

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 & Beet Greens, 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 Country Potatoes with Peppers & Onion

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 SHRIMP JALAPEÑO BACON CORN CHOWDER

Blackened Shrimp, Jalapeño-Smoked Bacon, Roasted Corn & Russet Potatoes, garnished with Green Onion

FRIED GREEN TOMATOES

with Lemon-Herb Aioli

Second Course (choose one)

Choice of side for sandwiches:

Stone Ground Grits with Diced Bacon, Country Potatoes with Peppers & Onion, Mixed Greens with Balsamic Poppyseed Vinaigrette

CUBAN HUEVOS

Applewood-Smoked Ham, House-Made Pulled BBQ Pork, Swiss Cheese, Fried Egg, Pickles & Creole Mustard on Ciabatta, dusted with Cajun Spice

POPPY'S FRIED CHICKEN CLASSIC

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

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

SOUTHERN CHOPPED

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

Valid Saturday, March 2nd - Sunday, March 10th. Beverage is not included. No Substitutions. Consumer Advisory Information:

Please speak to the manager regarding any known food allergies or dietary restrictions 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.