

COCKTAILS

CUCUMBER MARTINI

Cucumber Vodka, Lemon, Simple Syrup, Tajin Rim

BURNT OLD FASHION

Rye Whiskey, Angostura Bitters, Orange Bitters
Housemade Syrup, Burnt Orange & Luxardo
Cherry Garnish

TIJUANA LADY

Tequila, Licor 43, Lime Juice, Orange Bitters, Garnished
With Salt & Lime Twist

NONNARITA

Tequila, Hibiscus-Fig Limoncello, Lime Juice
Simple Syrup, Amaretto, Salt Rim

BERRY EMPRESSED

Empress Gin, Basil, Blackberries, Simple Syrup Sugar
Rim Garnished with Fresh Basil

COMPLEMENTS

GREEN CHILI MAC & CHEESE 11

WHITE CHEDDAR BACON POTATO GRATIN 11

MARKET VEGETABLE 10

ROASTED GARLIC MASHED POTATOES 10

SAUTÉED SPINACH 9

CHICKEN FRIED OYSTERS 13

BUTTER POACHED CRAB 22

GRILLED JUMBO SHRIMP 14

SiLo

NONNA
OSTERIA

LA FOGATA

FAIRMOUNT
ROOFTOP BAR

The Fairmount
RESTAURANT

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

STARTERS

SIGNATURE CHICKEN FRIED OYSTERS

Sautéed Spinach, Applewood Smoked Bacon, Tart Apples, Whole Grain Mustard Hollandaise 19

ARTISAN CHEESE PLATE

Chef Selection (3) 20

ALL JUMBO LUMP CRABCAKE

Caper Dill Tartar Sauce 24

DUCK SPRING ROLLS

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

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

SEARED AHI TUNA

Avocado Relish, Caramelized Pineapple, Jalapeños, Cilantro Ponzu, Sesame Crisps 19

SOUP & SALADS

SILO SOUP

Chef's Daily Preparation 11

SILO HOUSE

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

BABY WEDGE

Crisp Smoked Bacon, Soft Boiled Egg, Crispy Shallots, Vine Ripe Tomatoes
Buttermilk Ranch, Crumbled Maytag Blue Cheese 14

CLASSIC CAESAR

Hearts of Romaine, Roasted Garlic, Croutons, Parmesan Crisp 14

SPINACH

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

ROASTED RED & GOLD BEET

Baby Arugula, Toasted Pistachios, English Cucumbers, Orange Supremes
Goat Cheese, Champagne Vinaigrette 16

ENTRÉES

VEGETARIAN QUINOA

Balsamic Grilled Portabello, Roasted Cauliflower, Roman Artichoke, Grilled Asparagus, Arugula Pesto 22

PAN ROASTED CHICKEN BREAST

Yukon Gold Roasted Garlic Mashed Potatoes, Seasonal Root Vegetables, Lemon & Rosemary Jus 29

SHRIMP & GRITS

Sautéed Gulf Shrimp, Andouille-White Cheddar Grits, Sautéed Spinach, Tasso Ham Jus 29

SIGNATURE CHICKEN FRIED OYSTERS

Angel Hair Pasta, Sautéed Spinach, Applewood Smoked Bacon, Whole Grain Mustard Hollandaise 30

OAK GRILLED MISO SALMON

Grilled Miso Salmon, Cilantro Shrimp Rice, Stir Fried Vegetables, Avocado Relish 34

PAN ROASTED CHILEAN SEA BASS

Mushroom Black Garlic Risotto, Broccolini, Crispy Prosciutto, Blistered Cherry Tomatoes MKT

GRILLED & ROASTED DUCK BREAST & CONFIT LEG

Maple Whipped Sweet Potatoes, Sautéed Haricots Verts, Blackberry Port Reduction 35

BEEF TENDERLOIN

Goat Cheese Whipped Potatoes, Sautéed Haricots Verts, Crispy Shallots, Red Wine Shallot Sauce, Béarnaise 43

BRAISED KUROBUTA PORK SHANK

Green Chili Mac N Cheese, Roasted Seasonal Vegetables, Ancho- Cherry Sauce, Goat Cheese 33

HAND - SELECTED MIDWESTERN BEEF

Ala Carte

ALLEN BROTHERS
THE GREAT STEAKHOUSE STEAKS®

PRIME RIBEYE 14oz 58

PRIME BONE-IN NEW YORK STRIP 14oz 59

[Served With Peppercorn Melange Compound Butter]