

Miss Shirley's

CAFE

Award Winning Breakfast, Brunch & Lunch

VEGAN MENU

Wake Up Your Taste Buds

BROILED GRAPEFRUIT BRÛLÉE

Garnished with a Blackberry & Mint 5.

SEASONAL FRUIT MEDLEY

Honeydew, Cantaloupe, Pineapple, Strawberries & Grapes 7.

POPPY'S BLACK-EYED PEA SUCCOTASH

Roasted Corn, Red Pepper, Red Onion & Chives 5.

SHREDDED POTATO & ONION HASH BROWNS* 5.

ONE POTATO, TWO POTATO FRY BASKET*

Mix of Sweet & Russet Potato Shoestring Fries & Ketchup 7.

AVOCADO TOAST

Avocado Mash, Red & Yellow Tomato, Job's Tears Ancient Grain, Red Radish & Baby Spinach on Toasted Sourdough, garnished with a Lemon Basil Vinaigrette drizzle 7.

COCOA AVOCADO FRUIT TOAST

Chocolate Avocado Pudding, Strawberry & Banana Slices, Shredded Coconut & Vegan House-Made Granola, on Toasted Sourdough 8.

OH SNAP! QUINOA SALAD

Green Beans, Tri-Colored Quinoa, Roasted Red & Yellow Grape Tomatoes, Roasted Onion & Parsley in a Dijon Mustard Vinaigrette 6.

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.

Gluten-Free Griddle Cakes

Served with Grade A Pure Maple Syrup,
dusted with Powdered Sugar

Choice of: PLAIN 11. or FRESH BANANA, BLACKBERRY, BLUEBERRY, RASPBERRY OR STRAWBERRY* 12.

Shirley's Side Kick

APPLE SAGE GRAIN SAUSAGE 6.

Shirley's Signatures

A SALAD TO CALL YOUR OWN

Make It Your Own with Five Ingredients of Your Choice, tossed in Mixed Greens and choice of Balsamic Poppyseed, Green Goddess or Lemon Basil Vinaigrette 11.

Additional Ingredient: +1.

Ingredients:

Artichoke Hearts	Peppadews
Asparagus	Pepperoncini
Black-Eyed Peas	Pimentos
Carrots	Pumpkin Seeds
Cucumber	Quinoa (Tri-Colored)
Dried Cranberries	Red Onion
Grape Tomatoes	Rstd. Red Pepper
Green Olive	Rstd. Wild Mushroom
Kalamata Olive	Sunflower Seeds

Fresh Extras:

Add 2.

Avocado Slices
Blackberries
Blueberries
Raspberries
Strawberries

GODDESS GREENS

Spinach, Asparagus, Artichoke Hearts, Green Beans, Red Radish, Red Onion, Cucumber & Job's Tears, with Green Goddess Vinaigrette 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: Apple Sage Grain Sausage 6.

APPLE SAGE SAUSAGE & HASH SKILLET

Apple Sage Grain Sausage, Shredded Potato & Onion Hash Browns, Cauliflower Rice, Red & Yellow Peppers, Diced Tomatoes, Red Radish & Cilantro, topped with Avocado Mash 16.

Choice of side for sandwich:

Shredded Potato & Onion Hash Browns; Poppy's Black Eyed Pea Succotash; Oh Snap! Quinoa Salad; Seasonal Fruit Medley or Mixed Greens with Balsamic Poppyseed, Green Goddess or Lemon Basil Vinaigrette

PARK PLACE POWERHOUSE

Cucumber, Roasted Red Pepper, Spinach, Red Onion, Red & Yellow Tomato, Avocado Mash & Micro Greens on one slice Toasted Sourdough and one slice Toasted Pumpernickel 13.

BE MORE BEYOND BURGER*

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

*Cross-contact

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.