

PRIX FIXE LUNCH MENU

DAILY - Choice of Entrée, Salad or Dessert
• \$3.00 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

29

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

32

BLACKENED GULF SHRIMP

Blackened Gulf Shrimp, Creamy Orzo Pasta
Heirloom Cherry Tomatoes
Smoked Bacon, Broccolini, 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
HOTEL

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.

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SMALL PLATES

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

SANDWICHES

SILO BLACK ANGUS BURGER

Toasted Challah Bun, Grilled Red Onions, Bibb Lettuce, Vineripe Tomato
White Cheddar Cheese & Parmesan Fries 20

GRILLED CHICKEN B.L.T.

Applewood Smoked Bacon, Vineripe Tomato, Bibb Lettuce, Avocado
Pepper Jack Cheese, Chipotle Mayo 19

SILO CLUB

Black Forest Ham, Applewood Bacon, Gruyere, Avocado, Bibb Lettuce, Toasted Challah Bun 18

~ 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 20

BLACKENED GULF SHRIMP

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

VEGETARIAN QUINOA

Balsamic Grilled Portabello, Roasted Cauliflower, Roman Artichokes
Grilled Asparagus, Arugula Pesto 19

GRILLED MISO GLAZED ATLANTIC SALMON

Cilantro Lime Quinoa, Toasted Cashews, Baby Bok Choy, Avocado Mango Relish 28

SIGNATURE CHICKEN FRIED OYSTERS

Angel Hair Pasta, Sautéed Spinach, Applewood Bacon, Tart Apples, Mustard Hollandaise 24

OAK ROASTED PORK TENDERLOIN

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

GRILLED NY STRIP STEAK

Loaded Mashed Potatoes, Asparagus, Béarnaise 29