

STARTERS

SIGNATURE CHICKEN FRIED OYSTERS

SAUTÉED SPINACH, APPLEWOOD SMOKED BACON, TART APPLES
GRAIN MUSTARD HOLLANDAISE 9

CRISPY CALAMARI

CHARRED SHISHITO PEPPERS
SHAVED PARMESAN, SPICY
MUSTARD AIOLI 13

PEPPER SEARED AHI TUNA

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

ALL JUMBO LUMP CRAB CAKE

CAPER DILL TARTER SAUCE 16

DUCK SPRINGROLLS

GLASS NOODLES, CILANTRO,
SHIITAKE MUSHROOMS
HOT FANNY SAUCE 9

PAN ROASTED MUSSELS

GARLIC HERB BROTH
WHITE WINE, TOMATO
GRILLED FOCACIA 11

BLACK ANGUS BEEF LETTUCE WRAPS

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

SOUP & SALADS

DAILY SOUP

CHEF'S DAILY PREPARATION 6

SILO HOUSE

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

BABY WEDGE

CRISP BACON, SOFT BOILED EGG,
RED ONION, VINE RIPE
TOMATOES, BUTTERMILK RANCH,
CRUMBLed MAYTAG BLUE
CHEESE 9

CLASSIC CAESAR

HEARTS OF ROMAINE
ROAST GARLIC CROUTONS
PARMESAN CRISP 8

SPINACH

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

BELGIAN ENDIVE

FRISÉE, BOSCH PEAR, CANDIED
WALNUT, CAMBIZOLA CHEESE
SHERRY WALNUT VINAIGRETTE
PORT REDUCTION 9

CHILDREN'S MENU (11&UNDER)

ANGEL HAIR PASTA

BUTTER, GARLIC
CHEESE BREAD 10

CHICKEN TENDERS

FRENCH FRIES
FRESH FRUIT 11

"CHAMPAGNE" BRUNCH PRIX FIXE MENU

CHOICE OF SALAD OR DESSERT & ENTRÉE AND CHAMPAGNE OR MIMOSA
(ELEVATED BLOODY MARY 2. SUPPLEMENT) - 24PP

SALAD

SILO HOUSE
CLASSIC CAESAR
SPINACH

ENTRÉE

SIGNATURE CHICKEN FRIED OYSTERS

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

POACHED EGGS, SHRIMP REMOULADE, CHICKEN FRIED OYSTERS

POACHED EGGS, SAUTÉED SPINACH, APPLEWOOD BACON, CRISPY OYSTERS
ENGLISH MUFFIN, SHRIMP CREOLE REMOULADE, HOME FRIES

GRILLED ATLANTIC SALMON

PINEAPPLE QUINOA, BABY BOK CHOY, PICKLED RED CABBAGE

PECAN CRUSTED CHICKEN BREAST

ANDOUILLE JAMBALAYA RICE, SAUTÉED SPINACH
SUN-DRIED TOMATO CAPER CREAM SAUCE

GRILLED STRIP SIRLOIN

GARLIC & HERB WHIPPED POTATOES, ASPARAGUS
BÉARNAISE, SHALLOT REDUCTION
(2. SUPPLEMENT)

*ENTRÉE SELECTIONS AVAILABLE ALA CARTE

DESSERT

BELGIAN DARK CHOCOLATE MOUSSE

TOASTED COCONUT PIE

VANILLA BEAN - CRÈME BRULÉE

ENTRÉES

ALL EGG DISHES SERVED WITH FRESH SEASONAL FRUIT

SIGNATURE CHICKEN FRIED OYSTERS

SAUTÉED SPINACH, APPLEWOOD, SMOKED BACON, TART APPLES
WHOLE GRAIN MUSTARD HOLLANDAISE 15

SILO EGGS BENEDICT

POACHED EGGS, BLACK FOREST HAM, SAUTÉED SPINACH, ENGLISH MUFFIN
WHOLE GRAIN MUSTARD HOLLANDAISE, HOME FRIES 11

CHEF'S OMELETTE OF THE DAY MARKET.

CRABCAKE TOPPED WITH A POACHED EGG

ASPARGUS, MUSTARD HOLLANDAISE & HOME FRIES 18

GRAND MARNIER CHALLAH FRENCH TOAST

FRESH BERRIES & GRADE "A" VERMONT MAPLE SYRUP 9

SCRAMBLED EGGS WITH GOAT CHEESE

CHIVES, APPLEWOOD BACON, TOAST & HOME FRIES 10

"STEAK & EGGS"

GRILLED STRIP SIRLOIN WITH POACHED EGGS, GRILLED ASPARAGUS
HOME FRIES & WHOLE GRAIN MUSTARD HOLLANDAISE 20

"SHRIMP & GRITS"

ANDOUILLE WHITE CHEDDAR GRITS, TEXAS GULF SHRIMP, TASSO HAM
SAUTÉED SPINACH, BLACK PEPPER CIDER SAUCE 14

OAK ROASTED PORK TENDERLOIN

GREEN CHILI MAC & CHEESE, SAUTÉED GARLIC SPINACH
ANCHO CHERRY SAUCE 13

"LOADED" ANGUS BURGER

AGED WHITE CHEDDAR CHEESE, BIBB LETTUCE, VINE-RIPE TOMATO
GRILLED ONIONS, DIJON MUSTARD, MAYO
TOASTED CHALLAH BUN & PARMESAN FRIES 10

BEVERAGES

BLOODY MARY 5 / MIMOSA 6 / FRESH SQUEEZED ORANGE JUICE 3.5