



THE  
**SILO COOKHOUSE**

**MONDAY, OCTOBER 17<sup>TH</sup>**

**First**

Parker House Rolls  
*Whipped butter*

Arugula Salad  
*Local apples, lemon citronette, toasted seeds*

Grilled Chicory Salad  
*Pickled onion, blue cheese, walnut, maple vinaigrette*

**Main**

Caper & Olive Braised Chicken Thigh

Rigatoni Arrabbiata  
*Spicy tomato sauce, mint, burrata*

Roasted Sweet Potato  
*Kashmiri chili yogurt, everything crunch, scallion*

Braised Kale  
*Marsala cream, crispy shallot*

**Dessert**

Almond Cake  
*Poached apple, whipped mascarpone, almond brittle*



THE  
**SILO COOKHOUSE**

**WEDNESDAY, OCTOBER 19<sup>TH</sup>**

**First**

Warm Pretzels  
*Local cheese wiz, IPA mustard*

Asian Kale Salad  
*Virginia beauty apples, maple-tahini vinaigrette,  
pistachio*

Quinoa Salad  
*Roasted squash, brussels sprouts, pumpkin seeds,  
zesty lemon vinaigrette*

**Main**

Miso Salmon  
*Kabayaki sauce, seaweed salad*

Kashmiri Chili Pappardelle  
*Lemon, pine nut, parmesan, garlic*

Roasted Brussels Sprouts  
*Vinegar hot sauce, caraway yogurt*

Fingerling Potato  
*Bacon aioli, scallion*

**Dessert**

Boca Nero  
*Peppermint crème, cocoa nib*



THE  
**SILO COOKHOUSE**

**THURSDAY, OCTOBER 20<sup>TH</sup>**

**First**

Sourdough Pancake  
*Smoked salmon rilette, everything crunch*

Eggplant Caponata  
*Whipped ricotta, toasted baguette*

Kale Caesar Salad  
*Garlic croutons, parmesan*

**Main**

Korean BBQ Marinated Flank Steak

Strozzapreti  
*Arugula pesto, butternut squash*

Togarashi Roasted Turnips  
*Ponzu, scallion*

Curried Cauliflower  
*Lemon*

**Dessert**

Pumpkin Semifreddo  
*Espresso milk crumb, spiced whipped cream*



THE  
**SILO COOKHOUSE**

**FRIDAY, OCTOBER 21<sup>ST</sup>**

**First**

Sourdough Focaccia  
*Local burrata, local balsamic*

Fall Panzanella  
*Local apple, roasted delicata squash, blue cheese,  
radicchio, balsamic vinaigrette*

Gem Lettuce  
*Buttermilk dressing, radish, fines herbes*

**Main**

Pine Nut Crusted Halibut  
*Piquillo pepper beurre blanc*

Butternut Squash Gnudi  
*Brown butter, sage*

Brussels Sprouts  
*Bacon, apple, lemon*

Tiny Bridge Farms Rapini  
*Toasted garlic, calabrian chile*

**Dessert**

Red Wine Poached Pear  
*Vanilla bean ice cream, oatmeal cookie crumble*



THE  
**SILO COOKHOUSE**

**SATURDAY, OCTOBER 22<sup>ND</sup>**

**First**

Parker House Rolls  
*Garlic butter, parmesan*

Tuna Crudo  
*Avocado, yuzu sambal vinaigrette, radish*

Kale Salad  
*Dried cranberry, hickory grove cheese, toasted seeds,  
lemon, olive oil*

**Main**

Red Wine Braised Shortrib  
*Horseradish gremolata*

Porcini Strozzapreti  
*Local mushrooms, fennel, black garlic*

Locally Milled Polenta

Roasted Broccoli  
*Caper raisin vinaigrette, sunflower seeds, basil*

**Dessert**

Olive Oil Cake  
*Lemon curd, ruby red grapefruit, poppyseed meringue*



**THE  
SILO COOKHOUSE**

**TUESDAY, OCTOBER 25<sup>TH</sup>**

**First**

Parker House Rolls  
*Whipped butter*

Brussels Sprouts Caesar Salad  
*Garlic croutons, parmesan, radish*

Spicy Thai Shrimp  
*Jalapeno, scallion, lime*

**Main**

Carne Asada Marinated Flank Steak

Mafaldine "Cacio e Pepe"  
*Pink peppercorn, parsley, parmesan*

Patatas Bravas  
*Salsa brava, garlic aioli*

Roasted Brussels Sprouts  
*Bacon, apple, lemon*

**Dessert**

Sweet Potato Custard  
*Ginger cookie, cranberry gel, whipped cream*



**THE  
SILO COOKHOUSE**

**WEDNESDAY, OCTOBER 26<sup>TH</sup>**

**“It’s All About the Pasta” Night**

Garlic Rolls  
*Parmesan*

Arugula Salad  
*Fennel, toasted seeds, lemon citronette*

Roasted Sweet Potato  
*Harissa yogurt, scallion, everything spice*

Mushroom Lasagna  
*San Marzano tomato, butternut squash,  
mozzarella, ricotta*

Old Bay Strozzapreti  
*Gulf shrimp, preserved lemon, garlic, white wine*

Boca Nero  
*Mint crème, caramel tuile, sea salt, cocoa nib*



THE  
**SILO COOKHOUSE**

**THURSDAY, OCTOBER 27<sup>TH</sup>**

**First**

Warm Pretzels  
*Cheese wiz, IPA mustard*

Beet & Burrata Salad  
*Arugula, hazelnut, local balsamic*

Grilled Chicories  
*Apple, walnut, delicata squash, maple vinaigrette*

**Main**

San Marzano Tomato Braised Chicken Thighs  
*Peppers, olive*

Pappardelle  
*Shaved brussels sprouts, white wine,  
cream, poppy seed, scallion*

Sweet Potato "Casserole"  
*Pecan granola, fried sage*

Rapini  
*Toasted garlic, calabrian chile*

**Dessert**

Warm Apple Crisp  
*Vanilla bean ice cream*





THE  
**SILO COOKHOUSE**

**FRIDAY, OCTOBER 28<sup>TH</sup>**

**First**

Scallion Biscuits  
Apple butter

Kale Salad  
*Dried cranberry, hickory grove cheese,  
lemon, toasted seeds*

Farro Salad  
*Butternut squash, feta, scallion,  
white balsamic vinaigrette*

**Main**

Pine Nut Crusted Halibut  
*Piquillo pepper*

Strozzapreti  
*Kale pesto, butternut squash, calabrian chile*

Togarashi Roasted Turnip  
*Ponzu, furikake crunch*

Fingerling Potato  
*Bacon aioli*

**Dessert**

Sticky Toffee Pudding  
*Green apple*



THE  
**SILO COOKHOUSE**

**SATURDAY, OCTOBER 29<sup>TH</sup>**

**First**

Sourdough Pancake  
*Hickory grove, scallion, crispy shallot*

Asian Kale Salad  
*Apple, tahini-maple vinaigrette, pistachio*

Gem Lettuce  
*Buttermilk dressing, radish, pickled onion, toasted seeds*

**Main**

Red Wine Braised Short Rib  
*Horseradish gremolata*

Rigatoni Arrabbiata  
*Spicy san Marzano tomato sauce, mint, burrata*

Locally Milled Grits

Curried Cauliflower  
*Lemon, scallion*

**Dessert**

Olive Oil Cake  
*Lemon curd, grapefruit, poppy seed whipped cream*