



SILOS

RESTAURANT at PIER • B

BUILD YOUR OWN BREAKFAST

NORTHERN AMERICAN *GFA*

two eggs your way, hashbrowns, choice of sausage or bacon, and served with cranberry wild rice toast 16

BREAKFAST SAMMIE *GFA*

egg with meat & cheese. Choice of American, Cheddar, or Pepperjack cheeses. And choose from choice of bacon, sausage, ham or spam. Served on your choice of English muffin, biscuit or bagel and breakfast potatoes 15

Sub hash for 3

OMELET *GF VG*

choice of bacon, sausage, ham, spam or daily veg and choice of cheese. Served with breakfast potatoes 15

Sub hash 3

BREAKFAST TACOS

flour tortillas with scrambled eggs and fried potatoes, and choice of bacon or sausage, accompanied by shredded cheddar and salsa verde, served with side of sour cream 14

SAVORY SIGNATURES

AUSTIN MONTE CRISTO

fried spam, pepperjack cheese, over-medium egg, and raspberry jalapeno jam, sandwiched between two slices of French toast 15

STEAK AND EGGS

2 sirloin skewers *GF* served with hashbrowns, two basted eggs, blue cheese fondito, and cranberry wild toast 17

SUNNY BISCUITS AND GRAVY

peppery sausage gravy with warm buttery biscuits and two sunny side up eggs 15

MINNESOTA FRIED RICE *GF VG*

Wild rice pilaf "fried rice style" with maple glazed carrots, roasted mushrooms, poached egg, toasted almond and cranberry aioli 15 // *carnivores add fried spam 4*

SMOKED SALMON BAGEL SANDWICH

Toasted bagel with herbed cream cheese spread, honey-smoked salmon, arugula, fried capers, pickled red onion 15

SWEET SIGNATURES *VG*

SILOS' PANCAKES

3 stacked pancakes with butter and warm syrup 13

Add blueberries, chocolate chips, or a la mode for 4 each

FRENCH TOAST

cinnamon brioche dipped in vanilla custard and whipped cream, grilled until golden 12

A la Mode 4

YOGURT CRÈME BRULÉE *GF*

caramelized sugar on vanilla yogurt and blueberries with brown sugar granola and candied pecans 13

ROTATING RUSTIC INN CAFÉ PIES 7/slice

A LA CARTE ENHANCEMENTS

TRUFFLED STEAK MUSHROOMS 4

CARAMELIZED ONIONS 3

BLUE CHEESE CAP 4

FRIED SPAM 2 slices 4

BACON 2 strips 4

SAUSAGE 2 patties 4

HAM 1 slice 4

CHICKEN FRIED STEAK (6oz) 6

SIRLOIN SKEWER  (4oz) 8

SMOKED SALMON (4oz) 8

SAUTÉED DAILY VEG 4

A LA CARTE SIDES

SIGNATURE HASHBROWNS 6

TWO EGGS YOUR WAY 4

MAPLE GLAZED CARROTS 6

PANCAKE WITH SYRUP 6

FRENCH TOAST WITH SYRUP 6

CRANBERRY WILD RICE TOAST 4

ENGLISH MUFFIN 3

BISCUIT 3

SIDE OF GRAVY 4

CUP OF FRUIT 4

BAGEL WITH CREAM CHEESE 5

BLUEBERRY MUFFIN 4

FRIED BREAKFAST POTATOES 3

BREAKFAST MENU SERVED DAILY FROM 7 AM UNTIL 10:30 AM

GF = Gluten Friendly GFA = Gluten Free Available VG = Vegetarian VA = Vegan Available  = Signature item  - Prepared on our Natural Wood Fired Grill

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. An 18% automatic gratuity will be added to all tables of 8 or more people. A 3% Team Service Charge is added to all purchases (this fee is 100% re-distributed to our Kitchen Team and will be removed upon customer request.)