

# Miss Shirley's

CAFE

*Award Winning Breakfast, Brunch & Lunch*

## **Annapolis Restaurant Week Menu**

### **BREAKFAST COURSE \$12.95**

**First Course (choose one)**

#### **BROILED GRAPEFRUIT BRÛLÉE**

Garnished with a Blackberry & Mint

#### **CUP OF SEASONAL FRUIT MEDLEY**

Honeydew, Cantaloupe, Pineapple, Strawberries & Grapes

**Second Course (choose one)**

#### **PANCAKES or MINI WAFFLES (4)**

**Choice of:** Blueberry, Banana Chocolate Chip, Cinnamon Danish, Buttermilk, or Raspberry White Chocolate. Served with Whipped Butter & Grade A Pure Maple Syrup, dusted with Powdered Sugar & Garnished with Raspberry Purée Plate Glaze

#### **HEALTHY 'HOT MESS' SCRAMBLE**

Egg White Scramble with Broccoli, Spinach, Avocado Mash, Peppadews, Sweet Potatoes, Quinoa & Sprouts, served with Mixed Greens with Balsamic Poppyseed Vinaigrette & Toasted Multigrain

#### **FRIED CHICKEN, BISCUITS & GRAVY OMELET**

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

**Choice of:** Stone Ground Grits with Diced Bacon or Shredded Potato & Onion Hash Browns

#### **BENNE SEED CHICKEN 'N WAFFLES**

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

### **LUNCH COURSE \$15.95**

**First Course (choose one)**

#### **CUP OF CHICKEN & CORN CHOWDER**

Pulled Roasted Chicken, Roasted Corn, Sweet Potato & Applewood-Smoked Bacon

#### **FRIED GREEN TOMATOES**

with Lemon-Herb Aioli

**Second Course (choose one)**

**Choice of side for sandwiches:**

Stone Ground Grits with Diced Bacon, Shredded Potato & Onion Hash Browns, Mixed Greens with Balsamic Poppyseed Vinaigrette

#### **HOG WILD ON A THAT'S HOW WE ROLL**

House-Made Pulled BBQ Pork, Southern Coleslaw with Toasted Almonds & Fried Pickles on a Sesame Seed Kaiser Roll with Tabasco Aioli drizzle, dusted with Cajun Spice

#### **POPPY'S FRIED CHICKEN CLASSIC**

Fried Buttermilk Boneless Breast of Chicken Pieces, Havarti Cheese, Red & Yellow Tomatoes, Bibb Lettuce & Pickles with House-Made Creamy Buttermilk Ranch & local Chuck's Trading Post Buffalo Sauce on a Sesame Seed Kaiser Roll

#### **BBQ MAC & CHEESE SKILLET**

House-Made Pulled BBQ Pork with local Baltimore BBQ Co. Chesapeake Sauce, Collard Greens with Tasso Ham & Cavatappi Pasta with Roasted Corn, Tomato & Diced Jalapeño-Smoked Bacon in a Five Cheese Blend, garnished with Baltimore BBQ Co. Chesapeake Sauce & Cornbread Crumble, dusted with Cajun Spice

#### **SPINACH & KALE SALAD**

Baby Spinach, Baby Kale, Roasted Red & Yellow Beets, Cauliflower, Mushrooms, Vidalia Onion, Farro, Goat Cheese & Dried Cranberries with Creamy Buttermilk Ranch Dressing & Trio of Croutons

**Valid Sunday, February 25th - Saturday, March 3rd.**

**Beverage is not included. No Substitutions.**