

SMALL PLATES

SIGNATURE CHICKEN FRIED OYSTERS
Sautéed Spinach, Applewood Smoked Bacon & Mustard Hollandaise 10

CRISPY DUCK SPRINGROLLS
Glass Noodles, Shiitake Mushrooms, Cilantro, Hot Fanny Sauce 8

KUROBUTA PORK BELLY
Braised Cabbage, Apples, Bacon, Braising Jus 9

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 7

CLASSIC CAESAR
Romaine Hearts, Roasted Garlic Croutons, Parmesan Crisp 7

BABY SPINACH
Crispy Brie, Applewood Smoked Bacon, Raspberries, Dried Apricots & Spanish Sherry Vinaigrette 8

WEDGE
Crisp Bacon, Soft Boiled Egg, Red Onion, Vineripe Tomatoes, Buttermilk Ranch, Crumbled Maytag Blue Cheese 10

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 12

SAUTÉED GULF SHRIMP
Linguini, Zucchini, Tomatoes, Roasted Garlic, Baby Arugula, Lemon Butter 14

VEGETARIAN QUINOA
Balsamic Grilled Portobello, Roasted Cauliflower, Roman Artichokes, Kale Pesto, Asparagus 11

MISO GLAZED ATLANTIC SALMON
Pineapple & Jalapeño 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 Cream Cheese Grits, Sautéed Garlic Spinach, Ancho Cherry Sauce 14

HERB GRILLED CHICKEN BREAST
Gruyere, Caramelized Onion Whipped Potatoes, Charred Brussels Sprouts, White Wine Dijon Sauce 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

EASY STREET
DARK RUM, SWEET VERMOUTH ORANGE JUICE, CHERRY HERRING FRESH PINA LEAVES

CLOUD
GIN, ST. GERMAIN, LEMON JUICE CRÈME DE VIOLETTE, LAVENDER GARNISH

POMELO
GRAPEFRUIT, LIME INFUSED TEQUILA, RUBY RED GRAPEFRUIT JUICE, TOPO CHICO PINK HIMALAYAN SALT RIM

CUCUMBER COLLINS
CUCUMBER INFUSED GIN, LEMON JUICE, SIMPLE SYRUP, SODA CUCUMBER RIBBON GARNISH

SILO G + T
DRIPPING SPRINGS ARTISAN GIN FEVER TREE MEDITERRANEAN TONIC, GRAPEFRUIT ROSEMARY ICE CUBE

PEACHY KEEN PUNCH
STILLHOUSE PEACH TEA WHISKEY STRAWBERRY SYRUP, LEMON JUICE, GINGER BEER SERVED OVER CRUSHED ICE TOPPED WITH A TORCHED PEACH

MOONLIT MARGARITA
KIMOSABE MESCAL, ANCHO REYES LIQUER, COINTREAU NOIR HABANERO INFUSED SIMPLE SYRUP, FRESH LIME & 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 ROSE
YELLOW ROSE BOURBON, TEXAS HONEY SYRUP, SMOKED TEXAS MAPLE, CITRUS ROSE GARNISH

"ELEVATED" BLOODY MARY
VODKA INFUSED WITH CARROTS CELERY, SHALLOTS, GARLIC PEPPERCORN, HABANEROS & JALAPEÑOS. MIXED WITH WORCESTERSHIRE & TABASCO TOPPED WITH TOMATO MIX 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

STRAWBERRY FIELDS
1800 SILVER TEQUILA, MUDDLED STRAWBERRIES, LEMON BALM SPLASH OF SWEET & SOUR TOPPED WITH CAVA

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

SAUTÉED JUMBO SHRIMP
TOMATO, BASIL, & CRAB RISOTTO
ROASTED GARLIC BUTTER
BABY ARUGULA

GRILLED ATLANTIC SALMON
JUMBO GULF SHRIMP, PARMESAN
PARSLEY WHIPPED POTATOES
ASPARAGUS & OLIVE TAPENADE

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

OAK ROASTED PORK TENDERLOIN
GREEN CHILI CREAM CHEESE GRITS
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)

KUROBUTA PORK BELLY

BRAISED CABBAGE, APPLES, BACON, BRAISING JUS 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

STEAMED IN WHITE WINE, ROASTED TOMATOES, SAFFRON
FENNEL, GRILLED BREAD 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 8

BABY WEDGE

CRISP BACON, SOFT BOILED EGG, RED ONION, VINERIPE TOMATOES
BUTTERMILK RANCH, CRUMBLLED MAYTAG BLUE CHEESE 11

CLASSIC CAESAR

HEARTS OF ROMAINE, ROASTED GARLIC CROUTONS, PARMESAN CRISP 9

SPINACH

CRISPY BRIE, APPLEWOOD SMOKED BACON, RASPBERRIES
DRIED APRICOTS & SPANISH SHERRY VINAIGRETTE 9

ROASTED BEET & ARUGULA SALAD

TOASTED PISTACHIOS, AVOCADO, GOAT CHEESE
CHAMPAGNE VINAIGRETTE 10

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 Cream Cheese Grits
Sautéed Garlic Spinach
Ancho Cherry Sauce

MISO GLAZED
ATLANTIC SALMON
Pineapple & Jalapeño 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 CREAM CHEESE GRITS, SAUTÉED SPINACH
ANCHO CHERRY SAUCE, TEXAS GOAT CHEESE 28

VEGETARIAN QUINOA

BALSAMIC GRILLED PORTOBELLO, ROASTED CAULIFLOWER
ROMAN ARTICHOKE, KALE PESTO, ASPARAGUS 18

PAN ROASTED CHICKEN BREAST

YUKON GOLD ROASTED GARLIC MASHED POTATOES, SEASONAL
ROOT VEGETABLES, LEMON & ROSEMARY JUS 20

SIGNATURE CHICKEN FRIED OYSTERS

ANGEL HAIR PASTA, SAUTÉED SPINACH, APPLEWOOD SMOKED BACON
WHOLE GRAIN MUSTARD HOLLANDAISE 25

WOOD GRILLED ATLANTIC SALMON

JUMBO GULF SHRIMP, PARMESAN-PARSLEY WHIPPED POTATOES
ASPARAGUS & OLIVE TAPENADE 27

SESAME CRUSTED SEABASS

PORK BELLY FRIED RICE, SUGAR SNAP PEAS, GINGER & ORANGE
[MKT PRICE]

SAUTÉED JUMBO SHRIMP

TOMATO, BASIL, & CRAB RISOTTO, ROASTED GARLIC BUTTER & BABY ARUGULA 26

ALL JUMBO LUMP CRABCAKE

CAJUN DIRTY RICE, GARLIC BROCCOLINI, CAPER DILL TARTAR SAUCE 29

PAN SEARED SEA SCALLOPS

CAULIFLOWER PURÉE, ROASTED FOREST MUSHROOMS, SAUTÉED SPINACH
APPLEWOOD SMOKED BACON, BROWN BUTTER VINAIGRETTE 36

GRILLED DUCK BREAST & LEG CONFIT

SWEET POTATO POLENTA, HARICOT VERT, FRISÉE, BLACKBERRY PORT SAUCE 31
ADD FOIE GRAS 15 SUPPLEMENT

BEEF TENDERLOIN

HERB ROASTED FINGERLING POTATOES, CARAMELIZED ONIONS
CHARRED BRUSSELS SPROUTS, BÉARNAISE 39

PRIME CENTERCUT RIBEYE

GRUYERE POTATO GRATIN, GARLIC BROCCOLINI, RED WINE SHALLOT SAUCE 46

COMPLEMENTS

GREEN CHILI MAC & CHEESE 6
TOMATO, BASIL, & CRAB RISOTTO 7
GRILLED ASPARAGUS, HOLLANDAISE 6
ROASTED GARLIC MASHED POTATOES 5
GREEN CHILI CREAM CHEESE GRITS 7

SAUTÉED SPINACH 4
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.