SIGNATURE COCKTAILS

Deconstructed Ol' Fashioned
Angel's Envy Bourbon, Simple Syrup
Orange Bitters, Luxardo Cherry
Orange Peel over Big Ice 16

Habanero Gold Rush
Buffalo Trace, Lemon Juice
Honey & Habanero over Big Ice 13

Rye Manhattan
Rittenhouse Rye
Carpano Sweet Vermouth, Bitters
Orange Twist & Luxardo Cherry 13

Cucumber Kaiparasohka
Reyka Vodka, Cucumbers, Lemon
Simple Syrup with a Tajin Rim 13

Corpse Reviver No. Two
Plymouth Gin, Cointreau, Lemon
Cocchi Americano, Orange Peel
in an Absinthe-Rinsed Glass 14

French 75
Hendricks Gin, Fresh Lemon Juice
Splash of Simple Syrup & Champagne 13

Bubblin' Buffalo
Buffalo Trace, Lemon, Honey
Rosé Champagne & Luxardo Cherry 13

Terrace Top Shelf
Boozy Rocks Margarita with
Lalo Tequila, Cointreau & Lime 13

Sir Annoberry Rita
Blackberry & Serrano Tequila
Paula's TX Orange
Lime with Tajin Rim 13

The Hemingway
Bacardi Rum, Grapefruit, Lime
Maraschino Cherry Liqueur
Simple Syrup & Luxardo Cherry 13

Seasonal Mule
Honey-Habanero Bourbon, Lime
Ginger Beer over Crushed Ice 12

COLD BAR

Maine Lobster 32

Chilled Seafood Platter
Shrimp, Crab Claws & Oysters
Petite 48 / Large 83 (With Lobster)

Colossal Snow Crab Claws 17

Spicy Cocktail Shrimp 20
Cocktail Sauce

SOUP & SALAD

Add to Any Salad - Chicken Fried Oysters 8 / Salmon 13 / Chicken 8

Silo Clam Chowder 14
Nueske's Bacon, Sherry Cream

Silo Soup 12
Chef's Daily Preparation

Silo Soup & Salad 15
Choice of Mixed Greens or Little Gem Caesar

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

Mixed Greens 13
Cherry Tomatoes, Focaccia Croutons, Red Onion,
Crispy Bacon, Buttermilk Dressing, Maytag Blue Cheese Crumbles

Little Gem Caesar 14
Italian White Anchovies, Focaccia Croutons, Parmesan Crisp

Roasted Beets 16
Baby Arugula, Goat Cheese, Pine Nuts, Champagne Vinaigrette

Fried Green Tomatoes 20
Lump Crab Remoulade, Avocado, Baby Arugula, Basil Oil

Shrimp Nicoise 19
Grilled Shrimp, Mixed Greens, Haricot Verts, Red Potatoes
Soft Boiled Egg, Tomatoes, Olives, Red Onion, Herb Vinaigrette

SMALL PLATES

Signature Chicken Fried Oysters 19
Sautéed Spinach, Braised Pork Belly, Tart Apples, Mustard Hollandaise

Grilled Oysters Rockefeller 20
Fennel Cream, Garlic Bread Crumbs, Parmesan
Applewood Smoked Bacon

Pepper Seared Ahi Tuna 22
Cucumber & Carrot "Salad," Avocado, Jalapeño Wasabi Tobiko
Cilantro Ponzu

Crispy Calamari 20
Charred Shishito Peppers, Shaved Parmesan, Spicy Mustard Aioli

Shrimp Spring Rolls 17
Glass Noodles, Shiitake Mushrooms, Cilantro, Hot Fanny Sauce

All Jumbo Lump Crab Cake 24
Pan Roasted, Crunchy Poppy Seed Slaw & Dill Tartar Sauce

Artisan Cheese Plate 20
Chef Selection (3)

SANDWICHES

Served with Parmesan & Herb Fries

Silo Mushroom Burger 20
Oak Grilled, Wild Mushrooms, Caramelized Onions
Gruyere Cheese, Lettuce & Tomato

Turkey Club 18
Roasted Turkey, Applewood Bacon, Avocado
Tomato, White Cheddar

Lobster Roll 30
Poached Maine Lobster, Mayo, Chopped Celery
Tarragon, Parsley, Chives

BIG PLATES

Add to Any Selection - Prix Fixe
Choice of Mixed Green Salad or Dessert, and Glass of Wine 8

Firemans 4 Mussels 18
Toasted Garlic, Roasted Cherry Tomatoes, Bacon
Charred French Bread

Miso Glazed Salmon 28
Wasabi Whipped Potatoes, Sesame Bok Choy
Sweet Soy Reduction

Signature Chicken Fried Oysters 30
Capellini Pasta, Forest Mushrooms, Garlic Spinach, Tasso Ham
Grain Mustard Hollandais

Fish & Chips 22
Paremesan & Herb Fries, Crunchy Poppy Seed Slaw
Dill Tarter Sauce, Malt Vinegar

Chef's Fish Selection Mkt
Daily Preparation

Shrimp & Grits 29
Sautéed Gulf Shrimp, Andouille Sausage
White Cheddar Grits, Braised Greens

Grilled Texas Redfish 37
Sweet Potato & Bacon Hash, Creole Lump Crab Pan Sauce

Parmesan Crusted Chicken 22
Angel Hair, Wild Mushrooms, Arugula, Sun Dried Tomatoes
Lemon & Caper Butter

Beef Tenderloin 43
Blue Cheese Whipped Potatoes, Asparagus
Sauce Béarnaise

FOR THE TABLE 11

Mashed Potatoes
Truffle Mac & Cheese
Pineapple Jalapeño Couscous
Cilantro Lime Quinoa
Parmesan & Herb Fries
Charred Shishito Peppers

LA FOGATA · The Fairmount · Fairmount Rooftop Bar · NONNA Osteria · Silo

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.