

# Miss Shirley's

CAFE

*Award Winning Breakfast, Brunch & Lunch*

**Winter Vegan Restaurant Week**

## Wake Up Your Taste Buds

### **BROILED GRAPEFRUIT BRÛLÉE**

Garnished with a Blackberry & Mint 4.99

### **SEASONAL FRUIT MEDLEY**

Honeydew, Cantaloupe, Pineapple, Strawberries & Grapes 6.99

### **POPPY'S BLACK-EYED PEA SUCCOTASH**

Roasted Corn, Red Pepper, Red Onion & Chives 4.99

### **COUNTRY POTATOES with PEPPERS & ONION\*** 4.99

### **ONE POTATO, TWO POTATO FRY BASKET\***

Mix of Sweet & Russet Potato Shoestring Fries & Mango Ketchup 6.99

### **AVOCADO TOAST**

Avocado Mash, Red & Yellow Tomato, Tri-Colored Quinoa & Baby Kale on Toasted Sourdough 6.99

### **MINI BANANA BREAD MUFFINS**

Garnished with Brûléed Bananas 6.99

### **SWEET POTATO QUINOA SALAD**

Roasted Sweet Potato, Tri-Colored Quinoa, Dried Cranberries, Green Onion & Toasted Pumpkin Seeds, in an Apple Cider Maple Vinaigrette 4.99

### **TRAIL MIX OATMEAL**

Steel Cut Oats, Tri-Colored Quinoa, Vanilla, Agave & Coconut Milk, topped with Blackberry-Cranberry Jam, garnished with House-Made Granola 8.99

## Gluten-Free Griddle Cakes

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

**Choice of: PLAIN 10.98 or FRESH BANANA, BLACKBERRY, BLUEBERRY, RASPBERRY OR STRAWBERRY\* 11.98**

## 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 Oil & Vinegar, Balsamic Vinaigrette or Apple Cider Maple Vinaigrette 10.99 **Additional Ingredient: .99**

#### **Ingredients:**

Artichoke Hearts

Black-Eyed Peas

Carrots

Cucumber

Dried Cranberries

Farro

Grape Tomatoes

Green Olive

Kalamata Olive

Peppadews

Pepperoncini

Pimentos

Pumpkin Seeds

Quinoa (Tri-Colored)

Red Onion

Rstd. Red Pepper

Rstd. Wild Mushroom

Sunflower Seeds

#### **Fresh Extras:**

**Add 1.99**

Avocado Slices

Red & Yellow Beets

Blackberries

Blueberries

Raspberries

Strawberries

### **SPINACH & KALE SALAD**

Baby Spinach, Baby Kale, Roasted Red & Yellow Beets, Roasted Wild Mushrooms, Farro, Dried Cranberries & Sunflower Seeds with Apple Cider Maple Vinaigrette 12.99

### **ATHENA BOWL\***

Sautéed Farro, Roasted Red Pepper, Baby Kale, Artichoke Hearts, Red Onion, Kalamata Olives & Pepperoncini, tossed in Balsamic Poppyseed Vinaigrette, topped with Sliced Avocado 14.99

#### **Choice of side for sandwich:**

*Seasonal Fruit Medley; Poppy's Black Eyed Pea Succotash; Country Potatoes with Peppers & Onion; or Mixed Greens with Oil & Vinegar, Balsamic Poppyseed, or Apple Cider Maple Vinaigrette*

### **PARK PLACE POWERHOUSE**

Cucumber, Roasted Red Pepper, Spinach, Red Onion, Red & Yellow Tomato, Avocado Mash & Beet Greens on one slice Toasted Sourdough and one slice Toasted Pumpernickel 12.99

### **BEETS & SWEETS SANDWICH**

Black-Eyed Pea Spread, Roasted Red & Yellow Beets, Roasted Sweet Potato Round, Avocado Mash & Beet Greens on an Everything Bagel 12.99

### **BEYOND BURGER\***

Plant-Based Beyond Burger, Fresh Spinach, Avocado Mash, & Pico de Gallo on an Ancient Grain Roll 15.99

#### **\*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.