

SMALL PLATES

SIGNATURE CHICKEN FRIED OYSTERS

Sautéed Spinach, Applewood Smoked Bacon & Mustard Hollandaise 9

CRISPY DUCK SPRINGROLLS

Shiitake Mushrooms, Asparagus, Peppers, Scallions, Carrots, Cilantro, Mint, Glass Noodles & Hot Fanny Sauce 7

BLACK ANGUS BEEF LETTUCE WRAPS

Stir Fried Beef, Peppers, Scallions, Radicchio, Bibb Lettuce 10

ALL JUMBO LUMP CRABCAKE

Caper Dill Tartar Sauce 16

CRISPY CALAMARI

Charred Shishito Peppers, Shaved Parmesan, Spicy Mustard Aioli 13

SOUP & SALADS

SILO SOUP

Chef's Daily Preparation 6

SILO SOUP & SALAD

Choice of House or Classic Caesar 9

SILO SOUP OR SALAD WITH A HALF CLUB SANDWICH

Choice of House or Classic Caesar 9

SILO HOUSE

Mixed Greens, Red Onions, Cherry Tomatoes, Cucumbers, Croutons, Honey-dijon Walnut Vinaigrette 6

CLASSIC CAESAR

Romaine Hearts, Roasted Garlic Croutons, Parmesan Crisp 6

BABY SPINACH

Crispy Brie, Applewood Smoked Bacon, Raspberries, Dried Apricots & Spanish Sherry Vinaigrette 7

WEDGE

Crisp Bacon, Soft Boiled Egg, Red Onion, Vineripe Tomatoes, Buttermilk Ranch, Crumbled Maytag Blue Cheese 9

Add to Any Salad - Oysters 6 / Salmon 7 / Shrimp 9 / Chicken 5

SANDWICHES

(All Sandwiches Served with Fruit and Homemade Potato Chips)

SILO BLACK ANGUS BURGER

Toasted Challah Bun, Grilled Red Onions, Bibb Lettuce, Vineripe Tomato, White Cheddar Cheese & Parmesan Fries 10

GRILLED CHICKEN B.L.T.

Sun Dried Tomato Aioli, Applewood Smoked Bacon, Gruyere Cheese, Baby Arugula 9

SILO CLUB

Black Forest Ham, Applewood Bacon, Swiss Cheese, Avocado, Bibb Lettuce, Toasted Challah Bun 8

PORTABELLA MELT

Grilled Portabella Mushroom, Roasted Red Peppers, Balsamic Dressed Arugula, Goat Cheese & Toasted Ciabatta 9

BIG PLATES

PECAN CRUSTED CHICKEN BREAST

Andouille Jambalaya Rice, Sautéed Spinach, Sun-dried Tomato Caper Cream Sauce 13

SAUTÉED GULF SHRIMP

Linguini, Zucchini, Tomatoes, Roasted Garlic, Baby Arugula, Lemon Butter 14

VEGETARIAN QUINOA

Grilled Portabella Mushroom, Kale, Heirloom Cherry Tomatoes, English Pea Tendrils, Roman Artichoke, Asparagus 12

HONEY SOY GLAZED ATLANTIC SALMON

Pineapple Quinoa, Baby Bok Choy, Pickled Red Cabbage 14

SIGNATURE CHICKEN FRIED OYSTERS

Angel Hair Pasta, Sautéed Spinach, Applewood Bacon, Tart Apples, Mustard Hollandaise 15

OAK ROASTED PORK TENDERLOIN

Green Chili Mac & Cheese, Sautéed Garlic Spinach, Ancho Cherry Sauce 14

HERB GRILLED CHICKEN BREAST

Butternut Squash Risotto, Broccolini, Toasted Almond Sage Butter 13

GRILLED NY STRIP STEAK

Garlic & Herb Whipped Potatoes, Grilled Asparagus, Béarnaise Sauce 18

SIGNATURE COCKTAILS

ELEVATED TRUFFLE 'TINI'
DOUBLE CROSS VODKA, SLIGHTLY DIRTY, DRY VERMOUTH RINSE, FINISHED WITH BLUE CHEESE TRUFFLE OLIVES & ROSEMARY SPRIG

CLOVER CLUB
BOTANIST GIN, LEMON JUICE, & HOUSEMADE RASPBERRY SYRUP SHAKEN & SERVED UP.
THE ORIGINAL GENTLEMAN'S DRINK

JACK ROSE
APPLEJACK BOURBON
LEMON JUICE, & HOUSEMADE GRENADINE ON THE ROCKS
GARNISHED WITH FRESH GRATED CINNAMON

STONEFENCE PUNCH
CUTTY SARK, AMARO DI ANGOSTURA
LEMON JUICE, HOUSEMADE CINNAMON & CARDAMOM SYRUP
DRY CIDER, & A DASH OF AROMATIC DECANTER BITTERS.
A TRUE CLASSIC PUNCH!

CHAMPAGNE PEAR SPRITZ
CHAMPAGNE, RIESLING PEAR
REDUCTION DASH OF BITTERS
& GARNISHED WITH STAR ANISE

THE SLOPE
RYE, APRICOT BRANDY, SWEET VERMOUTH, DASH OF ANGOSTURA BITTERS, LUXARDO CHERRY GARNISH

PROVENCAL
LAVENDER INFUSED GIN, VERMOUTH
DE PROVENCE, COINTREAU

HARVEST MULE
VODKA, BUTTERSCOTCH
APPLE JUICE, FRESH LIME JUICE
GINGER BEER GARNISHED WITH
A CARAMEL DIPPED APPLE SLICE.
THE STUFF DREAMS ARE MADE OF.

MOONLIT MARGARITA
KIMOSABE MESCAL, ANCHO
REYES LIQUER, COINTREAU NOIR,
HABANERO INFUSED SIMPLE
SYRUP, FRESH LIME & A SMOKED
SEASALT RIM.
A TEXAS HEAT KIND OF MARGARITA.

CUCUMBER KAIPARASOHKA
CITRUS VODKA, FRESH MUDDLED
CUCUMBERS, FRESH LEMON
JUICE, SIMPLE SYRUP, FINISHED
WITH A TAJIN CHILI SALT RIM

TEXAS RUBY RED
DEEP EDDY RUBY RED VODKA,
TRIPLE SEC GRAPEFRUIT JUICE
& A SUGAR RIM

"ELEVATED" BLOODY MARY
VODKA INFUSED WITH CARROTS,
CELERY, SHALLOTS, GARLIC
PEPPERCORN, HABANEROS,
& JALAPEÑOS. MIXED WITH
WORCESTERSHIRE & TABASCO
TOPPED WITH TOMATO MIX &
A TAJIN CHILI LIME SALT RIM

CHAMP-BERRY MARTINI
GRAN GALA & RUM INFUSED WITH
BLACKBERRIES & RASPBERRIES,
TOPPED WITH CHAMPAGNE AND
"DRUNKEN BERRIES"

SILO MULE
VODKA, GINGER BEER, VANILLA BEAN
INFUSED SIMPLE SYRUP & LIME

ELEVATED MARGARITA
TEQUILA INFUSED WITH
STRAWBERRIES & JALAPEÑOS
TRIPLE SEC, FRESH LIME JUICE
& SIMPLE SYRUP, FINISHED
WITH A SALT RIM & LIME

PRIX FIXE MENU

CHOICE OF SALAD OR DESSERT & ENTRÉE
ALL THREE COURSES, ADD \$3 SUPPLEMENT
COMPLETE SEATING PRIOR TO 6:30PM

SALAD

**SILO HOUSE
CLASSIC CAESAR
SPINACH**

ENTRÉE - 29 PER

SIGNATURE CHICKEN FRIED OYSTERS

ANGEL HAIR PASTA, SAUTÉED SPINACH, APPLEWOOD SMOKED BACON
TART APPLES & MUSTARD HOLLANDAISE

"SHRIMP & GRITS"

ANDOUILLE WHITE CHEDDAR GRITS
TEXAS GULF SHRIMP, TASSO HAM
SAUTÉED SPINACH
BLACK PEPPER CIDER SAUCE

GRILLED ATLANTIC SALMON

GARLIC CHIVE MASHED POTATOES
SAUTÉED ASPARAGUS, LEMON
CAPER, BUTTER POACHED CRAB

PAN ROASTED CHICKEN BREAST

YUKON GOLD ROASTED GARLIC MASHED
POTATOES, SEASONAL VEGETABLES
LEMON & ROSEMARY JUS

OAK ROASTED PORK TENDERLOIN

GREEN CHILI MAC & CHEESE
SAUTÉED GARLIC SPINACH
ANCHO CHERRY SAUCE

DESSERT

CHEF'S DAILY SELECTION

STARTERS

SIGNATURE CHICKEN FRIED OYSTERS

SAUTÉED SPINACH, APPLEWOOD SMOKED BACON, TART APPLES
WHOLE GRAIN MUSTARD HOLLANDAISE 13

PEPPER SEARED AHI TUNA

CUCUMBER & CARROT "SALAD," AVOCADO, JALAPEÑO WASABI TOBIKO
CILANTRO PONZU 15

ARTISAN CHEESE PLATE

CHEF SELECTION (3)

BLACK ANGUS BEEF LETTUCE WRAPS

STIR FRIED BEEF, PEPPERS, SCALLIONS, RADICCHIO, BIBB LETTUCE 10

ALL JUMBO LUMP CRABCAKE

CAPER DILL TARTER SAUCE 16

DUCK SPRING ROLLS

GLASS NOODLES, SHIITAKE MUSHROOMS, CILANTRO, HOT FANNY SAUCE 9

PAN ROASTED MUSSELS

TOMATO, GARLIC, WHITE WINE HERB BROTH & GRILLED FOCACCIA 11

CRISPY CALAMARI

CHARRED SHISHITO PEPPERS, SHAVED PARMESAN, SPICY MUSTARD AIOLI 13

SALADS

SILO HOUSE

MIXED GREENS, RED ONIONS, CHERRY TOMATOES, CUCUMBERS
CROUTONS, HONEY-DIJON WALNUT VINAIGRETTE 7

BABY WEDGE

CRISP BACON, SOFT BOILED EGG, RED ONION, VINERIPE TOMATOES
BUTTERMILK RANCH, CRUMBLER MAYTAG BLUE CHEESE 9

CLASSIC CAESAR

HEARTS OF ROMAINE, ROASTED GARLIC CROUTONS, PARMESAN CRISP 8

SPINACH

CRISPY BRIE, APPLEWOOD SMOKED BACON, RASPBERRIES
DRIED APRICOTS & SPANISH SHERRY VINAIGRETTE 8

BELGIAN ENDIVE

FRISEE, BOSCH PEAR, CANDIED WALNUT, CAMBOZOLA CHEESE
SHERRY WALNUT VINAIGRETTE & PORT REDUCTION 9

SILO LUNCH PRIX FIXE MENU

DAILY - Choice of Salad or Dessert, Entrée, and Glass of Wine

Choice of Salad, Entree & Dessert ~ \$2.00 Supplement

SALAD

SILO HOUSE

Mixed Greens, Cherry Tomatoes, Cucumbers
Croutons & Honey-Dijon Walnut Vinaigrette

CLASSIC CAESAR

Romaine Hearts, Garlic Croutons & Parmesan Crisp

SPINACH

Crispy Brie, Applewood Smoked Bacon, Raspberries
Dried Apricots & Spanish Sherry Vinaigrette

ENTRÉE

Entree selections available ala carte

20 Per

OAK ROASTED
PORK TENDERLOIN
Green Chili Mac & Cheese
Sautéed Garlic Spinach
Ancho Cherry Sauce

HONEY SOY GLAZED
ATLANTIC SALMON
Pineapple Quinoa, Baby Bok Choy
Pickled Red Cabbage

24 Per

CHICKEN FRIED OYSTERS
Angel Hair Pasta, Sautéed Spinach
Applewood Smoked Bacon, Tart Apples
Mustard Hollandaise

SAUTÉED GULF SHRIMP
Linguine, Zucchini, Tomatoes, Roasted Garlic
Baby Arugula, Lemon Butter

GRILLED NY STRIP STEAK
Garlic & Herb Whipped Potatoes
Grilled Asparagus, Béarnaise Sauce
\$2.00 Supplement

DESSERT

CHEF DAILY SELECTION

Silo LIVE ENTERTAINMENT / FRIDAY & SATURDAY / SILOBAR.COM

\$5 HAPPY HOUR APPETIZERS / EVERYDAY 4-9PM / \$2.5 SELECT BEER / \$4 WELL DRINKS / \$5 SPECIALTY DRINKS

Bread available upon request. Split plate charge.

ENTRÉES

CIDER BRAISED KUROBUTA PORK SHANK

GREEN CHILI MAC & CHEESE, BRAISED SWISS CHARD
ANCHO CHERRY SAUCE, TEXAS GOAT CHEESE 29

“SHRIMP & GRITS”

ANDOUILLE WHITE CHEDDAR GRITS, TEXAS GULF SHRIMP, TASSO HAM
SAUTÉED SPINACH, BLACK PEPPER CIDER SAUCE 25

VEGETARIAN QUINOA

GRILLED PORTABELLA MUSHROOM, KALE, HEIRLOOM CHERRY TOMATOES
ENGLISH PEA TENDRILS, ROMAN ARTICHOKE, ASPARAGUS 17

PAN ROASTED CHICKEN BREAST

YUKON GOLD ROASTED GARLIC MASHED POTATOES, SEASONAL
ROOT VEGETABLES, LEMON & ROSEMARY JUS 19

SIGNATURE CHICKEN FRIED OYSTERS

ANGEL HAIR PASTA, SAUTÉED SPINACH, APPLEWOOD SMOKED BACON
WHOLE GRAIN MUSTARD HOLLANDAISE 26

WOOD GRILLED ATLANTIC SALMON

GARLIC CHIVE MASHED POTATOES, SAUTÉED ASPARAGUS,
BUTTER POACHED CRAB WITH LEMON CAPER AND DILL 28

MISO GLAZED CHILEAN SEABASS

SHIITAKE BROWN RICE, BABY BOK CHOY, CARROTS
[MKT PRICE]

ALL JUMBO LUMP CRABCAKE

PAN ROASTED, SHRIMP & ANDOUILLE SAFFRON RICE
BROCCOLINI, CAPER DILL TARTAR SAUCE 29

PAN SEARED SEA SCALLOPS

BUTTERNUT SQUASH RISOTTO, HARICOT VERT
TOASTED ALMOND BROWN BUTTER VINAIGRETTE 36

GRILLED DUCK BREAST & LEG CONFIT

CELERY ROOT POTATO PUREE, ROASTED BABY CARROTS, FRISEE
RADISHES, CARAMELIZED APPLE CIDER REDUCTION 31
ADD FOIE GRAS 15 SUPPLEMENT

BEEF TENDERLOIN

BLEU CHEESE RICOTTA GNOCCHI, SWISS CHARD
RED WINE SHALLOT REDUCTION 39

PRIME CENTERCUT RIBEYE

WHITE CHEDDAR & APPLEWOOD SMOKED BACON POTATO GRATIN
SAUTÉED ASPARAGUS, CRACKED PEPPER & HERB COMPOUND BUTTER 46

COMPLEMENTS

GREEN CHILI MAC & CHEESE 6
ANDOUILLE WHITE CHEDDAR GRITS 5
BLUE CHEESE RICOTTA GNOCCHI 6
GRILLED ASPARAGUS, HOLLANDAISE 6
ROASTED GARLIC MASHED POTATOES 3

SAUTÉED SPINACH 5
CHICKEN FRIED OYSTERS 8
BUTTER POACHED CRAB 15
GRILLED JUMBO SHRIMP 11
SEARED SEA SCALLOPS 13

SPLIT PLATE CHARGE.

SILO RESTAURANTS ARE AVAILABLE FOR BUY-OUTS & PRIVATE FUNCTIONS. VISIT SILOSA.COM.