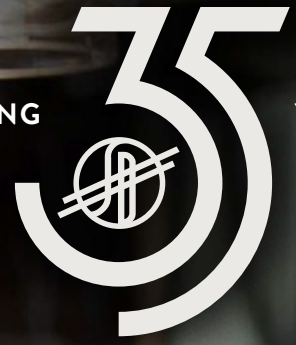


CELEBRATING



YEARS

Executive Chef
Ype Von Hengst

SILVER DINER®

THE NEXT GENERATION DINER

2024 LOCALLY SOURCED FLEXITARIAN MENU

MIMOSAS, MARYS, WINE + BEER

LOCAL BREWS AND HANDCRAFTED DRINKS

We partner with local purveyors to offer you the best from the region: craft brews, local ingredients, all-natural juices, and house-made syrups.



HEAVY SEAS, MD
Craft Beer



GEORGE'S BLOODY MARY MIX, MD
Craft Cocktail Mix



ATLAS BREW WORKS, DC
Craft Beer



DEVILS BACKBONE, VA
Craft Beer



7 LOCKS BREWING, MD
Craft Beer



WEEKEND BRUNCH

Drink Specials

Classic Mimosa 6.99,
Bloody Mary or
Deluxe Mimosa 7.99

Weekends until 4:00pm
with any entrée.

500

The number of diners visited to learn what makes a great shake.

MIMOSAS

CLASSIC MIMOSAS

Made with sparkling wine. 8.99

The Silver Diner All-natural orange, passion fruit or pineapple juice, topped with a strawberry.

The Mighty Mango All-natural mango juice, simple syrup, topped with a strawberry.

DELUXE MIMOSAS

Made with sparkling wine. 9.99

Watermelon-Cucumber Spritz
Refreshing watermelon-cucumber mix with a hint of mint.

Tropical Mimosa Guava-mint purée, all-natural orange juice and mango juice.

BOTTLE & CAN BEERS

LOCAL CRAFTS 6.49

NEW! 7 Locks Brewery Paint Branch Pilsner

NEW! Atlas Brew Works Ponzi IPA

Devils Backbone Vienna Lager

Flying Dog Bloodline Blood Orange IPA

Heavy Seas Loose Cannon American IPA

IMPORTED & DOMESTIC 5.49

Blue Moon

Bud Light

Corona

Guinness Stout

Samuel Adams

Yuengling

Angry Orchard Hard Cider **GF**

Heineken 0.0

RED & WHITE WINES

Served by the glass. 9.99 / Available by the bottle. 32.99

MERLOT Tilia – Mendoza, Argentina

Plenty of red and dark fruit with round, silky tannins. Bright red color with complex red fruits, fresh spice and floral aromatics.

CABERNET SAUVIGNON

Mars and Venus – Chile

Boasting colors of garnet and scents of ripe cherry. Full-bodied, offering flavors of cherry, chewy blackberry, hints of vanilla and consistent oak.

MALBEC Aranwa – Mendoza, Argentina

Intense aromas of plums, black cherries and cherry jam. On the palate it is soft and round, well-balanced with a long finish.

PINOT NOIR Dante – Sonoma County, CA

Round and layered palate, with candied cherry and lightly roasted coffee, Tahitian vanilla bean and a delicate oak framework.

COCKTAILS

EYE-OPENERS 9.99

Chesapeake Bloody Mary One Vodka, Old Bay rim, olives, and MD's own George's Bloody Mary mix.

Atomic Bloody Mary One Vodka, jalapeño slices, Old Bay rim, MD's own George's Spicy Bloody Mary mix.

Baileys Cold Brew Compass cold brew spiked with Baileys Irish Cream.

NEW! CLASSIC MARGARITA

El Jimador, lime, orange and agave, on the rocks. 7.99



CHARDONNAY Indaba – South Africa

Medium-intense aromas of orange, yellow melon and ripe pear. Light and easy-drinking, with ample acidity and flavors.

PINOT GRIGIO Clic – Italy

Delicious and refreshing with invigorating aromas and flavors of fresh yellow and green apples, white peach and quince.

SAUVIGNON BLANC TerraNoble – Chile

Fresh, aromatic, fruit-forward, and herbaceous. Completely un-oaked for a crisp refreshing finish.

ROSÉ Chateau Vartely – Moldova

Malbec and Syrah Rosé. Light, fresh and crisp, clear notes of sweet fruits, elegant and zesty.

PROSECCO Poggio Costa – Italy

Intense and fruity with golden apple notes. Fresh with a strong minerality and balanced with sweet honey notes.

MILKSHAKES + BEVERAGES

HAND-SPUN MILKSHAKES

Hand-spun shakes so big we include the shake tin on the side!

CLASSIC SHAKES

All-natural Tillamook ice cream, Lehigh Valley Farms milk. 9.79

Chocolate

Vanilla

Strawberry

Black & White

DELUXE SHAKES

All-natural Tillamook ice cream, Lehigh Valley Farms milk, fresh fruit. 9.99

NEW! Mango Tajin

Vanilla ice cream, mango juice, dash of Tabasco, Tajin, lime.

Nutella-Banana

Vanilla ice cream, Nutella, banana, salted caramel.

Chunky Monkey Banana

Vanilla ice cream, banana, chocolate chips, chocolate sauce, Oreo cookies.

Oreo Cookie

Vanilla ice cream, Oreo cookies.

Campfire Shake

Vanilla ice cream, graham crackers, marshmallow, chocolate pearls.

PLANT-BASED SHAKES

All-natural, dairy-free Eclipse plant-based ice cream and oat milk. 9.99

Mocha Cold Brew

Compass cold brew, chocolate syrup, whipped almond-coconut cream.

Minty Grasshopper

Peppermint syrup, Oreo cookies, whipped almond-coconut cream.

Hibiscus Mango

Hibiscus and cane sugar, mango.

BOTTOMLESS

Free refills on the following beverages.

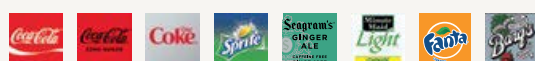
COMPASS COFFEE

DC locally roasted, ground fresh all day – regular or decaf.

TAZO HOT TEA

FRESHLY BREWED GOLD PEAK ICED TEA

Peach or Raspberry



HOUSE-MADE SODAS

6.99 each. Spike any soda with house vodka or rum - add 4.99

TRIPLE-PEACH SODA

LEMON-LIME NO-JITO


WATERMELON-CUCUMBER-MINT LEMONADE

HIBISCUS LEMONADE – Sugars 8g

GUAVA-MINT GINGER ALE

BEVERAGES

SALTED CARAMEL MOCHA COLD BREW

Compass cold brew topped with whipped cream or  whipped almond-coconut cream. 4.99

NEW! GINGER-TURMERIC CARROT JUICE 10oz. – 5.99

ALL-NATURAL ORANGE JUICE, APPLE, CRANBERRY, GRAPE OR V8 JUICE Small – 3.29 / Large – 4.49

WHOLE, SKIM OR OAT MILK Small – 3.29 / Large – 3.99

HOT CHOCOLATE 3.29

SARATOGA SPRING WATER Sparkling or natural 3.29

ALL-NATURAL MILK, ICE CREAM AND AGAVE TOPPINGS

Simple ingredients including Tillamook all-natural ice cream, Lehigh Valley Farms milk and fresh fruit make the best-tasting shake.



LEHIGH VALLEY FARMS, PA Milk



TILLAMOOK Ice Cream



ECLIPSE Plant-Based Ice Cream



COMPASS COFFEE, DC Cardinal Roast Coffee



Spike It!

Add a shot of Baileys Irish Cream to Coffee or Hot Chocolate - add 3.99

Spike any soda with house vodka or rum - add 4.99

HEALTHIER FLEXITARIAN OPTIONS

 Lower in Fat & Cholesterol

 Vegetarian

 Plant-Based (Vegan)

 Gluten-Free

APPETIZERS + SMALL PLATES

LOCAL NON-GMO PRODUCE IN SEASON

Local produce which is picked at their peak is less likely to lose their beneficial nutrients. By working with local partners we know where the produce comes from and how it is grown.



BASCIANI FARMS, PA
Cremini Mushrooms



RICHARDSON FARMS, MD
Kale



PURE SPICE, MD
Custom Spices



LIONI LATTICINI, NJ
Burrata



UPTOWN BAKERY, MD
Breads Baked Daily



LOCAL FARMS
Non-GMO Produce

HEALTHIER FLEXITARIAN OPTIONS

♥ Lower in Fat & Cholesterol

VT Vegetarian

🌿 Plant-Based (Vegan)

GF Gluten-Free



Lemon-Lime No-Jito &
Local Burrata Bruschetta VT

APPETIZERS & SMALL PLATES

AVOCADO TOAST 🌿

Avocado mix, hemp hearts, olive oil, microgreens, sourdough. 14.99

- Smoked salmon* - add 3.99
- Substitute gluten-free GF toast - add 1.49

CRISPY FRIED BRUSSELS SPROUTS VT

Cinnamon-chipotle seasoned, dried apricots and cranberries, pecans, Southwest ranch. 12.49

SHRIMP QUESADILLA

Tasso ham, andouille, peppers, scallions, parmesan and jack cheddar cheeses, arugula, guacamole, cilantro sour cream. 15.99

LEMONY CHICKPEA HUMMUS & CAULIFLOWER PITA 🌿 GF

House-made, tahini-based, sunflower seeds, apricots, olive oil, pickled onions, cilantro. 11.99

LOADED CHEESE FRIES

Old Bay, jack cheddar, bacon, scallions, Southwest ranch. 12.99

LOCAL BURRATA BRUSCHETTA VT

Creamy mozzarella, tomatoes, pesto, balsamic, hot honey drizzle, sunflower seeds, toasted sourdough. 12.99

IT'S BACK! OLD BAY FRIED SHRIMP

Sustainable shrimp, panko hand-breaded, banana pepper relish, house-made kewpie tartar. 6 for 9.99 / 10 for 13.99

OLD BAY WINGS

Roasted in-house, then fried, with celery, Southwest ranch and mambo sauce. 5 for 11.49 / 10 for 16.99

BUFFALO WINGS

Roasted in-house, then fried, with celery and bleu cheese dressing. 5 for 11.49 / 10 for 16.99

CRISPY CHICKEN TENDERS

Our own recipe! Antibiotic and hormone-free with honey mustard. 5 for 12.99

FRESH SALADS + SOUPS

FRESH SALADS CHOPPED DAILY

IT'S BACK! SUMMER WATERMELON & SHRIMP

Sustainable, wild-caught, house-made citrus dressing, greens, vine-ripened tomatoes, Kalamata olives, quinoa, feta, basil, mint, pomegranate. 19.99

ANCIENT GRAIN SHRIMP BOWL

Quinoa, farro, fresh burrata, roasted tomatoes, greens, Kalamata olives, watermelon radish, sunflower seeds, microgreens, pesto vinaigrette. 19.99

LEMONY HUMMUS GREEK SALAD & CAULIFLOWER PITA BOWL

Hummus, tomatoes, romaine, cucumbers, peppers, red onion, oregano, feta, olives, feta dressing, cauliflower pita. 16.99

- Cal 586, Fat 43g, Chol 40mg, Carb 31g, Fiber 10g, Prot 16g
- Grilled chicken - add 4.99
- Grilled shrimp - add 6.99
- Grilled Antarctic salmon* - add 8.99

WARM ROASTED LOCAL VEGGIE SALAD

Beets, squash, Brussels sprouts, red peppers, basil, arugula, kale, sunflower seeds, pecans, dried apricots in our house-made champagne vinaigrette. 15.99

- Grilled chicken - add 4.99
- Grilled shrimp - add 6.99
- Grilled Antarctic salmon* - add 8.99

CHOPPED COBB

Greens, nitrate-free bacon, grilled chicken, tomatoes, carrots, hard-boiled egg, cucumbers, croutons, bleu cheese, guacamole, tossed with tangy ranch dressing. 19.99 / Half 16.99

GRILLED CHICKEN OR FRESH SALMON CAESAR*

Chicken or sustainable Antarctic salmon, cinnamon-chipotle spiced, romaine, kale, Romano, tomatoes, croutons, tossed with Caesar dressing. Chicken 17.99 / Salmon 21.99

- Extra fillet of grilled Antarctic salmon* - add 8.99



It's Back! Summer Watermelon & Shrimp 


SIGNATURE SOUPS

Served with all-natural, trans fat-free, non-GMO crackers.

MOM'S CHICKEN NOODLE

Our own recipe loaded with chicken and noodles! 8.49


TURKEY CHILI

- Sweet and spicy chopped turkey, beans. 8.49
- Cilantro sour cream and jack cheddar - add 1.49
 - Cranberries and scallions - add 1.49
 - Gluten-free  without crackers

KICKIN' CRAB & CORN CHOWDER

A Chesapeake favorite. 8.99

IT'S BACK! ORGANIC TOMATO BISQUE

- Organic tomatoes, creamy base. 8.49
- Gluten-free  without crackers

“UP-TO-THE-MINUTE LOCAVORE MENU”

The New York Times



SUSTAINABLE
Fresh Salmon

EAT WELL DO WELL *Rewards Club*



\$5 FOR EVERY 5 VISITS

Within 5 months.



EXCLUSIVE REWARDS & PROMOTIONS

With the Silver Diner App for iOS & Android.



BEST RESTAURANT REWARD

Complimentary birthday entrée & dessert.**



SUPPORT LOCAL SCHOOLS

Schools can earn 5% of your spending.



EASY TO USE

Earn points using Silver Diner app, card, or phone number.

Download the Silver Diner app to join today!

Learn more or link your phone number at SilverDiner.com/ewd

Available for iOS and Android.

** Restrictions apply.

CLASSIC MODERN ENTRÉES

ALL-NATURAL, ANTIBIOTIC & HORMONE-FREE

Silver Diner is committed to sustainable agriculture and pure ingredients by using all-natural, antibiotic and hormone-free meats. Our organic meats are certified to the USDA Organic Standards.



CREEKSTONE FARMS
Black Angus Beef (Halal)



ALLEN FAMILY FARMS, DE
Chicken (Halal)



KOCH'S FARM, PA
Sustainable Turkey



ICELAND CATCH
Wild-Caught Cod

MD / PA / VA
Local Tenderloin (Halal)



CLASSIC ENTRÉES,
FRESH SEAFOOD & STEAK
INCLUDE

*Cup of Soup
or Side Salad*



LOCAL CRAFT BEER
OR WINE, THE PERFECT
MATCH FOR

*Dinner at
the Diner*

CLASSIC ENTRÉES

Choice of cup of soup, chili, side mixed green or Caesar salad.

CREEKSTONE FARMS BLACK ANGUS MEATLOAF

Half-pound, thickly sliced, brown gravy, crispy onion straws, mashed Yukon Gold potatoes, fresh veggies, corn. 19.99

KOCH'S FARM FREE-RANGE TURKEY PLATTER

Sustainable turkey over sourdough, rosemary-sage gravy, mashed Yukon Gold potatoes, fresh veggies, ginger cranberry-orange sauce. 21.99

- Substitute gluten-free bread instead of sourdough - add 1.49

CALF'S LIVER, ONIONS & CREMINI MUSHROOMS*

Nitrate-free bacon, caramelized onions, mashed Yukon Gold potatoes, gravy, corn, fresh veggies. 19.99

ROASTED ALLEN FARMS CHICKEN POT PIE

Mushrooms, basil, roasted squash, peas, roasted corn, scallions, tarragon, topped with a flaky buttery crust. 19.99

CHICKEN TENDER PLATTER

Our own recipe! Antibiotic and hormone-free with honey mustard, coleslaw and choice of crispy fries or veggie. 18.99



New! Creekstone Farms Flat Iron Steak

FRESH SEAFOOD & STEAK

Choice of cup of soup, chili, side mixed green or Caesar salad.

LOCAL TENDERLOIN STEAK FRITES*

Three halal medallions, pesto hollandaise sauce, crispy fries, garlic spinach. 25.99

- Jumbo lump crab cake - add 9.99
- Six fried shrimp - add 9.99

NEW! CREEKSTONE FARMS FLAT IRON STEAK*

Flat iron halal steak topped with bleu cheese butter and crispy onion straws, mashed Yukon Gold potatoes, scallions, sautéed garlic spinach. 27.99

- Gluten-free without onion straws

IT'S BACK! OLD BAY FRIED SHRIMP

Sustainable shrimp, hand-breaded, banana pepper relish, house-made kewpie tartar, Old Bay crispy fries, coleslaw. 18.99

GIANT CRAB CAKE PLATTER

Jumbo lump crab cake, house-made kewpie tartar sauce, crispy onion straws, coleslaw, choice of Old Bay crispy fries or veggie. 27.99

- Extra crab cake - add 9.99

SHRIMP SCAMPI

Basil-garlic sustainable shrimp, garlic wine sauce, scallions, tomatoes, cremini mushrooms, angel hair pasta. 22.99

- Substitute gluten-free quinoa pasta - add 1.49

UNDER 600 + PLANT-BASED



UNDER 600 CALORIE ENTRÉES

SUMMERTIME COD ❤️ GF

Wild-caught Icelandic cod over quinoa and pomegranate, grilled tomatoes, asparagus, garlic lemon sauce. 25.99

- Cal 467, Fat 19g, Chol 85g,
Carb 32g, Fiber 4g, Prot 41g

LEMON CHICKEN PICCATA ❤️

Caper lemon sauce, cinnamon-chipotle farro with zucchini and tomato, scallions, basil, fresh veggies. 18.99

- Cal 598, Fat 28g, Chol 98mg,
Carb 38g, Fiber 6g, Prot 45g

NEW! SKEWERED SHRIMP BIBIMBAP ❤️

Miso-glazed and cinnamon-chipotle spiced, toasted coconut, bibimbap rice, curry sauce 18.99

- Cal 600, Fat 27g, Chol 239mg,
Carb 51g, Fiber 4g, Prot 39g

GRILLED FRESH SALMON* ❤️ GF

Sustainable Antarctic salmon, cinnamon-chipotle spiced, garlic lemon sauce, yellow brown rice and organic non-GMO edamame beans, fresh veggies. 23.49

- Cal 588, Fat 27g, Chol 71mg,
Carb 53g, Fiber 6g, Prot 34g

PLANT-BASED VEGAN ENTRÉES

THAI CAULIFLOWER QUINOA PASTA 🌱 GF

Coconut curry sauce, flash-fried cauliflower, roasted butternut squash, scallions, basil, quinoa pasta, nooch, peach salsa, pistachios. 18.99

- Grilled chicken - add 4.99
- Grilled shrimp - add 6.99
- Grilled Antarctic salmon* - add 8.99

IT'S BACK! BRUSSELS SPROUTS & LENTILS 🌱

Crispy Brussels sprouts over lentils, leeks, tomatoes, fire-roasted red pepper sauce, pistachios. 18.49

IMPOSSIBLE™ MEATLESS TACO BOWL 🌱

Three bbq soy protein tacos, guacamole, pickled ginger, black bean salsa, cilantro, flour tortillas, pickled onions and banana peppers, side of greens, roasted corn, squash and quinoa salad. 18.49

VEGGIES + SIDES

Add to any meal for 4.99 each.

New! Grilled Asparagus 🌱 GF

Garlic Spinach 🌱 GF

Roasted Veggies 🌱 GF

Fresh Veggies VT GF

Organic Non-GMO Edamame Beans 🌱 GF

Yellow Brown Rice 🌱 GF

Mashed Yukon Gold Potatoes VT GF

Buttered Corn VT GF

Side Salad VT

Crispy Fries

Sweet Potato Fries 5.49



February 1989, the first Silver Diner opened in Rockville, Maryland.

“
FOOD THAT'S
CLEVERLY
CONCEIVED
”

WALL STREET JOURNAL

20

Local Farms and Purveyors that we partner with.

flex·i·tar·i·an

Noun

a person who has a primarily vegetarian diet but occasionally eats meat or fish: in my close social circle I have a vegetarian, a pescatarian, and a flexitarian

[as modifier]
a flexitarian diet.

HEALTHIER FLEXITARIAN OPTIONS

♥ Lower in Fat & Cholesterol

VT Vegetarian

🌱 Plant-Based (Vegan)

GF Gluten-Free

SELECT BURGERS

GRASS-FED CREEKSTONE STEAKHOUSE BLACK ANGUS

Creekstone Beef uses an all-natural vegetarian feed to raise their hand-selected, USDA Certified 100% Black Angus cattle. The result is a better burger, consistently tender and flavorful.



BLACKWING FARMS
Organic Bison



KOCH'S FARM, PA
Sustainable Turkey



CREEKSTONE FARMS
Black Angus Beef (Halal)



UPTOWN BAKERY, MD
Multigrain Breads Baked Daily



IMPOSSIBLE FOODS
Beef Made from Plants, Soy Protein



**BURGERS GO GREAT
WITH A**

*Hand-Spun
Milkshake*

HEALTHIER FLEXITARIAN OPTIONS

♥ Lower in Fat & Cholesterol

🌱 Vegetarian

🌿 Plant-Based (Vegan)

🌾 Gluten-Free



Hickory Smokehouse Cheddar Burger

SELECT BURGERS

BEEF*, ORGANIC BISON*, CHICKEN OR PLANT-BASED

We grill our Creekstone Steakhouse Beef burgers medium with a pink center unless otherwise requested. Arugula, red onion, tomato, and pickles with choice of crispy fries or veggie 🌱.

Substitutions: Chicken Breast – no charge / Organic Bison* – add 2.99

Impossible™ Burger 🌱 – add 1.99 / Gluten-free 🌾 burger bun – add 1.49

HAMBURGER*

Halal Creekstone beef served pink or cooked through. 14.99

– American, cheddar or Swiss- add 1.49

– Nitrate-free bacon 🌾 - add 1.49

HICKORY SMOKEHOUSE CHEDDAR BURGER*

Bbq-basted, cheddar, caramelized onions, cremini mushrooms, nitrate-free bacon. 18.49

NEW! PATTY MELT*

Swiss, cheddar, caramelized onions, pickles, arugula, thousand island, honey mustard, grilled Jewish rye, with coleslaw. 18.49

KICKIN' SHORT RIB BURGER*

Creekstone Beef, sliced sous vide short rib, nitrate-free bacon, cheddar, jalapeños, onion straws, Southwest ranch and bbq. 18.49

BACON BLEU BURGER*

Bleu cheese crumbles, nitrate-free bacon, onion straws, A.1., tomato, honey mustard. 17.99

HAWAIIAN LUAU*

Asian bbq-basted, caramelized pineapple, pickled shishitos, peach salsa, honey mustard, sweet potato fries (instead of regular). 18.49

IMPOSSIBLE™ MISO BURGER 🌱

Miso-glazed soy protein burger, watermelon radish, pickled ginger, arugula, wasabi sour cream. 16.99

SPECIALTY SANDWICHES

SPECIALTY SANDWICHES

With 🌿 coleslaw and choice of crispy fries or veggie. Gluten-free 🍞 sandwich bread – add 1.49

RIBEYE PHILLY STEAK

Halal ribeye, caramelized onions, white American cheese, mayo, scallions, sub roll, side of honey-pepper relish. 16.99

- Sautéed cremini mushrooms, or roasted red peppers - add 1.49
- Double Philly meat - add 4.99

NEW! TOMATO & BURRATA 🍅

Creamy mozzarella, tomatoes, romaine, basil-pine nut pesto, balsamic drizzle, roasted red pepper, ciabatta. 16.99

TRIPLE-DECKER CLUB

Free-range turkey, ham, mozzarella, nitrate-free bacon, lettuce, tomato, mayo, toasted sourdough. 16.99

- Guacamole - add 1.99

FRIED TRIPLE-PICKLED CHICKEN

Pickle-brined chicken layered with pickled onions, dill pickles, banana peppers, arugula, honey mustard. 17.99

PASTRAMI REUBEN

Lean, smoky pastrami, thousand island, Swiss, sauerkraut, grilled Jewish rye. 17.49

SOUTHWEST TURKEY

Free-range turkey, tomatoes, romaine, Southwest ranch, pepper jack, guacamole, ciabatta. 14.99

CLASSIC BLT

Nitrate-free bacon, lettuce, tomato, mayo, toasted sourdough. 12.99

GRILLED CHEESE DELUXE 🍅

White American cheese, mozzarella, grilled sourdough, side of ginger cranberry-orange sauce. 11.99

- Nitrate-free bacon 🍞, ham or tomato - add 1.49

IT'S BACK! GRILLED CHEESE CLASSIC COMBO 🍅

Grilled cheese deluxe with bowl of organic tomato bisque (instead of crispy fries and coleslaw). 13.99

- Nitrate-free bacon 🍞, ham or tomato - add 1.49



WEEKDAY LUNCH

Blueplates

FEATURING 18
ENTRÉE OPTIONS

Available weekdays 11am – 4pm.
See the Blueplate insert for details

“
AFFORDABLE
FARM-TO-TABLE
DINING
”

POLITICO



Fried Triple-Pickled Chicken

VEGGIES + SIDES

Add to any meal for 4.99 each.

New! Grilled Asparagus 🌿 🍞

Garlic Spinach 🌿 🍞

Roasted Veggies 🌿 🍞

Fresh Veggies 🍅 🍞

Organic Non-GMO Edamame Beans 🌿 🍞

Yellow Brown Rice 🌿 🍞

Mashed Yukon Gold Potatoes 🍅 🍞

Buttered Corn 🍅 🍞

Side Salad 🍅

Crispy Fries

Sweet Potato Fries 5.49



The First Diner

PROVIDENCE, RI

A horse-drawn lunch cart selling sandwiches, coffee, pies and eggs to townspeople late at night was originally conceived by Walter Scott in 1858, later evolving into the chrome diners of the 50's.



CAR HOP • CARRYOUT
CATERING • DELIVERY

Just Call Ahead or Order
Online using the Silver Diner
App or SilverDiner.com

Best Price Guarantee &
No Service Fees

ALL-DAY BREAKFAST

NOT YOUR TYPICAL BREAKFAST

We are committed to serving Fresh & Local ingredients to make healthier meals. We serve cage-free eggs from Amish farms, use unbleached flour with more nutrients, and offer vegetarian & gluten-free options for today's lifestyles.



BARNYARD'S BEST, PA
Cage-Free Amish Eggs



LOGAN'S SAUSAGE, VA
Chorizo Sausage



FIREFLY FARMS, MD
Goat Cheese



ENCORE SAUSAGE, MD
Pork Sausage



WEEKDAY BREAKFAST

Blueplates

**INCLUDES COFFEE & JUICE
STARTING AT 10.99**

Available weekdays until 11am.
See the Blueplate insert for details



Cage-Free Eggs

**SOURCED FROM
AMISH FARMS IN
PENNSYLVANIA**

FARM-FRESH OMELETTES

OAXACA (WAH-HAW-KAH)

Oaxaca-black bean salsa, pepper jack, salsa roja, cilantro, guacamole, fresh strawberries and fruit, whole wheat toast. 15.99

WESTERN

Organic ham, green peppers, onions, served with biscuit and home fries. 13.99

CALIFORNIA

Egg whites, chicken, tomato, jack cheddar, scallions, Baja black bean salsa, cilantro sour cream, fresh strawberries and fruit, whole wheat toast. 15.99
- Cal 638, Fat 27g, Chol 122mg, Carb 36g, Fiber 6g, Prot 59g (without toast)
- Guacamole - add 1.99

BABY SPINACH, FETA & CREMINI MUSHROOM

Tomatoes, toasted bagel with cream cheese and home fries. 15.99

JACK CHEDDAR CHEESE

Shredded jack cheddar cheese, with biscuit and home fries. 11.99
- Diced nitrate-free bacon , sausage or organic ham - add 1.49 each

PHILLY STEAK

Sliced halal ribeye, caramelized onions, white American cheese, jack cheddar, scallions, served with biscuit and home fries. 16.99
- Sautéed cremini mushrooms or roasted red peppers - add 1.49 each

FARM-FRESH EGG COMBOS

POWER BREAKFAST

Egg whites topped with cremini mushrooms, spinach, roasted tomatoes, feta, turkey bacon, fresh strawberries and fruit, whole wheat toast. 15.99
- Cal 642, Fat 36g, Chol 75mg, Carb 43g, Fiber 10g, Prot 39g (without toast)

CORNED BEEF HASH & EGGS*

Cage-free Amish eggs any style, home fries, buttermilk biscuit. 16.99

LUMBERJACK BREAKFAST*

Silver dollar pancakes, cage-free Amish eggs any style, choice of two meats, home fries. 16.99

COUNTRY SCRAMBLER

Cage-free Amish eggs scrambled, sausage, home fries, cremini mushrooms, onions, green peppers, jack cheddar, sausage gravy, silver dollar pancakes, fresh strawberries and fruit. 16.49

THE AMERICAN FAVORITE*

Cage-free Amish eggs any style, choice of breakfast meat, home fries, buttermilk biscuit. 12.99

COUNTRY-FRIED STEAK & EGGS*

Breaded steak, with sausage gravy, cage-free Amish eggs any style, home fries, buttermilk biscuit. 16.99

FRESH OFF THE GRIDDLE

Top with fresh strawberries for 2.99, Add 100% pure Vermont maple syrup for 2.99.

QUINOA & COCONUT PANCAKES

Blueberries, pecans, grilled bananas, fresh strawberries and fruit, agave. 15.99

BUTTERMILK PANCAKES & EGGS*

Two cakes, whipped butter, cage-free Amish eggs any style, choice of meat. 13.99
- Blueberry, Banana, Cranberry, Pecan or Chocolate Chips - add 1.49

OAT MILK PROTEIN PANCAKES

40 grams of protein! Blueberries, pistachios, whipped almond-coconut cream, powdered sugar, agave. 15.99

BELGIAN WAFFLE & EGGS*

Powdered sugar, whipped butter, cage-free Amish eggs any style, choice of meat. 13.49

CARAMEL FRENCH TOAST

Challah bread, salted caramel drizzle, powdered sugar. 12.99
- With cage-free Amish eggs any style and choice of meat* - 14.99
- Substitute gluten-free toast - add 1.49

IT'S BACK! RED, WHITE & BLUE FRENCH TOAST

Cinnamon sugar-crust, fresh raspberries and blueberries, layered cinnamon cream, candied pecans, chocolate drizzle. 16.99
- With cage-free Amish eggs any style and choice of meat* - 18.99



It's Back! Red, White & Blue French Toast

EVERY DAY BRUNCH



Organic Bison Huevos Rancheros

EVERY DAY BRUNCH SPECIALTIES

JUST EGG BREAKFAST TACOS 🌱

Two bbq soy protein and JUST Egg tacos, guacamole, pickled ginger, black bean salsa, cilantro, flour tortillas, pickled onions and banana peppers, side of greens, roasted corn, squash and quinoa salad. 17.99

AVOCADO TOAST & EGGS* 🍃

Avocado mix, hemp hearts, olive oil, microgreens, sourdough, with cage-free Amish eggs. 16.99

- Smoked salmon* - add 3.99

- Substitute gluten-free 🍃 toast - add 1.49

CREEKSTONE FARMS FLAT IRON STEAK & EGGS*

Black Angus halal steak, cage-free Amish eggs any style, home fries. 24.99

- Please allow the proper cooking time for medium-well to well-done steaks; between 15-20 minutes.

GREAT ADD-ONS + A LA CARTE

ACAI ICELANDIC YOGURT PARFAIT 🍃 🍃

Chia coconut granola, blueberries, bananas, strawberries, honey. 8.99

- Cal 393, Fat 5g, Chol 5mg,
Carb 73g, Fiber 5g, Prot 16g

STURM VILLAGE FARMS ORGANIC OATMEAL OR SOUTHERN GRITS

Available until 11am. 3.49

- Raisins, cranberries or cheese - add 1.49

FRESH STRAWBERRIES & FRUIT 6.99

ROASTED HOME FRIES 3.99

ORGANIC BISON HUEVOS RANCHEROS*

Crispy whole wheat tortillas, chorizo hash with organic bison, cage-free Amish eggs over-easy, peppers, salsa roja, scallions, cilantro, goat cheese, guacamole. 18.99

BAY BENEDICT*

Giant jumbo lump crab cake, English muffin, baby spinach, diced tomatoes, roasted corn, basil, cage-free Amish eggs over-easy, hollandaise, Old Bay, fresh strawberries and fruit. 21.99

CLASSIC EGGS BENEDICT*

English muffin, maple ham, tomatoes, cage-free Amish eggs over-easy, hollandaise, home fries. 16.99

FRIED PICKLE-BRINED CHICKEN & WAFFLE

Boneless breaded chicken, pecan waffle, with cherry pepper honey, sausage gravy and syrup. 17.99

BREAKFAST MEATS 4.49

Applewood-Smoked Ham Steak 🍃

Nitrate-Free Bacon 🍃

Encore Local Pork Sausage 🍃

Turkey Bacon 🍃

Local Maple Chicken Sausage 🍃

Veggie Sausage 🌱

ENGLISH MUFFIN 2.99

SESAME BAGEL

With cream cheese or butter 3.49

HEALTHIER FLEXITARIAN OPTIONS

🌱 Scrambled vegan
JUST Egg - add 2.49

♥ Egg whites for our omelettes
or egg combos - add 1.49

♥ Fresh strawberries and fruit
for home fries - add 1.49

Gluten-free 🍃 bread for toast
or French toast - add 1.49

🌱 Vegan and 🍃 gluten-free
Smart Balance buttery spread
available on request

♥ Lower in Fat & Cholesterol

🍃 Vegetarian

🌱 Plant-Based (Vegan)

🍃 Gluten-Free



WEEKEND BRUNCH *Drink Specials*

CLASSIC MIMOSA 6.99,
BLOODY MARY OR
DELUXE MIMOSA 7.99

Weekends until 4:00pm
with any entrée.

“
THE BEST PLACE
FOR A POWER
BREAKFAST
”

WASHINGTONIAN

*We offer a 10%
Senior's discount for
65 years and older.*

HOUSE-MADE DESSERTS

THE SWEET SPOT

From our apple pie to cheesecake, these traditional desserts with modern twists are perfect to share



LEHIGH VALLEY FARMS, PA
Milk



TILLAMOOK
Ice Cream



ECLIPSE
Plant-Based Ice Cream

We use common equipment for food products. We cannot guarantee that any item sold will be free from traces of allergens. Our kitchen is not a gluten-free environment. *Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. MV-04/24-12



It's Back! Peach Pie for Two

APPLE PIE

Our signature dessert baked daily! Made with cinnamon-spiced apples in a buttery crust, drizzled with salted caramel. Slice 8.49 / à la mode - add .99

IT'S BACK! PEACH PIE FOR TWO

Handmade and baked daily, salted caramel drizzle, served à la mode. 11.99
- Limited availability

DOUBLE-CHOCOLATE TRIPLE-LAYER CAKE

A chocolate lover's dream! Drizzled with vanilla and dark chocolate. Slice 8.99 / à la mode - add .99

NEW! CHEESECAKE

Junior's Famous New York cheesecake, fresh raspberries, strawberry drizzle. 8.99

BROWNIE DECADENCE ^{GF}

Chewy fudge brownie topped with all-natural Tillamook vanilla and chocolate ice creams, hot fudge, salted caramel, whipped cream and walnuts. 8.49

HOME-STYLE BREAD PUDDING

Cinnamon-spiced apples, walnuts, served warm with Tillamook all-natural vanilla ice cream and salted caramel. 8.99

WORLD'S SMALLEST SUNDAE [♥]

One scoop of all-natural Tillamook ice cream with whipped cream, walnuts and your choice of topping. 3.99
- Cal 301, Fat 16g, Chol 19mg, Carb 37g, Fiber 0g, Prot 3g
(based on vanilla ice cream with hot fudge)

SILVER DINER

THE NEXT GENERATION DINER

Changing the Way America Eats for 35 Years!



EAT WELL. FRESH & LOCAL INGREDIENTS

Every season Chef Ype creates a new menu featuring products that make the most of what's in season from more than 15 local farms. Whether you are a vegan or a traditional diner lover, we have the choices for how you live and a healthy dose of what you crave.

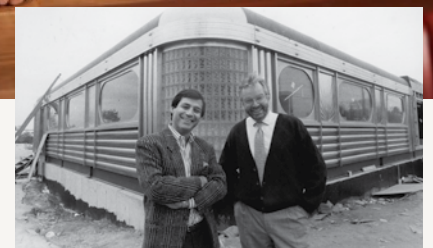
BE WELL. AWARD-WINNING WORKPLACE

Our culture is at the forefront of everything we do. We believe that empowering people in their professional and personal life leads to a great work environment. We are proud to be nationally and locally recognized as a great place to work: Top Workplaces by USA Today, Employer of Choice by Blackbox Intelligence, and Most Diverse Places to Work by Washington Business Journal.

DO WELL. PROMOTING HEALTH & WELLNESS

We believe in supporting the communities we live in and serve. That's why over the past two years we have prepared 75k meals for children in need, and sold hundreds of farm boxes to help local farmers. Your support has enabled us to contribute well over one million dollars back to our communities. Thank you.

Maryland, New Jersey, Virginia & DC • SilverDiner.com • f X IG



Founder & CEO Robert Giaimo (left) with Founder & Executive Chef Ype Von Hengst at Columbia Silver Diner, 2019 (top) and the Original Rockville Silver Diner, 1989 (bottom).