



# CULINARIA

RESTAURANT WEEK / SILO 1604

## DINNER 45

Wine Pairing 25.

1

### SIGNATURE CHICKEN FRIED OYSTERS

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

### SILO SOUP

Chef's Daily Preparation

### SPRING MIX SALAD

Cherry Tomatoes, English Cucumbers, Red Onion, Focaccia Croutons, Walnut Dijon Vinaigrette

### BLACKENED SHRIMP & JUMBO LUMP CRAB

Smoked Bacon Creamed Corn, Cherry Tomato Vinaigrette

### HEIRLOOM CHERRY TOMATOES

Cucumbers, Red Onion, Basil, Burrata, Aged Balsamic

2

### RED WINE BRAISED SHORT RIBS

Roasted Garlic Mashed Potatoes, Carrots, Peas, Pearl Onion, Braising Jus

### CHEF'S DAILY FISH SELECTION

### GRILLED PECAN CRUSTED DOUBLE CUT PORK CHOP

Roasted Red Potatoes, Asparagus, Smoked Bacon, Cider Reduction

3

"SWEET SURPRISE"

### ADD ONS - 10

Roasted Cauliflower, Romesco & Arugula Pesto  
Grilled Asparagus with Hollandaise  
Sautéed Garlic Spinach

### ADD ONS - 20

Butter Poached Lump Crab  
3 Grilled Garlic Shrimp, Parsley & Lemon  
Chicken Fried Oysters with Mustard Hollandaise

*Limited availability. Tax and Gratuity not included. Dinner Only. Choice of one dish per course.*