

SILVER DINER[®]



AIRPORT

EAT WELL
BE WELL

LOCALLY SOURCED
FLEXITARIAN MENU

Executive Chef
Ype Von Hengst

Lawson

MILKSHAKES BEVERAGES

All-Natural Milk, Ice Cream & 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

COMPASS COFFEE, DC
Cardinal Roast Coffee

HAND-SPUN SHAKES

CLASSIC SHAKES 9.79

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



CHOCOLATE, VANILLA,
STRAWBERRY or BLACK & WHITE

DELUXE SHAKES 9.99

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

New! CHOCOLATE CHIP RAVEN

Vanilla ice cream, blueberries, dark chocolate chips.

New! ORANGE CRÈME ORIOLE

Vanilla ice cream, orange juice.

CAMPFIRE SHAKE

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

PEPPERMINT PATTY

Vanilla ice cream, mint syrup, Oreo cookies.

OREO COOKIE

Vanilla ice cream, Oreo cookies.

MOCHA DREAM

Vanilla ice cream, chocolate syrup, coffee syrup.

CHUNKY MONKEY BANANA

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

PLANT-BASED SHAKES 9.99

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



GF MOCHA COLD BREW

Cold brew, chocolate syrup, almond coconut whipped cream.

GF MINTY GRASSHOPPER

Peppermint syrup, Oreo cookie, almond coconut whipped cream.

ADD A SHOT
OF BAILEYS
IRISH CREAM
to Coffee or
Hot Chocolate
for 3.99



BEVERAGES

MOCHA SALTED CARAMEL COLD BREW

Cold brew topped with whipped cream or almond coconut whipped cream. 4.99

New! TRIPLE-PEACH SODA 5.99

HOUSE-MADE HIBISCUS LEMONADE 5.99 – Sugars 8g

ALL-NATURAL ORANGE JUICE, APPLE, CRANBERRY, GRAPEFRUIT or V8 JUICE

Small – 3.29 / Large – 4.49

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

HOT CHOCOLATE 3.29

BOTTOMLESS

Free refills on the following beverages.

New! COMPASS COFFEE

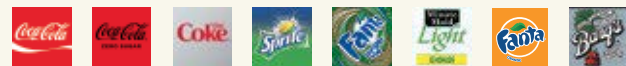
DC locally roasted, ground fresh all day – regular or decaf



TAZO HOT TEA



GOLD PEAK FRESHLY BREWED ICED TEA



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. CREATING 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 our employees are 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 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.



Bob Giaino
Robert Giaino
Founder, President & CEO

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

COCKTAILS BEER WINE

Local Brews & 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

FLYING DOG, MD
Craft Beer

EYE-OPENERS

CHESAPEAKE MARY

Absolut Peppar, George's Bloody Mary mix, Old Bay rim.

BLOODY MARIA

Patrón Silver Tequila, George's Bloody Mary mix, salt rim.

GRAND MIMOSA

Grand Marnier, triple sec, orange juice.

New! MEXICAN SUNRISE

Casamigos Tequila, orange juice, pineapple juice, grenadine.

BALTIMORE ORIOLE

Stoli Ohranj, triple sec, orange juice, Sprite.

MIMOSAS

Orange, grapefruit or pineapple.

TROPICAL ISLAND

Malibu Rum, gin, vodka, triple sec, pineapple juice, grenadine.

CLASSIC IRISH COFFEE

Jameson Irish Whiskey, Baileys Irish Cream, Compass Coffee (hot). Get it chilled with Compass Cold Brew.

*Double Your
Spirit of Choice
or Mixed Drink
for a small
upcharge.*

COCKTAILS

STRAWBERRY-BASIL MARGARITA

José Cuervo Silver, fresh strawberry slices, fresh basil, sour mix, salt rim.

GINGER BOURBON SMASH

Jim Beam, Goslings Ginger Beer, fresh lime juice.

HURRICANE RUM PUNCH

Overproof rum, pineapple juice, house sour mix, grenadine float.

PEANUT BUTTER & JELLY OLD FASHIONED

Skrewball Peanut Butter Whiskey, Chambord, dash of bitters, Amerena black cherry.

New! SUMMERTIME MULE

Maker's Mark, peach purée, lime juice, Goslings Ginger Beer.

STRAWBERRY LEMONDROP

Stoli Citros, strawberry purée, sour mix, sugar rim.

STRONG ISLAND ICED TEA

Tito's Handmade Vodka, Bacardi, Patrón Silver, triple sec, sour mix, Coke.

STRAWBERRY HENNESSY

Hennessy, peach schnapps, cranberry, fresh strawberries.

THUNDERBIRD MARGARITA

Don Julio Tequila, sour mix, triple sec, Grand Marnier served with salt rim, fresh lime.

New! KENTUCKY BARREL OLD FASHIONED

Maker's Mark, Angostura bitters, simple syrup, orange peel garnish

RED & WHITE WINES

6 oz. glass 10.00 / 9 oz. glass 12.00

WHITE

SAUVIGNON BLANC

New! Frenzy – Blenheim, New Zealand

CHARDONNAY

New! Indaba – South Africa

Tribute – Paso Robles, California

PINOT GRIGIO

Yellow Tail – Riverina Region, Australia

RIESLING

Cupcake – Livermore, California

MOSCATO

New! FishEye – Australia

WHITE ZINFANDEL

New! Woodbridge – Lodi, California

RED

MERLOT

Yellow Tail – Riverina Region, Australia

RED BLEND

New! 19 Crimes Snoop Dogg Cali Red – Sonoma County, California

CABERNET SAUVIGNON

Casillero del Diablo – Central Valley, Chile

MALBEC

Trivento – Mendoza, Argentina

PINOT NOIR

SeaGlass – Santa Barbara County, California

ICE-COLD BEER

20 OZ. DRAUGHT BEER

Local & Imported 9.50 / Domestic 9.00

Rotating Seasonal Selections - Ask your server

Bell's Two Hearted Ale

Heavy Seas Loose Cannon IPA

Old Dominion Oak Barrel Stout

Bud Light Blue Moon

Guinness Blonde Miller Lite

Samuel Adams Yuengling

BOTTLED BEER 7.50

Seasonal Selection Coors Light

Budweiser Corona Light

Heineken Michelob Ultra

Stella Artois Bud Light Seltzer

Heineken 0.0

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. BWI-10/23-3

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.

FIREFLY FARMS, MD
Goat Cheese

RICHARDSON FARMS, MD
Kale

BASCIANI FARMS, PA
Cremini Mushrooms

LOCAL FARMS
Non-GMO Produce

APPETIZERS & SMALL PLATES

AVOCADO TOAST

Avocado mix, hemp hearts, olive oil, balsamic glaze, microgreens, sourdough. 14.99
- Smoked salmon* - add 3.99
- Substitute **GF** toast - add 1.49

CRISPY CHICKEN TENDERS

Our own recipe! Antibiotic and hormone-free with honey mustard. 13.49

CRISPY FRIED BRUSSELS SPROUTS

Cinnamon-chipotle seasoned, dried apricots and cranberries, pecans, smoky eggless mayo. 11.99

OLD BAY ALLEN FARMS WINGS

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

BUFFALO ALLEN FARMS WINGS

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

VG New! LOCAL BURRATA BRUSCHETTA

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



VG New! Local Burrata Bruschetta

New! APPETIZER COMBO

Buffalo wings, chicken tenders, Philly egg rolls, bleu cheese dressing, honey mustard, honey pepper relish. 19.99

GF New! LAMB MEATBALLS

Over garlic spinach, sunflower seeds, pomegranate, feta, tzatziki, roasted pepper sauce. 12.99

PHILLY STEAK EGG ROLLS

Beef with onions and three cheeses in wonton wrappers, with honey pepper relish. 13.99

MASHED AVOCADO CRAB CAKE SLIDERS

Baby lump crab cakes, tartar sauce, rocket greens, crispy Old Bay fries and coleslaw. 20.99



New! Ancient Grain Shrimp Bowl

FRESH SALADS

Fresh greens chopped daily.

New! ANCIENT GRAIN SHRIMP BOWL

Quinoa, farro, mozzarella, roasted tomatoes, greens, Kalamata olives, watermelon radish, sunflower seeds, microgreens, pesto vinaigrette. 18.99

COBB SALAD

Seasonal greens, grilled chicken, bleu cheese crumbles, tomatoes, hard-boiled eggs, cucumbers, carrots, croutons and bacon. 18.99

VG GF MEDITERRANEAN GREEK

Tomatoes, romaine, cucumbers, peppers, red onion, oregano, olives, feta dressing. 16.49
- Cal 488, Fat 35g, Chol 50mg, Carb 23g, Fiber 8g, Prot 17g
- Grilled chicken - add 4.99
- Cinnamon-chipotle shrimp - add 6.99
- Grilled Antarctic salmon* - add 8.99

GRILLED CHICKEN CAESAR

Romaine, tomatoes, romano, croutons tossed with creamy Caesar dressing. 17.99
- Substitute grilled Antarctic salmon fillet* for chicken - add 3.99

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

KICKIN' CRAB & CORN CHOWDER

A Chesapeake favorite. 8.99

New! ORGANIC LENTIL CHICKPEA

Lentils, chickpeas, veggies, and tomatoes simmered in herbed stock. 8.49
- **GF** Gluten-free without crackers

Healthier Flexitarian Options

♥ Lower in Fat & Cholesterol **VG Vegetarian** **Plant-Based (Vegan)** **GF 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. BWI-10/23-4

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

BLACKWING FARMS
Organic Bison

LOCAL FARMS
Non-GMO Produce

MD / PA / VA
Flat Iron Steak / Tenderloin

CLASSIC ENTRÉES

CHICKEN TENDER PLATTER

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

New! BACKYARD BBQ CHICKEN LOLLIPOPS

Halal drumsticks, bbq sauce, scallions, crispy fries, coleslaw, pickled onions and banana peppers. 19.99

CHESAPEAKE CRAB CAKE PLATTER

Our own recipe! Two tarragon and Old Bay seasoned crab cakes, Old Bay crispy fries, coleslaw, tartar sauce. 29.99

LOCAL TENDERLOIN STEAK FRITES*

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

New! SURF N TURF*

Two halal tenderloin medallions, one crab cake, pesto hollandaise sauce, crispy fries, garlic spinach. 25.99

♥ ANTARCTIC SALMON* UNDER 600 CALORIES

Lemon-caper sauce, cinnamon-chipotle farro with zucchini and tomato, scallions, basil, fresh veggies. 23.99

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



New! Backyard BBQ Chicken Lollipops



New! Meatless Taco Bowl

LIGHTER FARE

🌱 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 and farro salad. 17.99

♥ 🌱 PINEAPPLE STIR-FRY UNDER 600 CALORIES

Angel hair, mushrooms, carrots, mixed peppers, non-GMO edamame beans, cilantro, ginger teriyaki, scallions, hemp hearts. 17.99

- Cal 568, Fat 13g, Chol 0mg, Carb 93g, Fiber 13g, Prot 18g

- Grilled chicken - add 4.99

- Cinnamon chipotle shrimp - add 6.99

- Grilled Antarctic salmon* - add 7.99

♥ CALIFORNIA FISH TACOS UNDER 600 CALORIES

Grilled flounder, salsa ranch, shredded cabbage, cilantro, scallions, mixed peppers, pico de gallo, cilantro sour cream and side Summer Citrus Salad. 18.99

- Cal 598, Fat 18g, Chol 59mg, Carb 81g, Fiber 10g, Prot 27g

- Substitute cinnamon-chipotle shrimp for flounder - add 3.99

♥ LEMON CHICKEN PICCATA UNDER 600 CALORIES

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

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. BWI-10/23-5

BURGERS SLIDERS SANDWICHES

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, a better burger, consistently tender and flavorful.

BLACKWING FARMS
Organic Bison

CREEKSTONE FARMS
Black Angus Beef (Halal)

UPTOWN BAKERY, MD
Fresh Multigrain Breads

SELECT BURGERS

Beef, Bison, Chicken, Veggie

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

Substitute Organic Bison* – add 2.99

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

FRENCH DIP BURGER*

Caramelized onions, Swiss, salsa ranch, toasted ciabatta, au jus on the side. 18.49

BACON BLEU BURGER*

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

SANTA FE ORGANIC BISON BURGER*

Bbq-basted, guacamole, pepper jack, nitrate-free bacon, salsa ranch. 18.99

HICKORY SMOKEHOUSE CHEDDAR BURGER*

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

DELUXE CHEESEBURGER*

Deluxe burger with your choice of American, mozzarella or cheddar cheese. 16.49

– Nitrate-free bacon – add 1.49

VG BEYOND MEAT BAJA BURGER

Pea protein and beets, cinnamon-chipotle spiced, pepper jack, guacamole, pico de gallo, adobo mayo. 16.99

ALL-AMERICAN BABY BURGERS*

White American cheese, pickles, thousand island, side of caramelized onions, coleslaw. 17.99



Hickory Smokehouse Cheddar Burger*



SANDWICHES

With crispy fries and coleslaw.

TRIPLE-PICKLED FRIED CHICKEN

Pickle-brined chicken layered with pickled onions, dill pickles, banana peppers, arugula, honey mustard. 17.49

CUBAN REUBEN

Lean, smoky pastrami, ham, pickles, yellow mustard, Swiss, grilled sourdough. 17.99

VG TOMATO-MOZZARELLA

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

RIBEYE PHILLY STEAK

Grilled onions, white American cheese, mayo, grilled 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

CRAB CAKE SANDWICH

Lettuce, tomato, tartar sauce, with Old Bay crispy fries, coleslaw. 21.99

TRIPLE-DECKER CLUB

Roasted turkey, ham, mozzarella, nitrate-free bacon, lettuce, tomatoes, mayo, toasted honey wheat bread. 16.99

– Guacamole – add 1.99

SOUTHWEST TURKEY

Roasted turkey, tomatoes, romaine, salsa ranch, pepper jack, guacamole, ciabatta. 14.99

– Nitrate-free bacon – add 1.49

VG GRILLED CHEESE DELUXE

White American cheese, mozzarella, grilled sourdough. 10.99

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

Healthier Flexitarian Options

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

♥ Substitute sweet potato fries – add 1.49

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

♥ Lower in Fat & Cholesterol **VG** Vegetarian Plant-Based (Vegan) **GF** 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. BWI-10/23-6

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
Chorizo Sausage

FIREFLY FARMS, MD
Goat Cheese

BASCIANI FARMS, PA
Cremini Mushrooms

FARM-FRESH OMELETTES & SKILLET

VG OAXACA (WAH-HAW-KAH) OMELETTE

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

VG LOCAL GOAT CHEESE, BASIL & BALSAMIC TOMATOES OMELETTE

Fresh strawberries and fruit, whole wheat toast. 15.49

HAM & CHEESE OMELETTE

Shredded jack cheddar cheese, served with biscuit, home fries. 12.99
- Nitrate-free diced bacon - add 1.49

DENVER OMELETTE

Ham, green peppers, onions, jack cheddar cheese, served with biscuit and home fries. 15.99

FARMER'S SKILLET

Cage-free Amish eggs scrambled, onions, nitrate-free bacon, sausage, potatoes, scallions, jack cheddar, with whole wheat toast. 17.49

EGG COMBOS

VG AVOCADO TOAST & EGGS*

Avocado mix, hemp hearts, olive oil, balsamic glaze, microgreens, sourdough, with farm-fresh eggs. 16.99
- Smoked salmon* - add 3.99
- Substitute **GF** toast - add 1.49

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 and farro salad. 17.99

♥ POWER BREAKFAST

Egg whites topped with cremini mushrooms, spinach, roasted red peppers, feta cheese, with maple chicken sausage, fresh strawberries and fruit, whole wheat toast. 15.99
- Cal 570, Fat 35g, Chol 116mg, Carb 24g, Fiber 4g, Prot 40g (without toast)

CHICKEN-FRIED CHICKEN & EGGS*

Pickle-brined in-house, Southern breaded chicken breast, with sausage gravy, cage-free Amish eggs any style, home fries, buttermilk biscuit. 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. 17.99

BÉARNAISE BENEDICT*

English muffin, maple ham, tomatoes, cage-free Amish eggs over-easy, béarnaise, home fries. 17.99

HEARTY BREAKFAST*

Two cage-free Amish eggs any style, nitrate-free bacon, sausage, home fries and biscuit. 15.99

New! TENDERLOIN MEDALLIONS & EGGS*

Halal steak, onion straws, cage-free Amish eggs any style, home fries. 22.99



VG Apple Pie-Stuffed French Toast

FROM THE GRIDDLE

Add a cup of fresh strawberries and fruit for 3.99

VG APPLE PIE-STUFFED FRENCH TOAST

Cinnamon sugar-crust, layered vanilla crème, roasted apples, pomegranate, salted caramel drizzle. 16.99
- With cage-free Amish eggs any style and choice of meat* - 18.99

VG OAT MILK PROTEIN PANCAKES

40 grams of protein! Blueberries, pecans, almond coconut whipped cream, powdered sugar, agave. 15.49

BUTTERMILK PANCAKES & EGGS*

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

CARAMEL FRENCH TOAST & EGGS*

Powdered sugar, salted caramel drizzle, whipped butter, cage-free Amish eggs any style, choice of meat. 14.99

A LA CARTE

GF NITRATE-FREE BACON 3.99

GF ENCORE PORK SAUSAGE 3.99

GF ENCORE MAPLE CHICKEN SAUSAGE 3.99

ROASTED HOME FRIES 3.99

ENGLISH MUFFIN 2.49

BAGEL With cream cheese or butter 2.99

Healthier Flexitarian Options

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

♥ 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 **VG** Plant-Based (Vegan) **GF** 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. BWI-10/23-7

DESSERTS

The Sweet Spot

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

HOUSE-MADE DESSERTS & ICE CREAM DREAMS

APPLE PIE

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

CHOCOLATE CHIP COOKIE DECADENCE

Two chocolate chip cookies with Tillamook chocolate and vanilla ice creams drizzled with salted caramel sauce, whipped cream and cherries. 7.99

SILVER DINER SUNDAE

Two scoops of all-natural Tillamook ice cream, whipped cream, walnuts and your choice of hot fudge, salted caramel or strawberry topping. 7.99

♥ 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)



KIDS' MENU

Available for kids 12 and younger only.

SILVER DOLLAR BUTTERMILK PANCAKES

Farm-fresh egg any style, fresh strawberries and fruit, whipped butter and syrup. 5.99
- Add chocolate chips or blueberries - .99

KID'S BREAKFAST*

Farm-fresh egg any style, home fries and a biscuit. 5.99
- Additional egg* - add 1.49

ALL-NATURAL ANTIBIOTIC & HORMONE-FREE CHICKEN TENDERS

Served with your choice of fresh strawberries and fruit or veggie. 6.99

FRENCH TOAST

Farm-fresh egg any style, fresh strawberries and fruit. 5.99

♥ SLIDERS WITH FRESH STRAWBERRIES AND FRUIT, OR VEGGIE

Two beef sliders with American cheese. 7.99

GRILLED CHEESE

On white bread with choice of fresh strawberries and fruit or veggie. 5.99
- Add Ham - .49

TILLAMOOK ALL-NATURAL MILKSHAKE

Kid-Size Classic Shake 2.99
Kid-Size Deluxe Shake 3.99

KID'S BEVERAGE

Milk, juice or fountain drink .99

Healthier Flexitarian Options

♥ Lower in Fat & Cholesterol VG Vegetarian 🌱 Plant-Based (Vegan) GF 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. BWI-10/23-8



Maryland, New Jersey, Virginia & DC

SilverDiner.com



📶 Enjoy complimentary Silver Diner WiFi with password farm2table