

### Mornin' Cocktails

#### 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 8.

#### MANGO COCONUT CRUSH

Three Olives Mango Vodka, Triple Sec, Splash of Coconut Milk, Lime Juice & Squeezed Fresh Orange Juice with Pulp, garnished with Orange Wheel, Lime Wedge & Mint, Sugar Rim 8.

#### 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 8.

#### CUCUMBER BASIL MOJITO

Three Olives Cucumber Lime Vodka, Muddled Fresh Watermelon, Basil & Mint Leaves with Simple Syrup & Club Soda, garnished with Watermelon Chunk, Cucumber Slice & Mint 8.

#### BOURBON PEACH STRAWBERRY LEMONADE

Bourbon, Triple Sec, Squeezed Fresh Strawberry Lemonade with Pulp & Peach Slices, garnished with Strawberry Slice & Mint, Sugar Rim 8.

#### 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 8.

#### MISS MIMOSA

Champagne & Squeezed Fresh Orange Juice with Pulp, garnished with an Orange Wheel & Strawberry Slice 7.

#### SPICY SHIRLEY

Shirley's version of a Bloody Mary! Three Olives Vodka, garnished with Green Tomato Slice, Pickled Okra & Green Beans, Jalapeño, Celery, Peppadew, Green Olive, Lemon & Lime Wedge, Old Bay Rim 10.

**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 & Green Beans, Old Bay Rim 14.

**Add: 2 Slices of Jalapeño-Smoked Bacon** 4.

### Three Egg Omelets

**Choice of:** Shredded Potato & Onion Hash Browns; Stone-Ground Grits with Diced Bacon; Watermelon & Feta Salad; Seasonal Fruit Medley; Mixed Greens with Balsamic Poppyseed Vinaigrette; Collard Greens with Tasso Ham; Southern Coleslaw; Mama's Broccoli Salad; or Oh Snap! Quinoa Salad. **Served with a House-Made Everything Biscuit. Substitute: Gluten-Free Bread** +1. **We use Cage Free Eggs!**

#### 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

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, Queso Fresco, Pico de Gallo, Avocado Mash & a dollop of Sour Cream 16.

#### MARYLAND OMELET

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

#### AN OMELET TO CALL YOUR OWN

Make It Your Own with Three Ingredients of Your Choice 15. **Additional Ingredient: +1.**

#### Vegetables & Fruit

Asparagus  
Avocado Mash  
Basil  
Broccoli  
Green Onion  
Jalapeños  
Kalamata Olive  
Peppadews  
Pico de Gallo  
Roasted Red Pepper  
Sautéed Red Onion  
Tomato  
Wild Mushroom  
Wilted Spinach

#### Cheeses

Feta  
Fresh Mozzarella  
Goat  
Queso Fresco  
Swiss  
White Cheddar

#### Meats

Andouille Sausage  
Applewood-Smoked Bacon  
Applewood-Smoked Ham  
Cranberry Maple Turkey Sausage  
Grilled Chicken  
Jalapeño-Smoked Bacon  
Pulled BBQ Pork  
Smoked Turkey

#### Seafood

Jumbo Lump Crab Meat Mrkt.  
Flaked Grilled Salmon\* 4.  
Diced Blackened Shrimp 5.  
Sliced Smoked Salmon 4.

### Wake Up Your Taste Buds

#### FRIED GREEN TOMATOES

Lemon-Herb Aioli & Chow Chow 7.

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

#### CHESAPEAKE DEVEILED EGGS

Jumbo Lump Crab Meat, Diced Tomato & Chives, dusted with Old Bay Mrkt.

#### BBQ CHICKEN FRIED DEVEILED EGGS

Breaded in Panko and fried, filled with Pulled BBQ Chicken & Pimento Cheese Egg Mix, garnished with Southern Coleslaw & BBQ drizzle, dusted with Cajun Spice 8.

#### ONE POTATO, TWO POTATO FRY BASKET

Mix of Sweet & Russet Potato Shoestring Fries, served with Citrus Aioli 7.

#### CAULI-FIRE BITES

Breaded in Panko and fried, filled with Cauliflower Rice, Mozzarella & Bleu Cheese, garnished with Celery Leaves, House-Made Creamy Buttermilk Ranch & House-Made Buffalo Sauce 8.

#### CREOLE SHRIMP "CODDIES"

Lightly breaded and fried, Blackened Shrimp, Potato & Green Onion, garnished with Micro Greens, served with Whole Wheat Crackers & Chesapeake Mustard, dusted with Cajun Spice 9.

#### STRAWBERRY LEMONADE BAKED MINI DONUTS

House-Made Glazed Strawberry Lemon Donuts, garnished with Fresh Strawberry Slice, Lemon Wheel, Powdered Sugar & Strawberry Purée Plate Glaze 6.

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

#### EVERYTHING BUT THE BAGEL CREAM CHEESE BISCUITS

House-Made Peach-Mango Jam & Whipped Herb Cream Cheese 6.

#### RASPBERRY THYME MASCARPONE BISCUITS

House-Made Peach-Mango Jam, garnished with Honey 7.

#### BROILED GRAPEFRUIT BRÛLÉE

Garnished with a Blackberry & Mint 5.

#### FUNKY MONKEY BREAD

Cinnamon-Scented Pull-Apart with Banana Slices, Chocolate Chips & Chocolate Sauce, dusted with Powdered Sugar & Cinnamon 13.

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

#### GRANDPA'S CORNBREAD

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 14.

*- 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\* 19.

#### 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.

#### SOFT SHELL CRAB STACK

Cornmeal-Encrusted Soft Shell Crab, Fried Green Tomatoes, Roasted Red Pepper & Creamy Corn Salad, garnished with Chesapeake Mustard, Micro Greens & Chow Chow, dusted with Old Bay Mrkt.

#### AMY'S FAVORITE BAGEL

Open-Faced Everything Bagel with Smoked Salmon, Red & Yellow Tomato, Cucumber, Red Onion, Whipped Herb Cream Cheese & Capers, garnished with Micro Greens 18.

#### 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\* 15.

### Lighter Side

#### SPRING INTO SUMMER SKINNY

Crustless Egg White Quiche made with Shrimp, Tomato, Corn, Artichoke Hearts, Cauliflower Rice & Spinach, topped with Parmesan Cheese, garnished with Green Goddess drizzle & served with Mixed Greens in a Lemon Basil Vinaigrette 14.

#### BRÛLÉED NANA BERRY OATMEAL

Steel Cut Oats, Tri-Colored Quinoa, Vanilla, Agave & Coconut Milk, topped with Brûléed Banana, Raspberries, Sunflower Seeds & Raspberry Purée drizzle 9.

#### VEGGIE EGG TOWER

Fresh Mozzarella, Red & Yellow Tomatoes, Red Onion, Avocado Slices & Basil Leaves, topped with Poached Eggs & Chive Hollandaise\* 16.

#### CUBAN HUEVOS

Applewood-Smoked Ham, House-Made Pulled BBQ Pork, Swiss Cheese, Fried Egg, Pickles & Creole Mustard on Ciabatta, dusted with Cajun Spice & choice of: Stone-Ground Grits with Diced Bacon or Shredded Potato & Onion Hash Browns 15.

#### 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*

#### CRAB CAKE & FRIED GREEN TOMATO EGGS BENEDICT

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

#### SHIRLEY'S AFFAIR WITH OSCAR

5 oz. Black Angus Filet, topped with Asparagus, Jumbo Lump Crab Meat & Hollandaise on Fried Green Tomatoes & Stone-Ground Grits with Diced Bacon, dusted with Old Bay\* Mrkt.

*- Best Breakfast Dish in Maryland, Food Network Magazine*

#### EDDIE'S BEEF 'N EGGS

5 oz. Black Angus 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 Everything Biscuit\* 26.

#### TWO CAGE FREE FARM FRESH EGGS ANY STYLE

Choice of one meat: Applewood-Smoked Bacon, Cranberry Maple Turkey Sausage, Andouille Sausage, Scrapple, or Applewood-Smoked Ham & choice of: Stone-Ground Grits with Diced Bacon or Shredded Potato & Onion Hash Browns, served with a House-Made Everything Biscuit\* 13.

#### FARM FRESH QUINOA BOWL

Tri-Colored Quinoa, Black-Eyed Peas, Red & Yellow Grape Tomatoes, Roasted Corn, Broccoli, Asparagus, Cauliflower Rice & Sunflower Seeds, tossed in a Lemon Basil Vinaigrette, topped with Sliced Avocado 15.

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

#### OMEGA-3 AVOCADO TOAST

Avocado Mash, Grilled Flaked Salmon, Red & Yellow Tomato, Red Radish, Job's Tears Ancient Grain & Micro Greens on Toasted Multigrain, garnished with a Lemon Basil Vinaigrette drizzle\* 13.

**Add: Fried or Sunny Side Up Egg\* 2.**

#### BREAKFAST BANANA SPLIT BOWL

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

# 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 **GF** or Buckwheat Pancakes +1.**

**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.

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

**SCOOP OF TAHARCA BROS. VANILLA ICE CREAM** 3.

# Shirley's Side Kicks

## **SHREDDED POTATO & ONION HASH BROWNS** 5. **V**

## **STONE-GROUND GRITS WITH DICED BACON** 5. **GF**

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

## **WATERMELON & FETA SALAD** 5. **V** **GF**

Cucumber, Red Onion, Basil & Mint

## **COLLARD GREENS** with Tasso Ham 5. **GF**

## **MAMA'S BROCCOLI SALAD** 5. **GF**

Applewood-Smoked Bacon, Red Onion, Golden Raisins & Cheddar Cheese

## **SOUTHERN COLESLAW** 5. **V** **GF**

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

## **OH SNAP! QUINOA SALAD** 6. **V** **GF**

Green Beans, Tri-Colored Quinoa, Roasted Red & Yellow Grape Tomatoes, Roasted Onion & Parsley in a Dijon Mustard Vinaigrette

## **SEASONAL FRUIT MEDLEY** 7. **V**

## **APPLEWOOD-SMOKED HAM** 5.

## **JALAPEÑO-SMOKED BACON** 6.

## **APPLEWOOD-SMOKED BACON** 6.

## **SCRAPPLE** 5.

## **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*

## **ANDOUILLE SAUSAGE** 5.

# 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 (Sustainably Sourced) 3.  
Chocolate (Sustainably Sourced) 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 & Crush Orange Soda, garnished with House-Made Whipped Cream & Cherry 6.

## **SODA**

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

\* Complimentary Refills

# Soups & Salads

## **SHIRLEY'S TRADITIONAL VEGETABLE CRAB SOUP** **GF**

Jumbo Lump Crab Meat, Roasted Corn, Green Beans, Stewed Tomatoes, Old Bay, Beef & Crab Stock  
Cup 6. / Bowl 8.

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

## **SHIRLEY'S SOUP OF THE DAY**

Ask your Server about Chef's selection  
Cup 5. / Bowl 7.

## **SOUTHERN CHOPPED**

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

## **GODDESS GREENS** **V**

Spinach, Asparagus, Artichoke Hearts, Green Beans, Red Radish, Red Onion, Cucumber, Goat Cheese & Job's Tears Ancient Grain, with Green Goddess Vinaigrette 13.

## **THE COLD SPRING WEDGE**

Iceberg Wedge, Blackened Shrimp, Jalapeño-Smoked Bacon, Red & Yellow Grape Tomatoes & Bleu Cheese, with Creamy Buttermilk Ranch & Trio of Crouton Crumbles 18.

## **A SALAD TO CALL YOUR OWN**

Make It Your Own with Five Ingredients of Your Choice, tossed in Mixed Greens & a House-Made Vinaigrette 11.

**Additional Ingredient: +1.**

### **Ingredients:**

Artichoke Hearts	Kalamata Olive
Asparagus	Peppadews
Black-Eyed Peas	Quinoa (Tri-Colored)
Carrots	Red Onion
Cucumber	Red Radish
Grape Tomatoes	Rstd. Red Pepper
Green Olive	Sunflower Seeds

### **Cheese:**

Bleu
Cheddar
Feta
Goat
Queso Fresco

### **Vinaigrette:**

Balsamic Poppyseed <b>V</b>	Green Goddess <b>V</b>
Creamy Buttermilk Ranch	Lemon Basil <b>V</b>
Creamy Smoked Tomato*	

### **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  
Blackberries  
Blueberries  
Raspberries  
Strawberries

### **Add:**

**Grilled Chicken** 6.

**Grilled Salmon\*** 9.

**Blackened Shrimp** 11.

**4 oz. Lemon Dill Shrimp Salad** 6.

**6 oz. Jumbo Lump Crab Cake** Mrkt.

**Cornmeal-Encrusted Soft Shell** Mrkt.

# Sandwiches, Oh my

**Choice of:** Shredded Potato & Onion Hash Browns; Stone-Ground Grits with Diced Bacon; Watermelon & Feta Salad; Seasonal Fruit Medley; Mixed Greens with Balsamic Poppyseed Vinaigrette; Collard Greens with Tasso Ham; Southern Coleslaw; Mama's Broccoli Salad; or Oh Snap! Quinoa Salad. **Substitute: Gluten-Free Bread +1.**

## **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 15.

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

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

## **PARK PLACE POWERHOUSE** **V**

Cucumber, Roasted Red Pepper, Fresh Spinach, Red Onion, Red & Yellow Tomato, Avocado Mash, Micro Greens, Havarti Cheese & Lemon-Herb Aioli on Toasted Multigrain 13.

## **CALIFORNIA CHICKEN "BLT"**

Grilled Chicken, Applewood-Smoked Bacon, Red & Yellow Tomato, Mixed Greens, Avocado Mash & Citrus Aioli on Ciabatta 15.

## **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 16.

## **MEDITERRANEAN TURKEY MELT**

Smoked Turkey, Goat Cheese, Fresh Spinach, Roasted Red Pepper & Olive Artichoke Spread on one slice Sourdough & one slice Pumpernickel 13.

## **ANSELA D'S SOFT SHELL SANDWICH**

Cornmeal-Encrusted Soft Shell Crab, Fried Green Tomatoes, Pimento Cheese, Bibb Lettuce & Chesapeake Mustard on Toasted Sourdough Mrkt.

## **NAPTOWN LEMON DILL SHRIMP SALAD**

Lemon Dill Shrimp Salad, Cucumber, Red & Yellow Tomato & Bibb Lettuce on an Ancient Grain Roll 17.

## **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.

### **Add:**

**Applewood-Smoked Bacon** 4.

**Fried or Sunny Side Up Egg\*** 2.

**Pulled BBQ Pork** 3.

**3 oz. Jumbo Lump Crab Cake** Mrkt.

## **BE MORE BEYOND BURGER\*** **V**

Plant-Based Burger, Fresh Spinach, Avocado Mash & Pico de Gallo on an Ancient Grain Roll 16.

## **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:** Chopped, Goddess Greens, or Field Greens

**Sandwich:** Turkey & Cheddar, Ham & Swiss, Classic BLT,

Nana's Grilled Cheese with Applewood-Smoked Bacon

& Tomato, Naptown Lemon Dill Shrimp Salad or Park

Place Powerhouse 14.

## **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

\*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 20% 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

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

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