

PRIX FIXE LUNCH MENU

DAILY - *Choice of Entrée, Salad or Dessert*
• \$2.00 Supplement For All Three •

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

Entree Selections Available Ala Carte

28

GRILLED MISO GLAZED ATLANTIC SALMON

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

OAK ROASTED PORK TENDERLOIN

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

31

BLACKENED GULF SHRIMP

Blackened Gulf Shrimp, Creamy Orzo Pasta
Heirloom Cherry Tomatoes
Smoked Bacon, Broccoliini, Baby arugula

SIGNATURE CHICKEN FRIED OYSTERS

Angel Hair Pasta, Sautéed Spinach, Applewood Bacon
Tart Apples, Mustard Hollandaise

GRILLED NY STRIP STEAK

Loaded Mashed Potatoes, Asparagus
Peppercorn Melange Butter

DESSERT

CHEF DAILY SELECTION

Silo

NONNA
OSTERIA

LA FOGATA

FAIRMOUNT
ROOFTOP BAR

The Fairmount
The Original

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.*

Silo

SMALL PLATES

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 Cream, Fines Herbes, Cherry Tomatoes, 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

SANDWICHES

SILO BLACK ANGUS BURGER

Toasted Challah Bun, Grilled Red Onions, Bibb Lettuce, Vineripe Tomato
White Cheddar Cheese & Parmesan Fries 19

GRILLED CHICKEN B.L.T.

Applewood Smoked Bacon, Vineripe Tomato, Bibb Lettuce, Avocado
Pepper Jack Cheese, Chipotle Mayo 18

SILO CLUB

Black Forest Ham, Applewood Bacon, Gruyere, Avocado, Bibb Lettuce, Toasted Challah Bun 17

~ All Sandwiches Served with Fruit and Homemade Potato Chips ~

BIG PLATES

PECAN CRUSTED CHICKEN BREAST

Andouille Jambalaya Rice, Sautéed Spinach, Sun-dried Tomato Caper Cream Sauce 19

BLACKENED GULF SHRIMP

Blackened Gulf Shrimp, Creamy Orzo Pasta, Heirloom Cherry Tomatoes
Smoked Bacon, Broccoliini, Baby arugula 21

VEGETARIAN QUINOA

Balsamic Grilled Portabello, Roasted Cauliflower, Roman Artichokes
Grilled Asparagus, Arugula Pesto 18

GRILLED MISO GLAZED ATLANTIC SALMON

Cilantro Lime Quinoa, Toasted Cashews, Baby Bok Choy, Avocado Mango Relish 27

SIGNATURE CHICKEN FRIED OYSTERS

Angel Hair Pasta, Sautéed Spinach, Applewood Bacon, Tart Apples, Mustard Hollandaise 23

OAK ROASTED PORK TENDERLOIN

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

GRILLED NY STRIP STEAK

Loaded Mashed Potatoes, Asparagus, Peppercorn Melange Butter 18