

CHAMPAGNE BRUNCH MENU

Choice of Salad or Dessert & Entrée + Champagne or Mimosa
(Elevated bloody mary 2. supplement) - 30PP

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 19

CRISPY DUCK SPRINGROLLS

Glass Noodles, Shiitake Mushrooms, Cilantro, Hot Fanny Sauce 17

ALL JUMBO LUMP CRABCAKE

Caper Dill Tartar Sauce 24

PAN ROASTED MUSSELS

White Wine, Cherry Tomatoes, Basil, Garlic, Smoked Bacon, Grilled Ciabatta 18

CRISPY CALAMARI

Charred Shishito Peppers, Shaved Parmesan, Spicy Mustard Aioli 20

SOUP & SALADS

SILO SOUP

Chef's Daily Preparation 12

SILO SOUP & SALAD

Choice of House or Classic Caesar 14

SILO SOUP OR SALAD WITH A HALF CLUB SANDWICH

Choice of House or Classic Caesar 15

SILO HOUSE

Mixed Greens, Red Onions, Cherry Tomatoes, Cucumbers, Croutons
Honey-Dijon Walnut Vinaigrette 13

CLASSIC CAESAR

Romaine Hearts, Roasted Garlic Croutons, Parmesan Crisp 14

BABY SPINACH

Crispy Brie, Raspberries, Applewood Smoked Bacon, Dried Apricots
Spanish Sherry Vinaigrette 14

WEDGE

Crisp Bacon, Soft Boiled Egg, Red Onion, Vineripe Tomatoes, Buttermilk Ranch
Crumbled Maytag Blue Cheese 15

Add to Any Salad - Oysters 10 / Salmon 11 / Shrimp 11 / Chicken 9

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 24

SILO EGGS BENEDICT

Poached Eggs, Black Forest Ham, Sautéed Spinach, English Muffin
Whole Grain Mustard Hollandaise, Home Fries 19

CHEF'S OMELETTE OF THE DAY

market.

CRABCAKE TOPPED WITH A POACHED EGG

Broccolini, Mustard Hollandaise & Home Fries 30

GRAND MARNIER CHALLAH FRENCH TOAST

Fresh Berries & Grade "A" Vermont Maple Syrup 16

SCRAMBLED EGGS WITH GOAT CHEESE

Chives, Applewood Bacon, Toast & Home Fries 15

"STEAK & EGGS"

Grilled Strip Sirloin, Poached Eggs, Broccolini, Home Fries &
Whole Grain Mustard Hollandaise 29

BLACKENED GULF SHRIMP

Blackened Gulf Shrimp, Creamy Orzo Pasta, Heirloom Cherry Tomatoes
Smoked Bacon, Broccolini, Baby Arugula 22

OAK ROASTED PORK TENDERLOIN

Green Chili Mac 'N Cheese, Sautéed Garlic Spinach, Ancho Cherry Sauce 22

"LOADED" ANGUS BURGER

Aged White Cheddar Cheese, Bibb Lettuce, Vine-ripe Tomato Grilled Onions
Dijon Mustard, Mayo, Toasted Challah Bun & Parmesan Fries 20

BEVERAGES

Bloody Mary 10 / Mimosa 9 / Fresh Squeezed Orange Juice 5