In 1840, Francis Preston Blair came across a Mica-flecked spring near, what is today, Georgia Avenue near the District line. The flecks of Mica shimmered silver in the water. Blair decided he liked the location so much, that he built a 20-room mansion for his family on the property and called it “SILVER SPRING.”

**Starters**

**TODAY’S THOUGHTFUL SOUP - $6**
Chef Inspired with local Crafted Ingredients

**SMOKED CHICKEN & SPINACH QUESADILLA - $12**
Guacamole Crema, Char Tomato Salsa

**CITRUS POACHED SHRIMP COCKTAIL - $15**
Spicy Tomato Chutney, Lavash Cracker

**VIDALIA ONION DIP - $10**
Freshly Baked Pretzel, Potato Chips

**PORTOBELLO FLAT - $12**
Arugula, Heirloom Tomato, Gruyere

**CRAB FRITTERS - $14**
Slaw, Tartar Sauce, Grilled Lemon

**BEEF & CHEESE EMPANADAS - $12**
Braised Tomato Sauce

**STEAK TRES TACOS - $9**
Grilled Skirt Steak, Shaved Lettuce, Taco Sauce, Pico, Crumbled Fresco Cheese

**SMOKED CHICKEN SALAD - $10**
Heirloom Tomatoes, Cucumbers, Herbs, Shaved Onions, Lime Vinaigrette

**MAKE IT A SOUP & SALAD - $10**
Our Thoughtful Soup, and a Small Caesar Salad

**HAND HELD**

Served with Black Pepper Fries or Side Salad

**CLASSIC BURGER - $13**
Lettuce, Tomatoes, Onions, Choice of Cheese
*Add Bacon $1*

**TURKEY CLUB - $12**
Farmer’s White Bread, House Baked Turkey, Bacon, Cheddar, Lettuce, Tomatoes, Lemon Aioli

**MARYLAND STYLE CRAB CAKE SANDWICH - $14**
Lettuce, Tomatoes, Old Bay Aioli

**REUBEN SANDWICH - $12**
Beef Pastrami, Sauerkraut, Aged Swiss, Dressing

**AVOCADO GRILLED CHEESE - $12**
Honey Wheat Bread, Tomatoes, Arugula, Smoked Gouda

**CHICKEN PANINI - $12**
Ciabatta, Grilled Chicken Breast, Sautéed Mushrooms, Melted Mozzarella, Lettuce & Tomatoes

“*At Mica, Our Inspiration comes FROM all around us. Local Dairy & Produce Accentuate Our Classic and Original Dishes*” - CHEF ALVARO MUNOZ

**Salads**

**CLASSIC CAESAR - $9**
Romaine Hearts, Garlic Bread Croutons, Shaved Parmesan, Drop Tomatoes, Creamy Caesar Dressing
*Add Grilled Chicken $4, Add Blackened Salmon $6*

**LOADED COBB - $14**
Chopped Romaine, Grilled Chicken, Diced Avocado, Chopped Bacon, Hard Boiled Eggs, Drop Tomatoes, Crumbled Bleu, Red Wine Vinaigrette

**TERIYAKI GLAZED AHI TUNA - $13**
Baby Greens, Mandarin Oranges, Shredded Carrots, Toasted Cashews, Snow Peas, Soba Noodles, House Asian Dressing

**MICA’S STEAK - $14**
Iceberg Wedge, Beefstake Tomatoes, Pickled Onions, Cheddar, Bacon, Garlicky Ranch Dressing

**Entrees**

**CHARRED HALF CHICKEN - $18**
Black Pepper Fries, House Dressing

**BROILED SALMON - $21**
Haney Glazed with Lemon Rice Cake, Grilled Asparagus

**SHRIMP SCAMPI - $23**
Garlic & Butter Noodles

**VEGETABLE RIGATONI - $14**
Braised Tomato Sauce, Wilted Spinach, Shaved Parmesan

**COLOSSAL LUMP CRAB CAKE DUET - $26**
Potato Corn Succotash, Sauteed Spinach

**GRILLED BEEF RIBEYE - $28**
Chimichurri, Whipped Potatoes, Market’s Vegetable

**PAN SEARED NY STRIP - $25**
Parmesan Roasted Potato Wedges, Demi Butter, Garlicky String Beans

**BLACKENED TUNA STEAK - $25**
Chili-Lime Rice, Sauté Heirloom Tomatoes
**Drinks**

**FRESH BREWED STARBUCKS® COFFEE - $3**
Regular or Decaffeinated
*Specialty Coffees available for purchase from Starbucks*

**SELECTION OF TAZO® TEAS - $3**

**UNSWEETENED ICE TEA - $3**

**ASSORTED JUICES - $3**
Orange, Grapefruit, Cranberry, Apple, Tomato Juice

**NON-FAT, 2%, WHOLE, CHOCOLATE OR SOY MILK - $3**

**SODA - $3**

**PERRIER - $4**

**DASANI - $4**

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**Desserts**

**WARM APPLE COBBLER - $7**
Vanilla Bean Ice Cream

**RASPBERRY CHEESECAKE - $7**
Mixed Berry Compote

**MOLTEN CHOCOLATE CAKE - $7**
Vanilla Bean Ice Cream

**RUM BUTTER STICKY BUN - $7**
Vanilla Bean Ice Cream

**SEASONAL BERRIES - $5**
Fresh Whipped Cream

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*Please let your server know if anyone in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness*