

SAVOR BETHESDA

FEBRUARY 20 - MARCH 2, 2025

Monday - Friday 11am - 4pm, dine-in only.

COURSE LUNCH

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

··· SHARING PLATES ···

MARKET SOUP

House-made Tomato Basil O N cal 191, fat 7q, chol 0mg, carb 27q, fib 3q, prot 2q

NEW! STREET CORN

Off the cob, roasted and buttered, Mexican cream, queso fresco, salsa roja, cilantro, crispy wontons.

··· FNTRÉFS ···-

IT'S BACK! WINTER FRUIT SALAD @

Blood orange, pears, grapes, spinach, greens, goat cheese, radish, basil, candied pistachios, pomegranate vinaigrette. Grilled chicken - add 7 / Cinnamon-chipotle shrimp - add 9 / Grilled salmon - add 10

LEMON CHICKEN PICCATA O (1)

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

NEW! WAGYU SLIDERS (2)

Served with a pink center, cheddar, pickled cucumbers, maple onions, adobo mayo, brioche buns, crispy fries.

·· DESSERTS »··-

PISTACHIO MOUSSE + CHOCOLATE BROWNIE @

Topped with candied pistachios and fresh raspberries. 9

LEMON TARTLET ©

Blackberries, thyme.

FLEXITARIAN HEALTHIER OPTIONS



SAVOR BETHESDA

FEBRUARY 20 - MARCH 2 2025 Daily 4pm - close, dine-in only.

per person, excludes tax and gratuity

··· SHARING PLATES *··-

NEW! STREET CORN

Off the cob, roasted and buttered, Mexican cream, queso fresco, salsa roja, cilantro, crispy wontons.

CRISPY SMASHED POTATOES @

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

··· ENTRÉES »···

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TRUFFLE BISON MEATLOAF

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

NEW! MAPLE-GLAZED FAROE ISLANDS SALMON @

Dill mashed Yukon Gold potatoes, roasted squash and fennel, beurre blanc, pistachios

MOROCCAN TOMATOES TAGINE © ®

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

·· DESSERTS »··-

PISTACHIO MOUSSE + CHOCOLATE BROWNIE @

Topped with candied pistachios and fresh raspberries. 9

LEMON TARTLET 🔊

Blackberries, thyme.

FLEXITARIAN HEALTHIER OPTIONS