

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

BOUDIN STUFFED QUAIL
Bacon Braised Cabbage, Apple Cider Reduction 14

ALL JUMBO LUMP CRABCAKE
Caper Dill Tartar Sauce 16

STEAMED MUSSELS
White Wine, Herbs, Garlic, Cream, Grilled Ciabatta 11

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, Broccolini 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 Mac 'N Cheese, Sautéed Garlic Spinach, Ancho Cherry Sauce 14

HERB GRILLED CHICKEN BREAST
Gruyere & Caramelized Onion Whipped Potatoes, Haricot Vert, Wild Mushrooms, White Wine Dijon Sauce 13

GRILLED NY STRIP STEAK
Garlic & Herb Whipped Potatoes, Broccolini, Béarnaise Sauce 18

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 'N Cheese
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
Broccolini, 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.

HOUSE COCKTAILS

VANILLA COLLINS

TEXAS CALAMITY GIN, VANILLA BEAN SYRUP, LEMON CLUB SODA LICOR 43

INDIE PAMA

YELLOW ROSE BOURBON, PAMA POMEGRATE, GINGER OF THE INDIES-LEMON

REAL NONINO

REAL MCCOY 5 YR RUM AMARO NONINO, GRAPEFRUIT ESSENCE, SMOKED GLASS

SILO SMASH

ABSOLUTE ELYX-ST ELDER ELDERFLOWER, HONEY, LEMON STRAWBERRY

NOBLE PALOMA

CASA NOBLE REPOSADO DEL MAGUEY CHICHICAPA GRAPEFRUIT, LIME, CLUB SODA, SALTED RIM

BURNT OLD FASHIONED

OAK & EDEN CHARRED OAK RYE & SPIRE-BROWN SUGAR ORANGE SYRUP, ANGOSTRAURA, ORANGE BITTERS, CHARRED ORANGE PEEL

ELYX-IR

ABSOLUTE ELYX, CAMPARI PRICKLY PEAR, GRAPEFRUIT, LEMON

SILO G&T

DRUMSHANBOND GUNPOWDER GIN, ST GERMAIN ELDERFLOWER FEVERTREE TONIC WATER CUCUMBER

ELEVATED MARGARITA

STRAWBERRY JALEPEÑO INFUSED TEQUILA, LIME, ORANGE LIQUOR SIMPLE SYRUP, SALTED RIM

SILO MULE

VODKA, LIME, VANILLA BEAN SYRUP FEVERTREE GINGER BEER

CUCUMBER MARTINI

CUCUMBER INFUSED CITRUS VODKA, LEMON SIMPLE SYRUP TAJIN RIM

TEXAS ROSE

TEXAS MAPLE SMOKED GLASS YELLOW ROSE BOURBON WILDFLOWER HONEY

ELEVATED BLOODY MARY

16 -INGREDIENT INFUSED VODKA, SRIRACHA, LEMON, OLIVE JUICE WORSECTERSHIRE, ZING ZANG

HARVEST MULE

APPLE WHISKEY, BUTTERSCOTCH, APPLE, LIME, FEVERTREE GINGER BEER

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

SAUTEED GULF SHRIMP
ANDOUILLE-WHITE CHEDDAR GRITS
SAUTEED SPINACH, TASSO HAM JUS

GRILLED ATLANTIC SALMON

PROSCIUTTO & PEA RISOTTO
RED PEPPER CREAM
BASIL 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 'N 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)

BOUDIN STUFFED QUAIL

BACON BRAISED CABBAGE, APPLE CIDER REDUCTION 14

ALL JUMBO LUMP CRABCAKE

CAPER DILL TARTER SAUCE 16

DUCK SPRING ROLLS

GLASS NOODLES, SHIITAKE MUSHROOMS, CILANTRO
HOT FANNY SAUCE 9

STEAMED MUSSELS

WHITE WINE, HERBS, GARLIC, CREAM, GRILLED CIABATTA 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, VINERIFE TOMATOES
BUTTERMILK RANCH, CRUMBLD 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

ENTRÉES

CIDER BRAISED KUROBUTA PORK SHANK

GREEN CHILI MAC 'N CHEESE, SAUTÉED GARLIC SPINACH
ANCHO CHERRY SAUCE, TEXAS GOAT CHEESE 28

VEGETARIAN QUINOA

BALSAMIC GRILLED PORTOBELLO, ROASTED CAULIFLOWER
ROMAN ARTICHOKES, KALE PESTO, BROCCOLINI 18

PAN ROASTED CHICKEN BREAST

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

SHRIMP & GRITS

SAUTEED GULF SHRIMP, ANDOUILLE-WHITE CHEDDAR GRITS
SAUTEED SPINACH, TASSO HAM JUS 24

SIGNATURE CHICKEN FRIED OYSTERS

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

WOOD GRILLED ATLANTIC SALMON

PROSCIUTTO & PEA RISOTTO, RED PEPPER CREAM
BASIL BUTTER POACHED CRAB 27

SESAME CRUSTED SEABASS

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

ALL JUMBO LUMP CRABCAKE & SHRIMP

CAPELLINI PASTA, WILD MUSHROOMS, SPINACH, TASSO HAM
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

WHIPPED SWEET POTATOES, HARICOT VERT, FRISEE, BLACKBERRY PORT SAUCE 31
ADD FOIE GRAS 15 SUPPLEMENT

BEEF TENDERLOIN

BUTTERMILK CHIVE MASHED POTATOES, HARICOT VERT
WILD MUSHROOMS, BÉARNAISE 39

HAND - SELECTED MIDWESTERN BEEF

ALA CARTE

ALLEN BROTHERS
THE GREAT STEAKHOUSE STEAKS®

PRIME RIBEYE 14oz 44

PRIME NEW YORK STRIP 12oz 45

COMPLEMENTS

GREEN CHILI MAC & CHEESE 6
WHITE CHEDDAR, BACON POTATO GRATIN 7
MARKET VEGETABLE 6
ROASTED GARLIC MASHED POTATOES 5
SAUTÉED SPINACH 4

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