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Menu Prices — October 25, 2026

NOSH menu with prices in United States, updated October 2019: 89 items across 13 categories, prices from $3.50 to $46.00.

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NOSH Menu with Prices (United States)

NOSH menu with prices in United States, updated October 2019: 89 items across 13 categories, prices from $3.50 to $46.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/nosh

Menu categories: Starters · Soup & Salads · Entrées · Hand - Selected Midwestern Beef · Complements · Small Plates · Sandwiches · Big Plates · Entrée · Silo Lunch Prix Fixe Menu · Children'S Menu · Brunch Prix Fixe Menu · Beverages

Starters

ITEM	PRICE
Signature Chicken Fried Oysters Sautéed spinach, applewood smoked bacon, tart apples, whole grain mustard hollandaise.	**$14.00**
Crispy Calamari Charred shishito peppers shaved parmesan spicy mustard aioli.	**$14.00**
Gulf Shrimp Ceviche Pineapple, cherry tomatoes, jalapeños, red onion, cilantro, tostadas.	**$13.00**
All Jumbo Lump Crabcake Caper dill tarter sauce.	**$17.00**
Duck Spring Rolls Glass noodles, shiitake mushrooms, cilantro, hot fanny sauce.	**$10.00**
Pan Roasted Mussels White wine, garlic, spicy tomato broth grilled bread.	**$12.00**
Artisan Cheese Plate Chef selection (3).	**$16.00**
East Coast Oysters (1/2 Dz) Fresh horseradish, cocktail sauce, mignonette, saltines, lemon.	**$20.00**

Soup & Salads

ITEM	PRICE
Silo Soup Chef’s daily preparation.	**$9.00**
Silo House Mixed greens, red onions, cherry tomatoes, cucumbers, croutons, honey-dijon walnut vinaigrette.	**$9.00**
Baby Wedge Crisp bacon, soft boiled egg red onion, vineripe tomatoes, buttermilk ranch, crumbled maytag blue cheese.	**$12.00**
Classic Caesar Hearts of romaine, roasted garlic croutons, parmesan crisp.	**$10.00**
Spinach Crispy brie, raspberries, applewood smoked bacon, dried apricots, & spanish sherry vinaigrette.	**$10.00**
Roasted Beet and Arugula Toasted pistachios, goat cheese, english cucumber, red onion, champagne vinaigrette, port reduction.	**$11.00**

Entrées

ITEM	PRICE
Signature Chicken Fried Oysters (Entrées) Angel hair pasta, sautéed spinach, applewood smoked bacon, whole grain mustard hollandaise.	**$26.00**

ITEM	PRICE
Shrimp and Grits Sauteed gulf shrimp, andouille-white cheddar grits, sauteed spinach, tasso ham jus.	**$24.00**
Pan Seared Sea Scallops Sweet corn and smoked bacon risotto, sautéed spinach, roasted tomato herb broth.	**$34.00**
Double Cut Natural Pork Chop Green chili mac n cheese, sautéed spinach, texas goat cheese, ancho cherry sauce.	**$33.00**
***Beef Tenderloin** Goat cheese whipped potatoes, roasted brussel sprouts, caramelized onion & smoked bacon, béarnaise sauce.	**$39.00**
Oak Grilled Atlantic Salmon Cilantro shrimp rice, sugar snap peas, mango-avocado relish.	**$27.00**
Vegetarian Quinoa Balsamic grilled portabello roasted cauliflower, roman artichoke grilled asparagus, arugula pesto.	**$19.00**
Pan Roasted Chicken Breast Yukon gold roasted garlic mashed potatoes, seasonal root vegetables, lemon, & rosemary jus.	**$21.00**

Hand - Selected Midwestern Beef

ITEM	PRICE
***Prime Ribeye** 14oz.	**$45.00**
***Prime New York Strip** 12oz.	**$46.00**

Complements

ITEM	PRICE
Green Chili Mac and Cheese	**$7.00**
White Cheddar, Bacon Potato Gratin	**$8.00**
Market Vegetable	**$7.00**
Roasted Garlic Mashed Potatoes	**$6.00**
Sautéed Spinach	**$5.00**
Seared Sea Scallops	**$14.00**
Chicken Fried Oysters	**$9.00**
Butter Poached Crab	**$16.00**
Grilled Jumbo Shrimp	**$12.00**

Small Plates

ITEM	PRICE
Signature Chicken Fried Oysters Sautéed spinach, applewood smoked bacon, mustard hollandaise.	**$11.00**
Crispy Calamari Charred shishito peppers shaved parmesan, spicy mustard aioli.	**$14.00**
Gulf Shrimp Ceviche Pineapple, cherry tomatoes, red onion, cilantro, jalapeños, cilantro, tostados.	**$13.00**

ITEM	PRICE
All Jumbo Lump Crab Cake Caper dill tartar sauce.	**$16.00**
Crispy Duck Springrolls Glass noodles, shiitake mushrooms, cilantro, hot fanny sauce.	**$9.00**
Pan Roasted Mussels White wine, garlic, spicy tomato herb broth, grilled bread.	**$12.00**

Soup & Salads

ITEM	PRICE
Salad With A Half Club Sandwich Choice of house, or classic caesar.	**$10.00**
Wedge Crisp bacon, soft boiled egg, red onion, vineripe tomatoes, buttermilk ranch, crumbled maytag blue cheese.	**$11.00**
Classic Caesar Romaine hearts, roasted garlic croutons, parmesan crisp.	**$8.00**
Baby Spinach Crispy brie, raspberries, applewood smoked bacon, dried apricots spanish sherry vinaigrette.	**$9.00**
Silo Soup and Salad Choice of house, or classic caesar.	**$10.00**
Silo House Mixed greens, red onions, cherry tomatoes, cucumbers, croutons, honey-dijon walnut vinaigrette.	**$8.00**
Silo Soup With A Half Club Sandwich	**$10.00**
Silo Soup Chef’s daily preparation.	**$7.00**

Sandwiches

ITEM	PRICE
***Silo Black Angus Burger** Toasted challah bun, grilled red onions, bibb lettuce, vineripe tomato, white cheddar cheese, & Parmesan fries.	**$12.00**
Grilled Chicken B. L. T. Applewood smoked bacon, vineripe tomato, bibb lettuce, avocado, pepper Jack cheese, chipotle mayo.	**$11.00**
Silo Club Black forest ham, applewood bacon, swiss cheese, avocado, bibb lettuce, toasted challah bun.	**$10.00**

Big Plates

ITEM	PRICE
Pecan Crusted Chicken Breast Andouille jambalaya rice, sautéed spinach sun-dried tomato caper cream sauce.	**$13.00**
Sautéed Gulf Shrimp Sweet corn and applewood smoked bacon risotto sautéed spinach, tomato herb broth.	**$14.00**
Vegetarian Quinoa Balsamic grilled portabello, roasted cauliflower, roman artichokes, grilled asparagus, arugula pesto.	**$12.00**
Grilled Miso Glazed Atlantic Salmon Cilantro lime quinoa, toasted cashews, baby bok choy, avocado mango relish.	**$15.00**

ITEM	PRICE
Signature Chicken Fried Oysters (Big Plates) Angel hair pasta, sautéed spinach, applewood bacon, tart apples, mustard hollandaise.	**$16.00**
Oak Roasted Pork Tenderloin Green chili mac ‘n cheese, sautéed garlic spinach, ancho cherry sauce.	**$15.00**
***Grilled Ny Strip Steak** Loaded mashed potatoes, asparagus, peppercorn melange butter.	**$19.00**

Entrée

ITEM	PRICE
Grilled Miso Glazed Atlantic Salmon (Entrée) Cilantro lime quinoa, toasted cashews, baby bok choy, avocado mango relish.	**$20.00**
Oak Roasted Pork Tenderloin (Entrée) Green chili mac ‘n cheese, sautéed garlic spinach, ancho cherry sauce.	**$20.00**
Sautéed Gulf Shrimp (Entrée) Sweet corn and applewood smoked bacon risotto, sautéed spinach, tomato herb broth.	**$24.00**
Signature Chicken Fried Oysters (Entrée) Angel hair pasta, sautéed spinach, applewood bacon, tart apples, & mustard hollandaise.	**$24.00**
***Grilled Ny Strip Steak (Entrée)** Loaded mashed potatoes, asparagus, peppercorn melange butter	**$24.00**

Silo Lunch Prix Fixe Menu

ITEM	PRICE
Prix Fixe 1 Daily, choice of salad, or dessert, entrée.	**$28.00**
Prix Fixe 2 Daily, choice of salad, dessert (chef's selection), and entrée.	**$30.00**

Small Plates

ITEM	PRICE
Signature Chicken Fried Oysters Sautéed spinach, applewood smoked bacon, mustard hollandaise.	**$11.00**
Crispy Calamari Charred shishito peppers shaved parmesan, spicy mustard aioli.	**$14.00**
All Jumbo Lump Crab Cake Caper dill tartar sauce.	**$16.00**
Crispy Duck Springrolls Glass noodles, shiitake mushrooms, cilantro, hot fanny sauce.	**$9.00**
Pan Roasted Mussels White wine, garlic, spicy tomato herb broth, grilled ciabatta.	**$12.00**
Pepper Seared Ahi Tuna Cucumber & carrot ''salad'', avocado, jalapeño wasabi tobiko, cilantro, ponzu.	**$16.00**

Soup & Salads

ITEM	PRICE

Baby Wedge **$11.00**
Crisp bacon, soft boiled egg, red onion, vineripe tomatoes, buttermilk ranch, crumbled maytag blue cheese.

Classic Caesar **$8.00**
Romaine hearts, roasted garlic croutons, parmesan crisp.

Spinach **$9.00**
Crispy brie, raspberries, applewood smoked bacon, dried apricots spanish sherry vinaigrette.

Roasted Beet and Arugula **$10.00**
Toasted pistachios, avocado, goat cheese, champagne vinaigrette.

Silo House **$8.00**
Mixed greens, red onions, cherry tomatoes, cucumbers, croutons, honey-dijon walnut vinaigrette.

Daily Soup **$7.00**
Chef’s daily preparation.

Children'S Menu

ITEM	PRICE
Angel Hair Pasta Butter, garlic cheese bread.	**$10.00**
Chicken Tenders French fries, fresh fruit.	**$11.00**

Entrées

ITEM	PRICE
Signature Chicken Fried Oysters (Entrées) Angel hair pasta, sautéed spinach, applewood bacon, tart apples, mustard hollandaise.	**$16.00**
Silo Eggs Benedict Poached eggs, black forest ham, sautéed spinach, english muffin, whole grain mustard hollandaise, home fries.	**$12.00**
Crabcake Topped With A Poached Egg Broccolini, mustard hollandaise, & home fries.	**$19.00**
Grand Marnier Challah French Toast Fresh berries, & grade “A” vermont maple syrup.	**$10.00**
Scrambled Eggs With Goat Cheese Chives, applewood bacon, toast, & home fries.	**$11.00**
Steak and Eggs Grilled strip sirloin with poached eggs, broccolini, home fries, & whole grain mustard hollandaise.	**$21.00**
'Loaded'' Angus Burger Aged white cheddar cheese, bibb lettuce, vine-ripe tomato, grilled onions, dijon mustard, Mayo toasted challah bun, & Pa...	**$11.00**
Sautéed Gulf Shrimp Sweet corn and applewood smoked bacon risotto sautéed spinach, tomato herb broth.	**$15.00**
Oak Roasted Pork Tenderloin Green chili mac ‘n cheese, sautéed garlic spinach, ancho cherry sauce.	**$14.00**

Brunch Prix Fixe Menu

ITEM	PRICE
Prix Fixe Daily, choice of salad, or dessert, entrée.	**$24.00**

Beverages

ITEM	PRICE
Fresh Squeezed Orange Juice	**$3.50**