

House-Made

Mornin' Cocktails

MISS MIMOSA

Champagne & Fresh Squeezed Orange Juice with Pulp, garnished with an Orange & Strawberry Slice 6.99

SPICY SHIRLEY

Shirley's version of a Bloody Mary! Deep Eddy Citrus Vodka, garnished with Green Tomato Slice, Pickled Okra, Peppers, Jalapeño, Celery, Peppadew, Green Olive, Lemon & Lime Wedge, Old Bay Rim 9.99
Add 2 oz. of Jumbo Lump Crab Meat Mrkt.

BORN ON THE BAY-O BLOODY MARY

Deep Eddy Citrus Vodka, garnished with Blackened Shrimp, Tasso Ham, Andouille Sausage, Cheddar, Pickled Okra, Tomato & Celery, Old Bay Rim 13.99
Add 2 Slices of Jalapeño-Smoked Bacon 2.99

STRAWBERRY LEMONADE MOJITO

Pearl Lime Basil Vodka, Muddled Fresh Strawberries & Mint Leaves with Simple Syrup, Fresh Squeezed Strawberry Lemonade with Pulp, Fresh Lime Juice, garnished with a Lime Wheel, Strawberry Slice & Mint, Sugar Rim 8.99

BLACKBERRY PEACH TEA CRUSH

Deep Eddy Peach Vodka, Muddled Fresh Blackberries, Peaches & Mint Leaves with Simple Syrup, Unsweetened Iced Tea, garnished with a Lemon Wheel & Mint, Sugar Rim 8.99

SOUTHERN RUBY CRUSH

Deep Eddy Ruby Red Vodka, Triple Sec, Splash of Club Soda & Fresh Squeezed Grapefruit Juice with Pulp, garnished with a Grapefruit Slice & Mint, Raw Sugar Salt Rim 7.99

SHIRLEY'S CRUSH

Pinnacle Tropical Punch Vodka, Triple Sec, Splash of Club Soda & Fresh Squeezed Orange Juice with Pulp, garnished with an Orange Slice, Strawberry Slice & Mint, Sugar Rim 7.99

WHITE SUMMER SANGRIA

Nobilo Sauvignon Blanc, Pearl Lime Basil Vodka, Pinnacle Tropical Punch Vodka, Club Soda & Fresh Squeezed Orange Juice with Pulp, with pieces of whole fruit: Cucumber, White Grapes, Honeydew, Pineapple & Peaches 7.99

BEER

Local Union Craft Brewery
Duck Pin Pale Ale
Anthem Golden Ale
4.99 per can

WINE

Nobilo: Sauvignon Blanc
Irony: Pinot Noir
6.99 per glass

Shirley's Side Kicks

STONE GROUND GRITS WITH DICED BACON

Applewood-Smoked Bacon, Mascarpone & Heavy Cream, garnished with Chives & Tomatoes 4.99
*Grits without Bacon available upon request

SHREDDED POTATO & ONION HASH BROWNS

4.99

WATERMELON & FETA SALAD

4.99
Cucumber, Bermuda Onion, Basil & Mint

BLACK EYED PEA SUCCOTASH

4.99
Roasted Corn, Red Pepper, Bermuda Onion & Chives

SEASONAL FRUIT MEDLEY

6.99

APPLEWOOD-SMOKED COUNTRY HAM

4.99

CRANBERRY MAPLE TURKEY SAUSAGE

3.99
- Created just for us by local Logan's Sausage Company

CHESAPEAKE CHICKEN SAUSAGE

4.99
- Created just for us by local Logan's Sausage Company

ANDOUILLE SAUSAGE

4.99

SCRAPPLE

3.99

APPLEWOOD-SMOKED BACON

4.99

JALAPEÑO-SMOKED BACON

5.99

Wake Up Your Taste Buds

FRIED GREEN TOMATOES

Lemon-Herb Aioli & Chow Chow 6.99
Add 2 oz. of Jumbo Lump Crab Meat Mrkt.

CONE OF SWEET POTATO FRIES

Mango Ketchup & Citrus Aioli 6.99

BBQ SALMON DEVILED EGGS

Grilled Salmon with local Baltimore BBQ Co. Chesapeake Sauce, garnished with Green Onions, Pimentos, dusted with Smoked Paprika 7.99

MAC CRABBY BITES

Jumbo Lump Crab Meat with a Five Cheese Blend, Tomatoes, Jalapeño-Smoked Bacon & Roasted Corn, tossed in Cavatappi Pasta, encrusted with seasoned panko breading & fried, garnished with Old Bay Remoulade, dusted with Old Bay 9.99

PEACH PEPPADEW COBBLER SKILLET

Peaches, Peppadews & Golden Raisins, topped with Brown Sugar Oatmeal Crumble & local Prigel Family Creamery Cinnamon Ice Cream made with Organic Whole Milk 10.99

DOPPY'S DEVILED DOPPERS

Roasted Jalapeños stuffed with Deviled Egg Mix, encrusted with seasoned panko breading & fried, garnished with Avocado Lime Cream 6.99

FUNKY MONKEY BREAD

We aren't Monkeying around... Enough to Share!
Cinnamon-Scented Pull-Apart with Bananas, Chocolate & Pecans, dusted with Powdered Sugar & Cinnamon 12.99

CORNBREAD SQUARES

House-Made Blackberry Bourbon Jam 5.99

BENNE SEED PEACH & GOAT CHEESE BUTTERMILK BISCUITS

Drizzled with Honey & served with House-Made Blackberry Bourbon Jam 5.99

BROILED GRAPEFRUIT BRÛLÉE

Garnished with a Blackberry & Mint 4.99

House Favorites

BENNE SEED CHICKEN 'N WAFFLES

Fried Buttermilk Boneless Breast of Chicken Pieces & a Honey Mustard Aioli drizzle on Cheddar Green Onion Waffles with Peppadew-Jalapeño Butter, dusted with Cajun Spice 15.99

B'MORE BREAKFAST TRIO OF SLIDERS

House-Made Pulled BBQ Chicken with local Chesapeake BBQ & Cheddar Cheese; Applewood-Smoked Bacon & Cheddar Cheese; and Spinach, Roasted Red Pepper & Goat Cheese, all with Scrambled Eggs on Mini Challah Rolls & choice of: Stone Ground Grits with Diced Bacon or Shredded Potato & Onion Hash Browns 15.99

GET YOUR GRITS ON

Jumbo Blackened Shrimp or Blackened Salmon on Fried Green Tomatoes, Stone Ground Grits with Diced Bacon & Roasted Corn Emulsion, dusted with Cajun Spice* 18.99

CRAB HAPPY CHESAPEAKE CHICKEN SAMMY

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

AMY'S BAGEL

Triple-Sliced Bagel with Ducktrap River Smoked Salmon, Red & Yellow Tomatoes, Cucumber, Bermuda Onion, Mixed Greens, Havarti Cheese, Cream Cheese & Capers 16.99

BAJA SKILLET

Tasso Ham, Shredded Potato & Onion Hash Browns, Red & Yellow Peppers, Green Onion & Cheddar, topped with Sunny Side Up Egg, Pico De Gallo & Avocado Mash, drizzled with a Chipotle Sour Cream* 14.99

Lighter Side

ANCIENT GRAINS STEEL CUT OATMEAL

Steel Cut Oats, Quinoa & Farro infused with Vanilla, Lemon Zest, Honey & Skim Milk, garnished with Raspberries, Lemon Zest, Almonds & Honey 8.99

CHESAPEAKE BAY SKINNY

Crustless Egg White Quiche made with Jumbo Lump Crab Meat, Spinach & Tomato, topped with Swiss Cheese, served with Black Eyed Pea Succotash, garnished with Avocado Lime Cream, dusted with Old Bay 14.99

BREAKFAST BANANA SPLIT

Local Prigel Family Creamery Organic Honey Yogurt with a Whole Banana, Strawberries, Raspberries, Blueberries & Pineapple, topped with House-Made Granola with Nuts 10.99

As seen on Food Network's
Diners, DRIVE-INS & DIVES
"Family Legacies" Episode

COCONUT CREAM STUFFED FRENCH TOAST

Challah Bread dipped in an Almond Scented Egg Mix, stuffed with Coconut Cream Cheese & Flaked Coconut, garnished with Diced Strawberries & Brûléed Bananas, dusted with Cinnamon & Powdered Sugar 13.99

BAY-O PO' BOY

Three 2 oz. Mini Jumbo Lump Crab Cakes or a Cornmeal-Encrusted Soft Shell Crab, Tabasco Bacon Onion Jam, Old Bay Remoulade, Bibb Lettuce, Red & Yellow Tomatoes on Ciabatta, dusted with Old Bay, with your choice of lunch side Mrkt.

SOUTHERN SLAMMER SANDWICH

Fried Green Tomato, Applewood-Smoked Bacon, Avocado Mash, Cheddar Cheese & Fried Egg on Pumpernickel & choice of: Stone Ground Grits with Diced Bacon or Shredded Potato & Onion Hash Browns 12.99
- Awarded Best Breakfast Sandwich in America

CRAB CAKE & FRIED GREEN TOMATO EGGS BENEDICT

Poached Eggs & Mini Jumbo Lump Crab Cakes on Fried Green Tomatoes, Black Eyed Pea Succotash with Asparagus & Old Bay Hollandaise, dusted with Old Bay* Mrkt.

SOFT SHELL CRAB & SUCCOTASH EGGS BENEDICT

Cornmeal-Encrusted Soft Shell Crab, Chesapeake Chicken Sausage, Black Eyed Pea Succotash & Poached Eggs on a Jumbo English Muffin with Old Bay Hollandaise Sauce, Tabasco Bacon Onion Jam, Chow Chow & Old Bay Remoulade, dusted with Old Bay* Mrkt.

SHIRLEY'S AFFAIR WITH OSCAR

5 oz. Beef Tenderloin Center Cut Filet, topped with Asparagus, Jumbo Lump Crab Meat & Hollandaise on Fried Green Tomatoes & Stone Ground Grits with Diced Bacon, dusted with Old Bay* Mrkt.
- Awarded Best Breakfast Dish in Maryland

EDDIE'S BEEF 'N EGGS

5 oz. Beef Tenderloin Center Cut Filet on Fried Green Tomatoes, Two Cage Free Farm Fresh Eggs Any Style & choice of: Stone Ground Grits with Diced Bacon or Shredded Potato & Onion Hash Browns, served with a House-Made Biscuit* 24.99

TWO CAGE FREE FARM FRESH EGGS ANY STYLE

Choice of one meat: Applewood-Smoked Bacon, Cranberry Maple Turkey or Andouille Sausage, Scrapple, or Applewood-Smoked Country Ham & choice of: Stone Ground Grits with Diced Bacon or Shredded Potato & Onion Hash Browns, served with a House-Made Biscuit* 11.99

Three Egg Omelets

Choice of: Stone Ground Grits with Diced Bacon, Shredded Potato & Onion Hash Browns, Mixed Greens with Balsamic Poppysseed Vinaigrette, Southern Coleslaw with Toasted Almonds, Watermelon & Feta Salad, Black Eyed Pea Succotash, or Seasonal Fruit Medley. Served with a House-Made Biscuit. **We use Cage Free Eggs!**

BAYOU OMELET
Blackened Shrimp, Andouille Sausage, Tomatoes & Cheddar Cheese, dusted with Cajun Spice 17.99

SOUTH OF THE BORDER OMELET
Grilled Chicken, Red & Yellow Peppers, Tomatoes, Jalapeños, Cheddar Cheese & a dollop of Sour Cream & Avocado Mash 15.99

SUMMER GARDEN OMELET
Egg White Omelet with Broccoli, Asparagus, Corn, Tomatoes & Havarti Cheese 14.99

MARYLAND OMELET
Jumbo Lump Crab Meat, Tomatoes & Swiss Cheese, dusted with Old Bay Mrkt.

AN OMELET TO CALL YOUR OWN
Make It Your Own with Three Ingredients of Your Choice 14.99 **Additional Ingredient:** .99

Vegetables & Fruit

Asparagus
Avocado
Broccoli
Capers
Green Apples
Green Onion
Jalapeños
Kalamata Olives
Pimentos
Pineapple
Peppadews
Pepperoncinis
Roasted Red Peppers
Sautéed Red Onions
Tomatoes
Wild Mushrooms
Wilted Spinach

Meats

Andouille Sausage
Applewood-Smoked Bacon
Applewood-Smoked Country Ham
Cranberry Maple Turkey Sausage
Grilled Chicken
Jalapeño-Smoked Bacon
Pulled BBQ Chicken
Scrapple
Smoked Turkey
Tasso Ham

Seafood

Crab Meat Mrkt.
Grilled Salmon* 3.99
Shrimp 4.99
Smoked Salmon 3.99

Cheeses

Bleu
Brie
Cream Cheese
Feta
Fresh Mozzarella
Goat
Havarti
Parmesan
Swiss
White Cheddar

Griddle Cakes...

Served with Whipped Butter & Grade A Pure Maple Syrup, dusted with Powdered Sugar & garnished with Raspberry Purée Plate Glaze. **Gluten-Free Pancakes are Available.**

BUTTERMILK PANCAKES (4) 9.99

BELGIAN WAFFLES (4 Mini) 9.99

Specialty Pancakes (4) 10.99
Specialty Waffles (4 Mini) 10.99

CINNAMON DANISH drizzled with Cream Cheese Icing
Add on: Local Prigel Family Creamery Cinnamon Ice Cream made with Organic Whole Milk 2.99

FRESH BANANA, BLACKBERRY, BLUEBERRY OR STRAWBERRY

WHITE CHOCOLATE & CHOCOLATE CHIP drizzled with Chocolate Syrup

RASPBERRY WHITE CHOCOLATE

BERRY FRESH WAFFLE SAMPLER (4 Mini)
Blackberry, Blueberry, Raspberry & Strawberry 11.99

Add on:
FRESH STRAWBERRIES & HOUSE-MADE WHIPPED CREAM 3.99

Wet Your Whistle

FRESH SQUEEZED JUICE WITH PULP
Orange, Grapefruit or Strawberry Lemonade 3.99

CRANBERRY JUICE 3.99

APPLE JUICE 100% American Grown Apples 3.99

MILK Local Prigel Family Creamery Chocolate made with Organic Whole Milk 3.99
Whole & Skim (Sustainably Sourced) 2.99

RISE UP COFFEE
Organic, Local & Fair Trade 2.99*

EASTERN SHORE TEA CO. TEA
Hot, Unsweetened or Sweetened 2.99*

HOT CHOCOLATE
House-Made Whipped Cream or Mini Marshmallows 2.99

SHIRLEY TEMPLE
Sierra Mist with a Splash of Grenadine & a Cherry 2.99

SODA
Pepsi, Diet Pepsi, Orange, Sierra Mist, Ginger Ale 2.99*
* Complimentary Refills

Soups & Salads on the lighter side

SHIRLEY'S TRADITIONAL VEGETABLE CRAB SOUP
Jumbo Lump Crab Meat, Roasted Corn, Green Beans, Stewed Tomatoes, Old Bay, Beef & Crab Stock 4.99 Cup/6.99 Bowl
Add 2 oz. of Jumbo Lump Crab Meat Mrkt.

SHIRLEY'S SOUP OF THE DAY
Ask your Server about Chef's selection
4.99 Cup/6.99 Bowl

SPRING INTO SUMMER SPINACH SALAD
Baby Spinach, Strawberries, Blueberries, Roasted Vidalia Onions, Golden Raisins, Farro, Pecans & Goat Cheese with Blackberry Vinaigrette & Trio of Croutons 13.99

SEAFOOD CAESAR
Jumbo Lump Crab Meat, Blackened Shrimp, Grilled Salmon, Baby Red & Green Romaine, Red & Yellow Grape Tomatoes & Shaved Parmesan Cheese with Creamy Horseradish Caesar Dressing & Trio of Croutons, dusted with Old Bay* Mrkt.

SOUTHERN CHOPPED SALAD
Mixed Greens, Iceberg Lettuce, Jalapeño-Smoked Bacon, Black Eyed Peas, Red & Yellow Grape Tomatoes, Pimentos, Pickled Okra, Bermuda Onion, Roasted Corn, Bleu Cheese & Avocado Slices with Creamy Smoked Tomato Vinaigrette & Trio of Croutons* 13.99

A SALAD TO CALL YOUR OWN
Make It Your Own with Five Ingredients of Your Choice, tossed in Mixed Greens & a House-Made Vinaigrette 12.99
Additional Ingredient: .99

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|---------------------|--------------------------|----------------|
| Ingredients: | Kalamata Olives | Cheese: |
| Almonds | Pecans | Bleu |
| Black Eyed Peas | Peppadews | Cheddar |
| Carrots | Pimentos | Feta |
| Cucumber | Quinoa | Goat |
| Farro | Red Onion | Havarti |
| Granny Smith Apples | Rstd. Red Peppers | Parmesan |
| Grape Tomatoes | Rstd. Shiitake Mushrooms | |
| Green Olives | Rstd. Vidalia Onions | |

Vinaigrette:
Balsamic Poppysseed, Blackberry, Creamy Smoked Tomato* & Creamy Horseradish Caesar*

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|------------------------------|-------------------------------|
| Premium Ingredients: | Fresh Extras: Add 1.99 |
| Protein: Add 1.99 | Avocado Slices |
| Applewood-Smoked Bacon | Fresh Mozzarella |
| Applewood-Smoked Country Ham | Blackberries |
| Hard Boiled Egg | Blueberries |
| Jalapeño-Smoked Bacon | Raspberries |
| Smoked Turkey | Strawberries |

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| Add on: | 4 oz. Shrimp Salad 5.99 |
| Grilled Chicken 5.99 | 6 oz. Jumbo Lump Crab Cake Mrkt. |
| Grilled Salmon 8.99 | Cornmeal-Encrusted Soft Shell Crab Mrkt. |
| Blackened Shrimp 10.99 | |
| 4 oz. Chicken Salad 4.99 | |

Sandwiches, Oh my

Choice of: Stone Ground Grits with Diced Bacon, Shredded Potato & Onion Hash Browns, Mixed Greens with Balsamic Poppysseed Vinaigrette, Southern Coleslaw with Toasted Almonds, Watermelon & Feta Salad, Black Eyed Pea Succotash, or Seasonal Fruit Medley. **Gluten-Free Bread is Available.**

GRANDPA'S BBQ ON A THAT'S HOW WE ROLL
House-Made Pulled BBQ Chicken, Southern Coleslaw with Toasted Almonds & Fried Pickles on a Sesame Seed Kaiser Roll with Tabasco Aioli drizzle, dusted with Cajun Spice 12.99

BIG FAT GREEK CHICKEN SALAD
Grilled Chicken Salad mixed with Tzatziki made with local Prigel Family Creamery Organic Plain Yogurt, Sliced Cucumber, Bibb Lettuce, Red & Yellow Tomatoes on Toasted Challah Bread 12.99

THE ALONSOVILLE
Smoked Turkey, Brie, Granny Smith Apples, Sprouts, Mixed Greens, Red & Yellow Tomatoes & Honey Mustard on Ciabatta 12.99

ANSELA'S BUFFALO SHRIMP SALAD MELT
Shrimp Salad made with local Tessemae's All Natural Mild Buffalo Sauce, Celery, Tabasco & Mayo on top of a Red Tomato & Jalapeño-Smoked Bacon with melted Cheddar & Bleu Cheese on an English Muffin 15.99

COLD SPRING LANE HOT BROWN
Smoked Turkey, Applewood-Smoked Bacon, Red & Yellow Tomatoes, Parmesan & Cheddar Cheeses on Sourdough Toast, broiled & served Open-Faced 12.99

CALIFORNIA CHICKEN "BLT"
Grilled Chicken, Applewood-Smoked Bacon, Red & Yellow Tomatoes, Mixed Greens, Avocado Mash & Citrus Aioli on Ciabatta 13.99

BAY-O PO' BOY
Three 2 oz. Mini Jumbo Lump Crab Cakes or a Cornmeal-Encrusted Soft Shell Crab, Tabasco Bacon Onion Jam, Old Bay Remoulade, Bibb Lettuce, Red & Yellow Tomatoes on Ciabatta, dusted with Old Bay Mrkt.
- As Seen On Diners, Drive-Ins & Dives!

POPPY'S BLACKENED TURKEY BURGER
Ground Turkey Breast, Avocado Slices, Red & Yellow Tomatoes, Bibb Lettuce, Chow Chow & choice of Cheese on a Sesame Seed Kaiser Roll, dusted with Cajun Spice 14.99

HOT CHICKEN TRIO OF SLIDERS
Benne Seed Buttermilk Nashville Hot Fried Chicken, Bibb Lettuce, Pickle Slice & Avocado Lime Cream, all on Mini Challah Rolls 12.99

CUBAN HUEVOS SANDWICH
Applewood-Smoked Country Ham, House-Made Pulled BBQ Chicken, Swiss Cheese, Fried Egg, Pickles & Creole Mustard on Ciabatta, dusted with Cajun Spice 14.99

B-MORE LOCAL CLUB
House-Made Pulled BBQ Chicken with local Baltimore BBQ Co. Chesapeake Sauce & Southern Coleslaw with Toasted Almonds drizzled with Tabasco Aioli, layered between Buffalo Shrimp Salad with local Tessemae's All Natural Mild Buffalo Sauce, Jalapeño-Smoked Bacon, Bibb Lettuce, Red & Yellow Tomatoes on Sourdough Toast, dusted with Cajun Spice 17.99

PRATT STREET CHEESEBURGER
8 oz. local Roseda Farm Black Angus Ground Beef with Bibb Lettuce, Red & Yellow Tomatoes, Bermuda Onion & choice of Cheese on a Sesame Seed Kaiser Roll* 12.99
Add on:
Applewood-Smoked Bacon 2.99
Fried or Sunny Side Up Egg* 1.99
Pulled BBQ Chicken 2.99
3 oz. Crab Cake Mrkt.

VEGGIE PARK PLACE POWERHOUSE
Avocado Mash, Cucumber, Roasted Red Pepper, Spinach, Bermuda Onion, Red & Yellow Tomatoes, Sprouts, Havarti Cheese & Lemon-Herb Aioli on Toasted Multigrain 12.99

NANA'S GRILLED CHEESE
White Cheddar & Havarti Cheese, Applewood-Smoked Bacon, Red & Yellow Tomatoes on Sourdough 12.99

Lunch Combos

DOUBLE PLAY
A Cup of Soup or a Salad (Chopped, Spring into Summer Spinach, Field Greens or Caesar) or a Half Sandwich (Big Fat Greek Chicken Salad on Ciabatta, Alonsoville, Nana's Grilled Cheese or Veggie Powerhouse) 13.99
Buffalo Shrimp Salad **Add** 5.99

TRIPLE PLAY
A Cup of Soup, a Salad (Chopped, Spring into Summer Spinach, Field Greens or Caesar) & a Half Sandwich (Big Fat Greek Chicken Salad on Ciabatta, Alonsoville, Nana's Grilled Cheese or Veggie Powerhouse) 15.99
Buffalo Shrimp Salad **Add** 5.99

Consumer Advisory Information:

*Consuming raw or undercooked animal foods may increase your risk of a food borne 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.

- Miss Shirley's Cafe strictly adheres to all laws regarding the service of alcohol, including checking identification. We don't accept vertical driver's licenses under any circumstance, nor will minors be 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 20% gratuity is suggested.
- We are committed to providing eco-friendly products to protect our planet.
- Plate sharing charge \$2.99.
- A maximum of four 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

@MissShirleys
#ShirleysLove



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

MissShirleys.com