

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 BRULÉE

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 17

CRISPY DUCK SPRINGROLLS

Glass Noodles, Shiitake Mushrooms, Cilantro, Hot Fanny Sauce 13

ALL JUMBO LUMP CRABCAKE

Caper Dill Tartar Sauce 21

GULF SHRIMP CEVICHE

Pineapple, Cherry Tomatoes, Red Onion, Cilantro, jalapeños, Cilantro, Tostados 16

PAN ROASTED MUSSELS

White Wine, Garlic, Spicy Tomato Herb Broth, Grilled Bread 15

CRISPY CALAMARI

Charred Shishito Peppers, Shaved Parmesan, Spicy Mustard Aioli 15

SOUP & SALADS

SILO SOUP

Chef's Daily Preparation 9

SILO SOUP & SALAD

Choice of House or Classic Caesar 12

SILO SOUP OR SALAD WITH A HALF CLUB SANDWICH

Choice of House or Classic Caesar 12

SILO HOUSE

Mixed Greens, Red Onions, Cherry Tomatoes, Cucumbers, Croutons
Honey-Dijon Walnut Vinaigrette 10

CLASSIC CAESAR

Romaine Hearts, Roasted Garlic Croutons, Parmesan Crisp 12

BABY SPINACH

Crispy Brie, Raspberries, Applewood Smoked Bacon, Dried Apricots
Spanish Sherry Vinaigrette 11

WEDGE

Crisp Bacon, Soft Boiled Egg, Red Onion, Vineripe Tomatoes, Buttermilk Ranch
Crumbled Maytag Blue Cheese 13

ROASTED BEET & ARUGULA

Toasted Pistachios, Goat Cheese, English Cucumber Red Onion, Champagne Vinaigrette 13

Add to Any Salad - Oysters 7 / Salmon 8 / Shrimp 10 / Chicken 6

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 19

SILO EGGS BENEDICT

Poached Eggs, Black Forest Ham, Sautéed Spinach, English Muffin
Whole Grain Mustard Hollandaise, Home Fries 15

CHEF'S OMELETTE OF THE DAY market.

CRABCAKE TOPPED WITH A POACHED EGG

Broccolini, Mustard Hollandaise & Home Fries 21

GRAND MARNIER CHALLAH FRENCH TOAST

Fresh Berries & Grade "A" Vermont Maple Syrup 12

SCRAMBLED EGGS WITH GOAT CHEESE

Chives, Applewood Bacon, Toast & Home Fries 13

"STEAK & EGGS"

Grilled Strip Sirloin, Poached Eggs, Broccolini, Home Fries &
Whole Grain Mustard Hollandaise 25

SAUTÉED GULF SHRIMP

Sweet Corn, Applewood Smoked Bacon Risotto, Sautéed Spinach, Tomato Herb Broth 19

OAK ROASTED PORK TENDERLOIN

Green Chili Mac 'N Cheese, Sautéed Garlic Spinach, Ancho Cherry Sauce 18

"LOADED" ANGUS BURGER

Aged White Cheddar Cheese, Bibb Lettuce, Vine-ripe Tomato Grilled Onions
Dijon Mustard, Mayo, Toasted Challah Bun & Parmesan Fries 17

BEVERAGES

Bloody Mary 8 / Mimosa 6 / Fresh Squeezed Orange Juice 3.5