

LUNCH MENU

\$15

FIRST COURSE

Select one of the following:

Whipped Goat Cheese - Speck, local honey, greens, grilled garlic crostini (V)

Carbonara Croquettes - Cavatappi pasta, local bacon, fresh Parmesan cream, green peas

Silo Boston House Wedge - Tender bibb lettuce, heirloom cherry tomato, local bacon, bleu cheese, honey crisp apple, bacon-thyme buttermilk dressing (GF)

SECOND COURSE

Select one of the following:

Shrimp Salad Roll (With Side) - House-made shrimp salad, bibb lettuce, avocado, buttered brioche roll

Farmhouse Mac & Cheese - 6 Cheese Sauce, cavatappi pasta, garlic buttered bread crumbs

Daily Fresh Catch - Chef's recommended preparation

Turkey Leg Confit - 3 Grain "Risotto", brussels sprout hash, bacon, gastrique

DINNER MENU

\$33

FIRST COURSE

Select one of the following:

Whipped Goat Cheese - Speck, local honey, greens, grilled garlic crostini (V)

Carbonara Croquettes - Cavatappi pasta, local bacon, fresh Parmesan cream, green peas

Silo Boston House Wedge - Tender bibb lettuce, heirloom cherry tomato, local bacon, bleu cheese, honey crisp apple, bacon-thyme buttermilk dressing (GF)

Baked Brie En Croute - Puff pastry, seasonal fruit, apricot vinaigrette, lavosh (V)

SECOND COURSE

Select one of the following:

Daily Fresh Catch - Chef's Recommended Preparation

Shrimp With Angel Hair - Grilled Royal Red Shrimp, fresh tomato marinara smoked tomato cream, capellini pasta, fresh basil

Silo Half Chicken - Cast-Iron seared & crispy fried, poached chicken salad, whipped potatoes, pan gravy, seared brussels sprouts with bacon

Turkey Leg Confit - 3 Grain "Risotto", brussels sprout hash, bacon, gastrique

Mongolian Pork Duo - Hoisin-Grilled duroc chop, seared pork belly, whipped potatoes, pickled red cabbage, spicy mustard sauce

THIRD COURSE

Silo Signature 32 Layer Chocolate Cake - Chocolate mousse on chocolate cake, chocolate ganache amarena cherry chocolate sauce, vanilla whipped cream chocolate & burnt sugar lace

Harvest Spice Cake - Triple layer carrot, zucchini & beet spice cake, creamy goat cheese frosting, candied things

Lavender & Honey Creme Brulee - Local honey, Madagascar vanilla bean, burnt sugar glass, seasonal fruit