

## CHAMPAGNE BRUNCH MENU

Choice of Salad or Dessert & Entrée + Champagne or Mimosa  
(Elevated bloody mary 2. supplement) - 29PP

### SALAD

#### SILO HOUSE

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

#### CLASSIC CAESAR

Romaine Hearts, Roasted Garlic Croutons, Parmesan Crisp

#### BABY SPINACH

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

### ENTRÉE

Entrée Selections Available Ala Carte

#### SIGNATURE CHICKEN FRIED OYSTERS

Sautéed Spinach, Applewood Smoked Bacon  
Mustard Hollandaise

#### POACHED EGGS, SHRIMP REMOULADE CHICKEN FRIED OYSTERS

Poached Eggs, Sautéed Spinach, Applewood Bacon  
Crispy Oysters, English Muffin  
Shrimp Creole Remoulade, Home Fries

#### MISO GLAZED ATLANTIC SALMON

Cilantro Lime Quinoa, Toasted Cashews, Baby Bok Choy  
Avocado Mango Relish

#### PECAN CRUSTED CHICKEN BREAST

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

#### GRILLED STRIP SIRLOIN

Roasted Garlic Mashed Potatoes, Broccolini  
Béarnaise, Shallot Reduction

(2. supplement)

### DESSERT

BELGIAN DARK CHOCOLATE MOUSSE

TOASTED COCONUT PIE

VANILLA BEAN - CRÈME BRULEE

OUR RESTAURANTS ARE AVAILABLE FOR BUY-OUTS  
& PRIVATE FUNCTIONS. VISIT US AT SILOSA.COM

Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of food borne illness.  
Split plate charge will be applied.

### STARTERS

#### SIGNATURE CHICKEN FRIED OYSTERS

Sautéed Spinach, Applewood Smoked Bacon, Mustard Hollandaise 18

#### CRISPY DUCK SPRINGROLLS

Glass Noodles, Shiitake Mushrooms, Cilantro, Hot Fanny Sauce 16

#### ALL JUMBO LUMP CRABCAKE

Caper Dill Tartar Sauce 23

#### PAN ROASTED MUSSELS

White Wine, Garlic, Tomato, Grilled Bread 17

#### CRISPY CALAMARI

Charred Shishito Peppers, Shaved Parmesan, Spicy Mustard Aioli 19

### SOUP & SALADS

#### SILO SOUP

Chef's Daily Preparation 11

#### SILO SOUP & SALAD

Choice of House or Classic Caesar 13

#### SILO SOUP OR SALAD WITH A HALF CLUB SANDWICH

Choice of House or Classic Caesar 14

#### SILO HOUSE

Mixed Greens, Red Onions, Cherry Tomatoes, Cucumbers, Croutons  
Honey-Dijon Walnut Vinaigrette 12

#### CLASSIC CAESAR

Romaine Hearts, Roasted Garlic Croutons, Parmesan Crisp 13

#### BABY SPINACH

Crispy Brie, Raspberries, Applewood Smoked Bacon, Dried Apricots  
Spanish Sherry Vinaigrette 13

#### WEDGE

Crisp Bacon, Soft Boiled Egg, Red Onion, Vineripe Tomatoes, Buttermilk Ranch  
Crumbled Maytag Blue Cheese 14

Add to Any Salad - Oysters 9 / Salmon 10 / Shrimp 10 / Chicken 8

### ENTRÉES

All Egg Dishes Served With Fresh Seasonal Fruit

#### SIGNATURE CHICKEN FRIED OYSTERS

Angel Hair Pasta, Applewood Smoked Bacon, Sautéed Spinach  
Tart Apples & Whole Grain Mustard Hollandaise 23

#### SILO EGGS BENEDICT

Poached Eggs, Black Forest Ham, Sautéed Spinach, English Muffin  
Whole Grain Mustard Hollandaise, Home Fries 18

#### CHEF'S OMELETTE OF THE DAY market.

#### CRABCAKE TOPPED WITH A POACHED EGG

Broccolini, Mustard Hollandaise & Home Fries 29

#### GRAND MARNIER CHALLAH FRENCH TOAST

Fresh Berries & Grade "A" Vermont Maple Syrup 15

#### SCRAMBLED EGGS WITH GOAT CHEESE

Chives, Applewood Bacon, Toast & Home Fries 14

#### "STEAK & EGGS"

Grilled Strip Sirloin, Poached Eggs, Broccolini, Home Fries &  
Whole Grain Mustard Hollandaise 28

#### BLACKENED GULF SHRIMP

Blackened Gulf Shrimp, Creamy Orzo Pasta, Heirloom Cherry Tomatoes  
Smoked Bacon, Broccolini, Baby Arugula 21

#### OAK ROASTED PORK TENDERLOIN

Green Chili Mac 'N Cheese, Sautéed Garlic Spinach, Ancho Cherry Sauce 21

#### "LOADED" ANGUS BURGER

Aged White Cheddar Cheese, Bibb Lettuce, Vine-ripe Tomato Grilled Onions  
Dijon Mustard, Mayo, Toasted Challah Bun & Parmesan Fries 19

### BEVERAGES

Bloody Mary 9 / Mimosa 8 / Fresh Squeezed Orange Juice 4