30

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 BRULEE

SILO
NONNA OSTERIA · LA FOGATA · FAIRMONT ROOFTOP BAR · The Fairmount

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. We impose a 3% surcharge on credit cards that is not greater than our cost of acceptance, excluding debit cards.

SILO

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