



SILVER DINER®

EAT WELL  
BE WELL

2022  
LOCALLY SOURCED  
FLEXITARIAN MENU

Executive Chef  
Ype Von Hengst

# BEER WINE COCKTAILS

## Local Brews & Handcrafted Drinks

Crafted by our award-winning mixologist Richard Torres, we use freshly squeezed juices, all-natural cane sugar, locally sourced products, and seasonal ingredients to create the highest quality beverages possible.

HEAVY SEAS, MD  
Craft Beer

DEVILS BACKBONE, VA  
Craft Beer

FLYING DOG, MD  
Craft Beer

GEORGE'S BLOODY MARY MIX, MD  
Craft Cocktail Mix

## COCKTAILS

### ★ GRANDMA'S PINK LEMONADE

1One Vodka, fresh strawberries, peach schnapps, house-made sour mix. 11.99

### *New!* WATERMELON-CUCUMBER MOJITO

Bacardi Rum, watermelon-cucumber mix, fresh lime, fresh mint. 11.99

### SANGRIA

Apricot brandy, house red wine, all-natural orange juice, simple syrup and fresh fruit. 9.99

### COLLINS & BERRIES

New Amsterdam Gin, Bacardi Raspberry, house-made sour mix, blueberries, club soda. 11.99

### THE SD MULE

1One Vodka, ginger beer syrup, lime juice. 11.99

### ★ TROPICAL SIDECAR

All-natural mango mix, Hennessy Cognac, Grand Marnier, house-made sour mix, sugar rim, orange garnish. 13.99

### KENTUCKY BARREL OLD FASHIONED

Bulleit Bourbon, black cherry syrup, simple syrup and Angostura bitters. 13.99

### ★ THUNDERBIRD MARGARITA

1800 Silver Tequila, triple sec, lime juice, agave syrup with Grand Marnier float. 13.99

### STRONG ISLAND ICED TEA

Grey Goose, Bacardi, Casamigos, Cointreau, house-made sour mix, Coke. 14.99

### *New!* PASSIONATE SUMMER

Casamigos Tequila, Cointreau, passion fruit purée, house-made agave syrup, fresh lime juice. 13.99

*See Our Bar Menu for  
MIMOSAS, BRUNCH COCKTAILS  
& SEASONAL SELECTIONS*



## BOTTLED BEERS

### LOCAL CRAFT 6.99

DEVILS BACKBONE VIENNA LAGER

FLYING DOG BLOODLINE BLOOD ORANGE ALE

HEAVY SEAS LOOSE CANNON AMERICAN IPA

### IMPORTED & DOMESTIC 5.99

BLUE MOON / BUD LIGHT / CORONA

GUINNESS STOUT / SAMUEL ADAMS / YUENGLING

*New!* HEINEKEN 0.0 / *New!* TRULY HARD SELTZER

GF ANGRY ORCHARD HARD CIDER

## RED & WHITE WINES

Served by the glass. 9.99 / Available by the bottle. 34.99

### *New!* 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.

### *New!* 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.

### *New!* 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.

★ Silver Diner Favorite

### *New!* CHARDONNAY Indaba – South Africa

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

### *New!* PINOT GRIGIO Clic – Italy

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

### *New!* SAUVIGNON BLANC TerreNoble – 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 with clear notes of sweet fruits, elegant and zesty.

### *New!* PROSECCO Poggio Costa – Italy

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

# APPETIZERS SALADS SOUPS

## 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

LOCAL FARMS  
Non-GMO Produce

## APPETIZERS & SMALL PLATES

### AVOCADO TOAST

Avocado mix, hemp hearts, olive oil, microgreens, sourdough. 13.99  
- Smoked salmon\* - add 4.99  
- Substitute  toast - add 1.49

### CRISPY FRIED BRUSSELS SPROUTS

Cinnamon-chipotle seasoned, dried apricots and cranberries, pecans, Southwest ranch. 10.99

### LEMONY CHICKPEA HUMMUS & CAULIFLOWER PITA

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

### SHRIMP QUESADILLA

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

### BUFFALO ALLEN FARMS WINGS

Roasted in-house, then fried, with celery, and bleu cheese dressing. 5 for 8.99 / 10 for 15.99

### CRISPY CHICKEN TENDERS

Our own recipe! Antibiotic and hormone-free with honey mustard. 11.99

### CHEESE FRIES

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



*It's Back!* Ancient Grain Shrimp Bowl



Avocado Toast with Salmon


## SIGNATURE SOUPS

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

### MOM'S CHICKEN NOODLE

Our own recipe loaded with chicken and noodles! 7.99



### TURKEY CHILI

Sweet and spicy chopped turkey, beans. 7.99  
- 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. 7.99

### *It's Back!* SD VEGGIE CHILI

Tomatoes, kidney beans, carrots, onions, mushrooms, squash. 7.99  
- Cal 201, Fat 7g, Chol 0mg, Carb 23g, Fiber 6g, Prot 5g  
-  Cilantro sour cream and jack cheddar - add 1.49  
-  Gluten-free without crackers

## FRESH SALADS

Fresh greens chopped daily.

### *It's Back!* ANCIENT GRAIN SHRIMP BOWL

Quinoa, farro, fresh mozzarella, roasted tomatoes, greens, kalamata olives, watermelon radish, sunflower seeds, microgreens, pesto vinaigrette. 17.99

### WARM ROASTED LOCAL VEGGIE SALAD

Beets, squash, Brussels sprouts, red peppers, basil, rocket greens, kale, sunflower seeds, pecans, dried apricots in our house-made champagne vinaigrette. 14.99  
- Grilled chicken - add 4.99  
- Grilled shrimp - add 6.99 or grilled 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. 17.99 / Half 14.99




### LEMONY HUMMUS GREEK SALAD & CAULIFLOWER PITA BOWL

Hummus, tomatoes, romaine, cucumbers, peppers, red onion, oregano, olives, feta dressing, cauliflower pita. 15.99  
- Cal 586, Fat 43g, Chol 40mg, Carb 31g, Fiber 10g, Prot 16g  
- Grilled chicken - add 4.99  
- Grilled shrimp - add 6.99 or grilled salmon\* - add 8.99

### GRILLED CHICKEN CAESAR

Romaine, tomatoes, romano, croutons, tossed with creamy Caesar dressing. 16.49  
- Substitute grilled salmon filete\* for chicken - add 3.99

## Healthier Flexitarian Options

 Lower in Fat & Cholesterol  Vegetarian  Plant-Based (Vegan)  Gluten-Free

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. BP-08/22-3

# BURGERS SLIDERS SANDWICHES

## Grass-Fed Creekstone Black Angus

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

**BLACKWING FARMS**  
Organic Bison

**CREEKSTONE FARMS**  
Black Angus Beef (Halal)

**UPTOWN BAKERY, MD**  
Multigrain Breads Baked Daily



## SELECT BURGERS

We grill our beef burgers medium with a pink center unless otherwise requested. Rocket greens, tomato, choice of crispy fries or veggie.

Substitute Organic Bison\* – add 2.99

Substitute **VG** Beyond Meat Burger – add 1.99



### CHEESEBURGER\*

American, cheddar or Swiss. 15.99  
– Nitrate-free bacon - add 1.49

### **New!** HAWAIIAN LUAU\*

Asian bbq-basted, caramelized pineapple, pickled shishitos, peach salsa, honey mustard, sweet potatoes fries (instead of regular) 17.99

### HICKORY SMOKEHOUSE CHEDDAR BURGER\*

Bbq-basted, cheddar, caramelized onions, cremini mushrooms, nitrate-free bacon. 17.99

### BACON BLEU BURGER\*

Bleu cheese crumbles, nitrate-free bacon, onion straws, A-1, honey mustard. 16.99

### **VG** BEYOND MEAT MISO BURGER

Miso-glazed plant-based burger, watermelon radish, pickled ginger, arugula, wasabi sour cream. 17.99

## Healthier Flexitarian Options

♥ Substitute **VG** veggie for crispy fries – no charge

**GF** Substitute gluten-free burger bun or sandwich bread – add 1.49

♥ Lower in Fat & Cholesterol **VG** Vegetarian

**VG** Plant-Based (Vegan) **GF** Gluten-Free

Gluten-Free products do not have gluten but are prepared in a kitchen that is not gluten-free.

## SANDWICHES

With **VG** coleslaw and choice of crispy fries or veggie.

### TRIPLE-PICKLED FRIED CHICKEN

Pickle-brined chicken layered with pickled onions, dill pickles, banana peppers, arugula, honey mustard. 16.99

### RIBEYE PHILLY STEAK

Caramelized onions, white American cheese, mayo, scallions, sub roll, side of honey-pepper relish. 15.99  
– Sautéed cremini mushrooms, or roasted red peppers - add 1.49

### **VG** TOMATO-MOZZARELLA

Fresh mozzarella, tomatoes, romaine, basil-pine nut pesto, balsamic drizzle, roasted red pepper, ciabatta. 15.99

### SOUTHWEST TURKEY

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

### PASTRAMI REUBEN

Lean, smoky pastrami, thousand island, Swiss, sauerkraut, grilled Jewish rye. 15.99

### TRIPLE-DECKER CLUB

Free-range turkey, ham, mozzarella, nitrate-free bacon, lettuce, tomato, mayo, toasted sourdough. 16.49  
– Guacamole - add 2.99

### CLASSIC BLT

Nitrate-free bacon, lettuce, tomato, mayo, toasted sourdough. 9.99

### **VG** GRILLED CHEESE DELUXE

White American cheese, mozzarella, grilled sourdough, side of cranberry-orange ginger sauce. 10.99  
– **GF** Nitrate-free bacon, ham, or tomato - add 1.49

## VEGETABLES & SIDES

Add to any meal for 3.99 each.

**GF** GARLIC SPINACH

**GF** ROASTED VEGGIES

**GF** FRESH VEGGIES

**GF** ORGANIC NON-GMO  
EDAMAME BEANS

**GF** BROWN RICE

**VG** **GF** MASHED POTATOES

**VG** **GF** CORN

**VG** SIDE SALAD

CRISPY FRIES

SWEET POTATO FRIES - 4.99

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# 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)

**MD / PA / VA**  
Flat Iron Steak / Tenderloin

## CLASSIC ENTRÉES

*Classic Entrées include choice of cup of soup, chili, side mixed green or Caesar salad.*

### FREE-RANGE TURKEY PLATTER

Sustainable turkey over sourdough toast, rosemary-sage gravy, mashed potatoes, fresh veggies, cranberry-orange ginger sauce. 20.99

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

### CREEKSTONE BLACK ANGUS MEATLOAF

Half pound, thickly sliced, brown gravy, crispy onion straws, mashed potatoes, fresh veggies, corn. 21.99

### CHICKEN TENDER PLATTER

Our own recipe! Antibiotic and hormone-free with honey mustard, coleslaw and choice of crispy fries or veggie. 17.99

### LOCAL FLAT IRON STEAK\*

Topped with bleu cheese butter and crispy onion straws, mashed potatoes, scallions, sautéed garlic spinach. 24.99

- **GF** Gluten-free without onion straws

### SHRIMP SCAMPI

Sustainable, basil-garlic shrimp, garlic wine sauce, scallions, tomatoes, cremini mushrooms, angel hair pasta. 21.99

- Substitute **GF** quinoa pasta - add 1.49

### ALLEN FARMS ROASTED CHICKEN POT PIE

Mushrooms, basil, roasted squash, peas, organic corn, scallions, tarragon, topped with a flaky buttery crust. 20.99

♥ **GF** Summertime Cod



FIND A  
*Perfect Match*  
**LOCAL CRAFT  
BEER OR  
WINE**

## UNDER 600 CALORIES

### ♥ **GF** SUMMERTIME COD

Wild-caught Bering Sea cod, over quinoa and pomegranate, grilled tomatoes, asparagus, lemon-garlic sauce. 23.99

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

### ♥ LEMON CHICKEN PICCATA

Lemon-caper 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

### ♥ **GF** GRILLED NORWEGIAN SALMON\*

Sustainable Norwegian salmon, cinnamon-chipotle spiced, lemon-garlic sauce, brown rice and organic non-GMO edamame beans, fresh veggies. 21.99

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



## PLANT-BASED VEGAN

### ♥ **GF** *New!* THAI CAULIFLOWER QUINOA PASTA

Coconut curry sauce, flash-fried cauliflower, roasted butternut squash, scallions, basil, quinoa pasta, nooch, peach salsa, pistachios. 16.99

- Grilled chicken - add 4.99

- Grilled shrimp - add 6.99 or grilled salmon\* - add 8.99

### ♥ MEATLESS TACO BOWL

Three bbq Beyond Meat tacos, guacamole, pickled ginger, black bean salsa, cilantro, flour tortillas, pickled onions and banana peppers, side of greens, roasted corn, squash, and quinoa salad. 18.99

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# ALL-DAY BREAKFAST BRUNCH

## 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

**BASCIANI FARMS, PA**  
Cremini Mushrooms

## FARM-FRESH OMELETTES

### **VG OAXACA (WAH-HAW-KAH)**

Oaxaca black bean salsa, pepper jack, salsa roja, cilantro, guacamole, fresh strawberries and fruit, whole wheat toast. 14.99

### **BABY SPINACH, FETA & CREMINI MUSHROOM**

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

### **♥ CALIFORNIA**

Egg whites, chicken, tomato, jack cheddar, scallions, Baja black bean salsa, cilantro sour cream, fresh strawberries and fruit, whole wheat toast. 14.99  
- Cal 638, Fat 27g, Chol 122mg, Carb 36g, Fiber 6g, Prot 59g (without toast)  
- Guacamole - add 2.99

### **JACK CHEDDAR CHEESE**

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

### **WESTERN**

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

### **PHILLY STEAK**

Sliced ribeye, caramelized onions, white American cheese, jack cheddar, scallions, served with biscuit and home fries. 15.99  
- 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. 16.99  
- Cal 642, Fat 36g, Chol 75mg, Carb 43g, Fiber 10g, Prot 39g (without toast)

### **THE AMERICAN FAVORITE\***

Cage-free Amish eggs any style, choice of breakfast meat, home fries, buttermilk biscuit. 13.99

### **CORNED BEEF HASH & EGGS\***

Cage-free Amish eggs any style, home fries, buttermilk biscuit. 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. 15.99

### **LUMBERJACK BREAKFAST\***

Silver dollar pancakes, cage-free Amish eggs any style, choice of two meats, home fries. 15.99

### **COUNTRY-FRIED STEAK & EGGS\***

Breaded steak, with sausage gravy, cage-free Amish eggs any style, home fries, buttermilk biscuit. 17.99

## FRESH FROM THE GRIDDLE

Top with fresh strawberries for 3.99, Add 100% pure Vermont maple syrup for 2.99.

### **🌿 OAT MILK PROTEIN PANCAKES**

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

### **VG GF QUINOA COCONUT PANCAKES**

Blueberries, pecans, grilled bananas, fresh strawberries and fruit, agave. 14.99

### **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

### **VG CARAMEL FRENCH TOAST**

Challah bread, salted caramel drizzle, powdered sugar. 11.99  
- With cage-free Amish eggs any style and choice of meat\* - 14.99  
- Substitute **GF** toast - add 1.49

### **VG It's Back! APPLE PIE-STUFFED FRENCH TOAST**

Cinnamon sugar-crust, layered vanilla crème, roasted apples, pomegranate, salted caramel drizzle. 14.99



**VG It's Back! Apple Pie-Stuffed French Toast**

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

## Healthier Flexitarian Options

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

**🌿 Substitute vegan scrambled JUST Egg - add 2.49**

**♥ Substitute fresh strawberries and fruit for home fries - add 1.49**

**GF Substitute gluten-free bread for toast or French toast - add 1.49**

**♥ Lower in Fat & Cholesterol** **VG Vegetarian** **🌿 Plant-Based (Vegan)** **GF Gluten-Free**

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Organic Bison Huevos Rancheros

## EVERY DAY BRUNCH SPECIALTIES

### **VG** AVOCADO TOAST & EGGS\*

Avocado mix, hemp hearts, olive oil, microgreens, sourdough, with cage-free Amish eggs. 15.99

- Smoked salmon\* - add 4.99
- Substitute **GF** toast - add 1.49

### **New!** JUST EGG BREAKFAST TACOS

Two bbq Beyond Meat 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. 17.49

### PICKLE-BRINED FRIED CHICKEN & FRENCH TOAST

Boneless breaded chicken, challah french toast, with cherry pepper honey, sausage gravy, and syrup. 17.99

### 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. 16.99

### CLASSIC EGGS BENEDICT\*

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

### LOCAL FLAT IRON STEAK & EGGS\*

Black Angus steak, cage-free Amish eggs any style, home fries. 21.99

- Please allow the proper cooking time for medium-well to well-done steaks; between 15-20 minutes. Well-done steaks will take longer than our guaranteed cooking time.

## GREAT ADD-ONS & A LA CARTE

### **VG GF** ACAI ICELANDIC YOGURT PARFAIT

Chia coconut granola, blueberries, bananas, strawberries. 7.99

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

### STURM VILLAGE FARMS ORGANIC OATMEAL OR SOUTHERN GRITS

Available until 11am. 2.99

- Raisins, cranberries, or cheese - add 1.49

### FRESH STRAWBERRIES & FRUIT 6.99

### ROASTED HOME FRIES 3.99

### BREAKFAST MEATS

- GF** Applewood-Smoked Ham Steak 3.99
- GF** Nitrate-Free Bacon 3.99
- GF** Turkey Bacon 3.99
- GF** Pork Sausage 3.99
- GF** Local Maple Chicken Sausage 3.99
- VG** Veggie Sausage 3.99
- VG** Tempeh Bacon 3.99

### ENGLISH MUFFIN 2.49

### SESAME BAGEL With cream cheese or butter 2.99

# Changing the Way America Eats

## 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. A SAFER DINING EXPERIENCE

The health and safety of our associates and guests is paramount. To that end we installed state-of-the-art, hospital-grade air purification systems in all locations; put in outdoor tents and pergolas for guests who prefer to dine outside; and have 100% of our employees vaccinated at 20 locations.

## 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 tens of thousands of meals for children in need, and sold tons 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.



*Bob Giaimo*  
**Robert Giaimo**  
 Founder, President & CEO

*Ype Von Hengst*  
**Ype "Ee-pah" Von Hengst**  
 Founder, Executive Chef

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# SHAKES BEVERAGES DESSERTS

## All-Natural Milk, Ice Cream, & Agave Toppings

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

KREIDER FARMS, PA  
Milk

COMPASS COFFEE, DC  
Cardinal Blend Coffee

## HAND-SPUN SHAKES

Shakes so big we include the shake tin on the side!

### CLASSIC SHAKES 8.99

All-natural Breyers ice cream, Kreider Farms milk.

CHOCOLATE, VANILLA,  
STRAWBERRY, or BLACK & WHITE

### DELUXE SHAKES 9.99

All-natural Breyers ice cream, Kreider Farms milk, fresh fruit.

#### 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 9.99

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



#### **New!** MOCHA COLD BREW

Cold brew, chocolate syrup, almond coconut whipped cream.

#### **MINTY GRASSHOPPER**

Peppermint syrup, Oreo cookie, almond coconut whipped cream.

#### **HIBISCUS MANGO**

Hibiscus and cane sugar, mango.



Deluxe Campfire Shake

**New!** Mocha Cold Brew Shake

## HOUSE-MADE SODAS

Spike any soda with house vodka - add 3.99

WATERMELON-CUCUMBER-MINT LEMONADE 5.49

HIBISCUS LEMONADE 4.99

- Sugars 8g

GUAVA-MINT GINGER ALE 5.49

## BEVERAGES

### MOCHA SALTED CARAMEL COLD BREW

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

### ALL-NATURAL ORANGE JUICE, APPLE, CRANBERRY, GRAPE or V8 JUICE

12 oz. - 2.99 / 16 oz. - 4.49

WHOLE, SKIM, or OAT MILK 10 oz. - 2.99 / 20 oz. - 3.99

HOT CHOCOLATE 2.99

SARATOGA SPRING WATER Sparkling or natural 2.99

## BOTTOMLESS

Free refills on the following beverages.

### COMPASS COFFEE

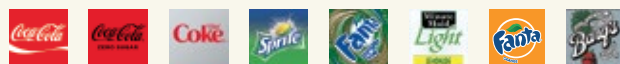
DC locally roasted, ground fresh, all day - regular or decaf



### TAZO HOT TEA

### GOLD PEAK FRESHLY BREWED ICED TEA

Peach or raspberry



## HOUSE-MADE DESSERTS

### APPLE PIE

Our signature dessert baked daily! Made with cinnamon-spiced apples in a buttery crust, drizzled with salted caramel. Slice 7.99 / a la mode - add .99

### DOUBLE CHOCOLATE TRIPLE-LAYER CAKE

A chocolate lover's dream! Drizzled with vanilla and dark chocolate. Slice 7.99 / a la mode - add .99

### **BROWNIE DECADENCE**

Chewy fudge brownie topped with all-natural Breyers vanilla and chocolate ice creams, hot fudge, salted caramel, whipped cream and walnuts. 7.99

### **New!** KEY LIME PIE CHEESECAKE

Junior's Famous New York cheesecake, whipped cream, candied pecans, salted caramel drizzle. 7.99

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. BP-08/22-8