

Mornin' Cocktails

THAT'S MY JAM! CRUSH

Three Olives Citrus Vodka, Squeezed Fresh Strawberry Lemonade with Pulp, Club Soda, House-Made Cherry-Cranberry Jam, garnished with a Lemon Wheel & Mint 9.

SOUTHERN RUBY CRUSH

Three Olives Pink Grapefruit Vodka, Triple Sec, Splash of Club Soda & Squeezed Fresh Grapefruit Juice with Pulp, garnished with a Grapefruit Slice & Mint, Raw Sugar-Salt Rim 9.

SHIRLEY'S CRUSH

Three Olives Orange Vodka, Triple Sec, Splash of Club Soda & Squeezed Fresh Orange Juice with Pulp, garnished with an Orange Wheel, Strawberry Slice & Mint, Sugar Rim 9.

KENTUCKY STRAWBERRY LEMONADE

Bourbon, Triple Sec, Squeezed Fresh Strawberry Lemonade with Pulp & Sierra Mist, garnished with Lemon Wheel & Mint, Sugar Rim 9.

BREAKFAST OLD FASHIONED

Bourbon, Bitters, Squeezed Fresh Orange Juice with Pulp, Club Soda & Maple Syrup, garnished with Orange Slice & Bourbon Cherries 9.

WAKE UP CALL

Three Olives Triple Shot Espresso Vodka, Rise Up Cold Brew, Coconut Milk & Chocolate Syrup, garnished with House-Made Whipped Cream, Chocolate Syrup & Mint 9.

APPLE CIDER MIMOSA

Champagne & Fresh Apple Cider, garnished with Cranberries, Pumpkin Spice Graham Cracker Rim 8.

SPICY SHIRLEY

Shirley's version of a Bloody Mary! Three Olives Vodka, garnished with Green Tomato Slice, Pickled Okra, Peppers, Jalapeño, Celery, Peppadew, Green Olive, Lemon & Lime Wedge, Old Bay Rim 11.
Add: 2 oz. of Jumbo Lump Crab Meat Mrkt.

BORN ON THE BAY-O BLOODY MARY

Three Olives Vodka, garnished with Blackened Shrimp, Tasso Ham, Andouille Sausage, Cheddar, Grape Tomato, Celery, Pickled Okra & Peppers, Old Bay Rim 15.
Add: 2 Slices of Jalapeño-Smoked Bacon 4.

Griddle Cakes

Served with Whipped Butter & Grade A Pure Maple Syrup, dusted with Powdered Sugar & garnished with Raspberry Purée Plate Glaze. **V**

Substitute: Gluten-Free **V+ GF** or **Buckwheat Pancakes**+2.

BUTTERMILK PANCAKES (4) 10.

BELGIAN WAFFLES (4 Mini) 10.

SPECIALTY PANCAKES (4) or **WAFFLES** (4 Mini) 11.

Choice of:

CINNAMON DANISH

drizzled with Cream Cheese Icing

BANANA CHOCOLATE CHIP

drizzled with Chocolate Syrup

RASPBERRY WHITE CHOCOLATE

FRESH BANANA, BLUEBERRY, STRAWBERRY, BLACKBERRY, OR RASPBERRY

TRIPLE B CAKES

Buckwheat, Banana & Blueberry 12.

BERRY FRESH WAFFLE SAMPLER

(4 Mini) Blueberry, Strawberry, Blackberry & Raspberry 12.

CHALLAH FRENCH TOAST

Dipped in Egg Mix, dusted with Cinnamon & Powdered Sugar 12.

COCONUT CREAM STUFFED FRENCH TOAST

Challah Bread dipped in Egg Mix, stuffed with Coconut Cream Cheese & Flaked Coconut, garnished with Diced Strawberries & Brûléed Bananas, dusted with Cinnamon & Powdered Sugar 14.
- As seen on Food Network's Diners, Drive-Ins & Dives

Add: FRESH STRAWBERRIES & HOUSE-MADE WHIPPED CREAM 4.

SCOOP OF TAHARKA BROS. VANILLA ICE CREAM 3.

Wake Up Your Taste Buds

FRIED GREEN TOMATOES **V**

Lemon-Herb Aioli & Chow Chow 8.

Add: 2 oz. of Jumbo Lump Crab Meat Mrkt.

- Best Fried Green Tomatoes in MD, Southern Living Magazine

SHRIMP COCKTAIL DEVILED EGGS **GF**

Filled with Horseradish Tabasco Egg Mix, topped with Shrimp & garnished with Celery Leaves, Micro Greens & Bloody Mary drizzle, dusted with Old Bay 9.

LITTLE ITALY FRIED DEVILED EGGS **V**

Breaded in Panko and fried, filled with Fresh Mozzarella & Egg Mix, garnished with Marinara Sauce, Basil Pesto & Shredded Parmesan Cheese 8.

ONE POTATO, TWO POTATO FRY BASKET **V**

Mix of Sweet & Russet Potato Shoestring Fries, served with Citrus Aioli 8.

HOUSE-MADE HOT TOTS **V**

Tots filled with Spinach, Shiitake Mushrooms & Goat Cheese, garnished with House-Made Creamy Buttermilk Ranch 9.

SWEET POTATO GRITTERS **V**

Stone-Ground Grits & Sweet Potato Mash, garnished with Lemon Herb Ricotta Spread & Hot Honey 9.

S'MORES BAKED MINI DONUTS **V**

House-Made Chocolate Donuts with Marshmallow Glaze and Graham Cracker Crumb topping, garnished with Chocolate Sauce 7.

Add: Scoop of Taharka Bros. Vanilla Ice Cream 3.

GRAPEFRUIT BRÛLÉE **V+ GF**

Garnished with a Blackberry & Mint 5.

EVERYTHING BUT THE BAGEL CREAM CHEESE BISCUITS **V**

House-Made Cherry-Cranberry Jam & Whipped Herb Cream Cheese 7.

APPLE PIE BISCUITS **V**

Topped with Oats, served with House-Made Cherry-Cranberry Jam 8.

FUNKY MONKEY BREAD **V**

Cinnamon-Scented Pull-Apart with Banana Slices, Chocolate Chips & Chocolate Sauce, dusted with Cinnamon & Powdered Sugar 14.

Add: Scoop of Taharka Bros. Vanilla Ice Cream 3.

GRANDPA'S CORNBREAD **V**

House-Made Peppadew-Jalapeño Butter, dusted with Cajun Spice 6.

House Favorites

CHICKEN 'N CHEDDAR GREEN ONION WAFFLES

Fried Benne Seed Buttermilk Boneless Chicken Breast Pieces with a Honey Mustard Aioli drizzle & Cheddar Green Onion Waffles with Peppadew-Jalapeño Butter, dusted with Cajun Spice 16.

SOUTHERN SLAMMER SANDWICH

Fried Green Tomatoes, Applewood-Smoked Bacon, Avocado Mash, White Cheddar Cheese & Fried Egg on Pumpnickel & choice of: Stone-Ground Grits with Diced Bacon or Shredded Potato & Onion Hash Browns 15.

- Best Breakfast Sandwich in America, Restaurant Hospitality Magazine

GET YOUR GRITS ON **Served Shirley's Style**

Jumbo Blackened Shrimp or Blackened Salmon on Fried Green Tomatoes, Stone-Ground Grits with Diced Bacon & Roasted Corn Emulsion, dusted with Cajun Spice* 22.

Add: 2 oz. of Jumbo Lump Crab Meat Mrkt.

CRAB HAPPY CHESAPEAKE CHICKEN SAMMY

Jumbo Lump Crab Cake, Logan's Chesapeake Chicken Sausage, Fried Egg, Cheddar Cheese, Sliced Red Tomato & Fried Pickles on a Jumbo English Muffin, dusted with Old Bay & choice of: Stone-Ground Grits with Diced Bacon or Shredded Potato & Onion Hash Browns* Mrkt.

MAC CRABBY 'N CHEESE

Jumbo Lump Crab Meat, Tomatoes, Jalapeño-Smoked Bacon, Roasted Corn & Cavatappi Pasta in a Creamy Cheese Blend, dusted with Old Bay Mrkt.

DOWN ON THE BAYOU BOWL

Shirley's Gumbo with Diced Andouille Sausage, Chicken, Shrimp, Crawfish Meat, Okra & Tomatoes served with Stone Ground Grits with Diced Bacon, topped with Cornmeal-Encrusted Oysters, Fried Green Tomato Wedges & Cornbread Crumble, dusted with Cajun Spice Mrkt.

GRAVY TRAIN SOUTHERN SKILLET

Fried Buttermilk Boneless Chicken Breast Pieces on a House-Made Everything Biscuit, Collard Greens with Tasso Ham, Stone Ground Grits with Diced Bacon, Chesapeake Chicken Sausage Gravy & Cheddar Cheese, topped with Sunny Side Up Egg, dusted with Cajun Spice* 16.

Three Egg Omelets

Choice of: Shredded Potato & Onion Hash Browns; Collard Greens with Tasso Ham; Mixed Greens with Balsamic Poppyseed Vinaigrette; or Stone-Ground Grits with Diced Bacon. **Served with a House-Made Everything Biscuit. We use Cage Free Eggs!**
Substitute: Gluten-Free Bread +2. **Seasonal Fruit Medley** +1.

FRIED CHICKEN, BISCUITS & GRAVY OMELET

Fried Buttermilk Chicken Pieces, Peppadews, Green Onion & White Cheddar Cheese, topped with a House-Made Everything Biscuit & Chesapeake Chicken Sausage Gravy, dusted with Cajun Spice 16.

BAYOU OMELET

Blackened Shrimp, Andouille Sausage, Tomato & White Cheddar Cheese, dusted with Cajun Spice 18.

HEALTHY 'HOT MESS' SCRAMBLE **V**

Egg White Scramble with Broccoli, Spinach, Avocado Mash, Peppadews, Sweet Potato, Tri-Colored Quinoa & Micro Greens, served with Toasted Multigrain 15.

SOUTH OF THE BORDER OMELET

Grilled Chicken, Red & Yellow Pepper, Jalapeños, White Cheddar Cheese, Pico de Gallo, Avocado Mash & a dollop of Sour Cream 17.

MARYLAND OMELET

Jumbo Lump Crab Meat, Tomato & Swiss Cheese, dusted with Old Bay Mrkt

CY YOUNG OMELET

Egg Whites with Applewood-Smoked Bacon, Spinach & White Cheddar Cheese 15.

- #22, Jim Palmer, Baltimore Orioles, HOF '90, Favorite Omelet

Jumbo Lump Crab Meat, Tomato & Swiss Cheese, dusted with Old Bay Mrkt

Lighter Side

GOBBLE, GOBBLE SKINNY GF
Crustless Egg White Quiche made with Smoked Turkey, Corn, Sweet Potato & Kale, garnished with House-Made Cherry-Cranberry Jam, served with Brussels Sprouts Salad 14.

CHERRY BERRY OATMEAL V+ GF

Steel Cut Oats, Tri-Colored Quinoa, Vanilla, Agave & Coconut Milk, topped with Cherry-Cranberry Jam, Toasted Coconut & Pumpkin Seeds 9.

HARVEST QUINOA BOWL V

Tri-Colored Quinoa, Wheat Berries, Roasted Mushrooms, Kale, Red & Yellow Peppers, Shredded Brussels Sprouts & Pumpkin Seeds, tossed in a Basil Pesto Vinaigrette, topped with Sliced Avocado 17.

Add:

Fried or Sunny Side Up Egg* 2. Grilled Chicken 6.
Blackened Shrimp 11. Grilled Salmon* 9.

RICOTTA & AVOCADO TOAST V

Lemon Herb Ricotta Spread, Sliced Avocado, Mushrooms, Onions, Red & Yellow Grape Tomatoes, garnished with Micro Greens, Diced Red & Yellow Beets on Toasted Multigrain 13.

Add: Fried or Sunny Side Up Egg* 2.

BWI BREAKFAST BANANA SPLIT BOWL V

Organic Vanilla Yogurt with a Whole Banana, Strawberries, Raspberries, Blueberries & Pineapple, topped with House-Made Granola 11.

AMY'S FAVORITE BAGEL

Open-Faced Bagel with Smoked Salmon, Red & Yellow Tomato, Cucumber, Red Onion, Whipped Herb Cream Cheese & Capers, garnished with Micro Greens & Everything Spice 19.

Shirley's Side Kicks

SMOKIN' MACARONI SALAD V

Celery, Carrots, Red Pepper, Green Onions & Smoked Paprika Aioli, dusted with Smoked Paprika 4.

SHREDDED POTATO & ONION HASH BROWNS 5. V

NANA'S SOUTHERN COLESLAW V GF

Green & Red Cabbage, Carrot, Corn, Jalapeño & Cilantro in a Creamy Vinaigrette 4.

STONE-GROUND GRITS WITH DICED BACON GF

Applewood-Smoked Bacon, Mascarpone & Heavy Cream, garnished with Chives & Tomato 5.

**Grits without Bacon available upon request*

BRUSSELS SPROUTS SALAD V+ GF

Shredded Brussels Sprouts, Dried Cranberries, Granny Smith Apple & Red Onion tossed in Apple Cider Maple Vinaigrette 5.

COLLARD GREENS BOWL with Tasso Ham 6. GF

SEASONAL FRUIT MEDLEY BOWL 9. V+ GF

Breakfast Proteins

APPLEWOOD-SMOKED HAM 5.

JALAPEÑO-SMOKED BACON 6.

APPLEWOOD-SMOKED BACON 6.

TURKEY BACON 6.

SCRAPPLE 6.

CHESAPEAKE CHICKEN SAUSAGE 5.

- Created just for us by local Logan's Sausage Company

CRANBERRY MAPLE TURKEY SAUSAGE 5.

- Created just for us by local Logan's Sausage Company

VEGAN APPLE SAGE GRAIN SAUSAGE 6. V+

Wet Your Whistle

RISE UP COFFEE

Organic, Local & Fair Trade 3.*

RISE UP COLD BREW 5.

EASTERN SHORE TEA CO. HOT TEA 3.*

FRESHLY BREWED TEA

Unsweetened or Sweetened 3.*

HOT CHOCOLATE

House-Made Whipped Cream 4.*

Add: 12 oz. Miss Shirley's Souvenir Mug 10.

MILK Whole & Skim 3. Chocolate 4.

CRANBERRY JUICE 4.

APPLE JUICE 100% American Grown Apples 4.

SQUEEZED FRESH JUICE WITH NATURAL PULP

Orange, Grapefruit, or Strawberry Lemonade 4.

SHIRLEY TEMPLE

Sierra Mist with a Splash of Grenadine & Cherry 4.*

ORANGE CREAMSICLE FLOAT

Taharka Bros. Vanilla Ice Cream & Orange Crush Soda, garnished with House-Made Whipped Cream & a Cherry 6.

VOSS BOTTLED WATER 3.

SODA

Pepsi, Diet Pepsi, Orange Crush, Sierra Mist, Ginger Ale 3.*

* Complimentary Refills

Soups & Salads

SHIRLEY'S GUMBO

Andouille Sausage, Chicken, Shrimp, Crawfish Meat, Okra & Tomatoes, served with Stone-Ground Grits with Diced Bacon
Cup 8. / Bowl 10.

SOUTHERN CHOPPED

Applewood-Smoked Bacon, Black-Eyed Peas, Red & Yellow Grape Tomatoes, Red Onion, Roasted Corn, Pimentos, Pickled Okra, Bleu Cheese & Avocado Slices on Mixed Greens & Iceberg, with Creamy Smoked Tomato Vinaigrette & Trio of Croutons* 14.

ROASTED VEGETABLE SPINACH V GF

Eggplant, Red & Yellow Peppers, Onions, Mushrooms, Tomato, Artichokes & Goat Cheese on Spinach, with a Basil Pesto Vinaigrette 17.

GRILLED SALMON KALE CAESAR

Grilled Salmon, Roasted Red & Yellow Beets, Pumpkin Seeds & Shredded Parmesan Cheese on Baby Kale, with Creamy Roasted Garlic Horseradish Caesar & Trio of Croutons* 21.

SHIRLEY'S SOUP OF THE DAY

Ask your Server about Chef's selection
Cup 7. / Bowl 9.

BORN ON THE BAY-O

Cornmeal-Encrusted Oysters, Jalapeño-Smoked Bacon, Fried Green Tomatoes, Red Onion, Peppadews, Chives, Roasted Corn & Goat Cheese on Mixed Greens, with Creamy Smoked Tomato Vinaigrette, dusted with Old Bay Mrkt.

Add:

Grilled Chicken 6. Fried Chicken Salad 6.
Grilled Salmon* 9. Blackened Shrimp 11.

Premium Ingredients:

Protein: Add 2.
Applewood-Smoked Bacon
Applewood-Smoked Ham
Hard Boiled Egg
Jalapeño-Smoked Bacon
Smoked Turkey

Fresh Extras: Add 2.

Avocado Slices
Fresh Mozzarella

Vinaigrette:

Balsamic Poppyseed V+
Basil Pesto
Creamy Buttermilk Ranch

Creamy Smoked Tomato*
Roasted Garlic Horseradish Caesar*

Sandwiches, Oh my

Choice of: Smokin' Macaroni Salad; Shredded Potato & Onion Hash Browns; Nana's Southern Coleslaw; Collard Greens with Tasso Ham; Mixed Greens with Balsamic Poppyseed Vinaigrette; Stone-Ground Grits with Diced Bacon; or Brussels Sprouts Salad.
Substitute: Gluten-Free Bread +2. Seasonal Fruit Medley +1.

HOG WILD ON A THAT'S HOW WE ROLL

House-Made Pulled BBQ Pork with Southern Coleslaw & Fried Pickles on a Sesame Seed Kaiser Roll with Comeback Sauce drizzle, dusted with Cajun Spice 13.

POPPY'S FRIED CHICKEN CLASSIC

Fried Buttermilk Boneless Chicken Breast Pieces, Cheddar Cheese, Red & Yellow Tomato, Bibb Lettuce & Pickles with House-Made Creamy Buttermilk Ranch & House-Made Buffalo Sauce on a Sesame Seed Kaiser Roll 15.

ROASTED PARK PLACE POWERHOUSE V

Eggplant, Artichokes, Red Pepper, Spinach, Red & Yellow Tomato, with Lemon Herb Ricotta Spread, on an Ancient Grain Roll 14.

CALIFORNIA CHICKEN "BLT"

Grilled Chicken, Applewood-Smoked Bacon, Red & Yellow Tomato, Mixed Greens, Avocado Mash & Citrus Aioli on Ciabatta 16.
Substitute: Lettuce Wrap

ANSELA D'S SMOKEHOUSE CLUB

Smoked Turkey & Cheddar, Applewood-Smoked Ham & Swiss, Applewood-Smoked Bacon, Red & Yellow Tomato, Bibb Lettuce & Comeback Sauce on two slices of Sourdough & one slice of Pumpernickel 17.

COLD SPRING LANE HOT BROWN

Smoked Turkey, Applewood-Smoked Bacon, Red & Yellow Tomato, Creamy Cheese Blend on Sourdough Toast, broiled & served Open-Faced 15.

- #33, Eddie Murray, Baltimore Orioles, HOF '03, Favorite Sandwich

NASHVILLE HOT OYSTER GRILLED CHEESE

Cornmeal-Encrusted Oysters, Cheddar Cheese, Nana's Southern Coleslaw & Nashville Hot Aioli on Sourdough, dusted with Old Bay Mrkt.

FRIED CHICKEN SALAD MELT

Fried Chicken Salad, Melted Cheddar Cheese, Red & Yellow Tomato, served Open-Faced on a Jumbo English Muffin, dusted with Cajun Spice 15.

PRATT STREET CHEESEBURGER

8 oz. Roseda Farm Black Angus Ground Beef with Bibb Lettuce, Red & Yellow Tomato, Red Onion & choice of Cheese on a Sesame Seed Kaiser Roll* 14.

Substitute: Lettuce Wrap

Add:

Applewood-Smoked Bacon 4.
Fried or Sunny Side Up Egg* 2.
Pulled BBQ Pork 3.

BE MORE BEYOND BURGER V+

Plant-Based Burger, Fresh Spinach, Avocado Mash & Pico de Gallo on an Ancient Grain Roll 17.

BAY-O PO' BOY

Three 2 oz. Mini Jumbo Lump Crab Cakes, Tabasco Bacon Onion Jam, Old Bay Remoulade, Red & Yellow Tomato & Bibb Lettuce on Ciabatta, dusted with Old Bay Mrkt.

- As Seen On Food Network's Diners, Drive-Ins & Dives

Lunch Combo

DOUBLE PLAY

Choice of Two: Cup of Soup, Salad or a Half Sandwich

Salad: Southern Chopped, Kale Caesar or Field Greens

Sandwich: Turkey, Cheddar & Comeback Sauce; Ham,

Swiss & Comeback Sauce; Classic BLT; Fried Chicken

Salad or Roasted Park Place Powerhouse 14.

Breads: Multigrain, Sourdough or Pumpernickel

Consumer Advisory Information:

*Consuming raw or undercooked animal foods may increase your risk of a foodborne illness, especially if you have certain medical conditions. Consult your physician or public health officer for further information.

- We may be unable to seat groups larger than eight at the same table or area during peak business hours.
- Parties will be seated when all members are present at the host station during peak business hours.
- Outside beverages, food, cakes or balloons may not be brought into or consumed on the premises.
- Strollers are not permitted in dining area.
- Please speak to the manager regarding any known food allergies prior to ordering. Miss Shirley's Cafe will use reasonable efforts to prevent the introduction of the allergen of concern into the food through close attention during our sourcing, preparation and handling processes. However, it is ultimately up to the guest to use his or her individual discretion to make an informed choice regarding whether to order any particular items. Miss Shirley's Cafe cannot guarantee that allergens may not have been introduced during another stage of the food chain process or, even inadvertently, during preparation. We do not have separate kitchens to prepare allergen-free items or separate dining areas for guests with allergies or intolerances.

KEY: V Vegetarian* V+ Vegan GF Gluten-Free S Signature Dish

*Vegetarian items may contain eggs or dairy products, please inform your server of any dietary restrictions.

- Miss Shirley's Cafe strictly adheres to all laws regarding the service of alcohol, including checking identification. We only accept U.S. vertical driver's licenses with manager's approval. Minors aren't allowed to consume or taste alcoholic beverages.
- A maximum of 3 alcoholic beverages will be served per guest per day. Shots will not be served.
- For parties of six or more, a 25% gratuity is suggested.
- We are committed to providing eco-friendly products to protect our planet.
- A maximum of six split or separate checks are accepted per party.
- Prices and selections subject to change without notice.

Roland Park • 513 W Cold Spring Lane
Inner Harbor • 750 E Pratt Street
Annapolis • 1 Park Place
BWI • Summer 2020

Monday - Friday 7 am - 3 pm
Saturday & Sunday 7:30 am - 3:30 pm

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MissShirleys.com

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