



BREAKFAST LUNCH

TUESDAY-FRIDAY
8AM-2:30PM

SATURDAY
8AM-1PM

BEHIND THE FOOD

Get ready for a relaxed breakfast and lunch experience at The Silo. Our menu - created by Malcolm and Lexie Garrison, the culinary force behind past Spartanburg favorite, HenHouse Brunch - brings a blend of nostalgic and new to the brunch table. From housemade baked goods and seasonal treats to traditional dishes with a twist, we're cranking out delicious, handcrafted food to satisfy any craving.

RJ ROCKERS
BREWING COMPANY

SHAREABLES

\$5⁵⁵

BEIGNETS

made in-house and served with mixed berry compote & lemon curd cream

BIG A#! CINNAMON ROLL

classic sweet roll dough with cinnamon, sugar, and a warm vanilla glaze

BRUNCH FRIES

fried potatoes, ranch dressing, cheddar cheese, bacon crumbles, and green onion

JUST ENOUGH

\$10¹⁶

INCLUDES
CHOICE OF
ONE SIDE

EL BRUJO BURRITO

egg, chorizo, jalapenos, green onion, cotija & cheddar cheeses, tomatillo salsa, crema, and salsa fresca

OMG BLT

bacon, tomato, fried egg, sunflower sprouts, onion jam, and mayo on housemade croissant

HIPSTER

egg, roasted sweet tomatoes & peppers, spinach, green onion, farmer cheese, and house harissa served on choice of housemade brioche, housemade croissant, or in a bowl

HIPPIE CHICK

apple, grape, and fresh-herb chicken salad on housemade croissant (add avocado for \$0.50)

HONEY BALSAMIC PULLED PORK

slow-roasted pulled pork, honey balsamic glaze, and asian pear slaw

KILLER CROQUE

honey ham, Swiss cheese, and creamy Mornay sauce on a housemade brioche bun, topped with broiled Swiss cheese (add fried egg for \$1.00)

GOOD VIBES WARM SALAD

seasonal market salad with toasted cashews and spicy pumpkin vinaigrette, housemade ranch or vegan green goddess dressing (add seared salmon for \$5.00)

SIDES

\$2⁸²

Brunch Fries

Honey Lime Fruit Salad

Vegetables with Italian Salsa Verde

Grits - Creamy, Pimento Cheese or Harissa Cheddar

Side o' Meat

ALL OUT

\$12⁰⁴

INCLUDES
CHOICE OF
ONE SIDE

SALMON TARTINE

avocado farmer cheese spread, sunflower sprouts, and in-house smoked salmon served open-faced on multigrain bread

SON OF A WAFFLE

fluffy housemade waffle topped with Son of a Peach compote & lemon curd cream

SEBASTIAN BURGER

Maryland crab cake, bibb lettuce, and roasted red pepper remoulade served on a housemade brioche bun

SHRIMP & GRITS

masa-dusted fried shrimp, calabasita (sautéed zucchini, squash, charred corn, chili, onion & bell pepper), chorizo gravy, and Cotija cheese

THE BENNY

Our spin on a traditional eggs Benedict, served three ways:

STRAIGHT UP: housemade open-faced croissant topped with Canadian bacon, poached eggs, and hollandaise (add crab meat for \$5.00)

DIRTY: housemade open-faced biscuit topped with fried eggs and sausage gravy

FILTHY: housemade open-faced biscuit topped with bacon, scrambled cheddar cheese eggs, and chorizo gravy

TOO MUCH FRENCH TOAST

housemade brioche French toast topped with mixed berry compote & lemon curd cream

QUICHE OF THE WEEK

seasonal ingredients baked in classic French preparation and served with side salad (local microgreens, sunflower sprouts, strawberries, and toasted pecans with balsamic vinaigrette)

TRUFFLE SHUFFLE

two fried eggs, choice of meat, and a drop biscuit served with mixed berry compote

ASK YOUR SERVER ABOUT OUR EVER-CHANGING DRINK SPECIALS.
AND YES, THE BEER IS ALWAYS FLOWING.

DRINKS

Peach Bellini / Mimosa / Brewed Mary
Wine (Cab, Chardonnay, Pinot Gris, Pinot Noir)

Coke & Diet Coke

Sprite

Dr. Pepper & Diet Dr. Pepper

Housemade Ginger Beer

Housemade Root Beer

Lemonade

Sweet & Unsweet Tea

Little River Coffee

Assorted Hot Tea

Housemade Orange Juice

(Plain, Blackberry, or Guava)

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Silo

KIDS

\$5⁵⁶
INCLUDES
CHOICE OF
DRINK

FRENCH TOAST & FRUIT

housemade brioche French toast
served with side of seasonal fruit



MUNCHKIN SHUFFLE

scrambled eggs, grits, and baby
biscuit with seasonal jam



GRILLED CHEESE & FRUIT

cheddar cheese on housemade bread
served with side of seasonal fruit

DRINKS

Milk

Coke & Diet Coke

Sprite

Dr. Pepper & Diet Dr. Pepper

Sweet & Unsweet Tea

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