of American wines, local brews and hand-crafted cocktails made with fresh-squeezed juices.

## PARTNERING WITH OVER 15 LOCAL FARMS + PURVEYORS

FIREFLY FARMS, MD  
BELL & EVANS FARMS, PA  
BARNYARD'S BEST EGGS, PA

BASCIANI FARMS, PA  
PARKER FARMS, MD  
RICHARDSON FARMS, MD  
PLOCH FARMS, NJ

FIVE STAR FARMS, NJ  
C & E FARMS, VA  
STAUFFER HULLING FARMS, PA  
SHLAGEL FARMS, MD

MILLER FARMS, MD  
DOUBLE J, NJ  
MEADOW VIEW FARMS, MD

# SILVER

NEW AMERICAN BRASSERIE

CATHEDRAL HEIGHTS, DC ♦ BETHESDA, MD

Visit our website for more information on complimentary and public parking.

SUNDAY – THURSDAY 7:00AM – 11:00PM / FRIDAY + SATURDAY 7:00AM – 12:00AM

[EatAtSilver.com](https://EatAtSilver.com) ♦ Order Online ♦ Delivery

AUGUST 2023

# BETHESDA





# CATHEDRAL COMMONS

