

Miss Shirley's

CAFE

Award Winning Breakfast, Brunch & Lunch

Wake Up Your Taste Buds

FRIED GREEN TOMATOES **v**

Lemon-Herb Aioli & Chow Chow 8.

EVERYTHING BUT THE BAGEL BISCUITS **v**

Served with House-Made Cherry-Cranberry Jam & Whipped Herb Cream Cheese 7.

GRANDPA'S CORNBREAD **v**

Served with House-Made Peppadew-Jalapeno Butter, dusted with Cajun Spice 6.

ONE POTATO, TWO POTATO FRY BASKET **v**

Mix of Sweet & Russet Potato Shoestring Fries, served with Citrus Aioli 8.

GRAPEFRUIT BRÛLÉE 5. **v** **GF**

S'MORES BAKED MINI DONUTS **v**

House-Made Chocolate Donuts with Marshmallow Glaze and Graham Cracker Crumb topping, garnished with Chocolate Sauce 7.

FUNKY MONKEY BREAD **v**

Cinnamon-Scented Pull-Apart with Banana Slices, Chocolate Chips & Chocolate Sauce, dusted with Cinnamon & Powdered Sugar 14.

House Favorites

CHICKEN 'N CHEDDAR GREEN ONION WAFFLES

Fried Benne Seed Buttermilk Boneless Breast of Chicken Pieces & a Honey Mustard Aioli drizzle on Cheddar Green Onion Waffles with Peppadew-Jalapeno Butter, dusted with Cajun Spice 16.

SOUTHERN SLAMMER SANDWICH

Fried Green Tomato, Applewood-Smoked Bacon, Avocado Mash, White Cheddar Cheese & Fried Egg on Pumpernickel & choice of: Stone Ground Grits with Diced Bacon or Shredded Potato & Onion Hash Browns 15.

- Best Breakfast Sandwich in America, Restaurant Hospitality Magazine

GET YOUR GRITS ON *Served Shirley's Style*

Jumbo Blackened Shrimp on Fried Green Tomatoes, Stone Ground Grits with Diced Bacon & Roasted Corn Emulsion, dusted with Cajun Spice* 22.

CUBAN HUEVOS SANDWICH

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, dusted with Old Bay 15.

TWO CAGE FREE FARM FRESH EGGS ANY STYLE

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

GRAVY TRAIN SOUTHERN SKILLET

Fried Buttermilk Boneless Chicken Breast Pieces on a House-Made Everything Biscuit, Collard Greens with Ham, Stone Ground Grits with Diced Bacon, Chesapeake Chicken Sausage Gravy & Cheddar Cheese, topped with Sunny Side Up Egg, dusted with Cajun Spice* 16.

VEGAN APPLE SAGE SAUSAGE & HASH SKILLET **v**

Apple Sage Grain Sausage, Shredded Potato & Onion Hash Browns, Red & Yellow Peppers & Diced Tomatoes, topped with Avocado Mash 17.

Three Egg Omelets

Choice of: Shredded Potato & Onion Hash Browns, Stone Ground Grits with Diced Bacon, Collard Greens with Ham, or Mixed Greens with Balsamic Poppyseed Vinaigrette.

Substitute: Gluten-Free Bread +2. Seasonal Fruit Medley +1.

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; served with choice of Side 16.

AN OMELET TO CALL YOUR OWN

Make it your own with Three Ingredients of your choice, served with a House-Made Everything But The Bagel Buttermilk Biscuit & choice of Side 15. Additional Ingredients +1.

Ingredients:

Diced Tomato White Cheddar Applewood-Smoked Bacon
Peppers Swiss Cranberry Maple Turkey Sausage

Lighter Side

CHERRY BERRY OATMEAL **V+** **GF**

Steel Cut Oats, Tri-colored Quinoa, Vanilla, Agave & Coconut Milk, topped with Cherry-Cranberry Jam, Toasted Coconut, Pumpkin Seeds 9.

BREAKFAST BANANA SPLIT BOWL **V**

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

Griddle Cakes **V**

Served with Whipped Butter & Grade A Pure Maple Syrup, dusted with Powdered Sugar & garnished with Raspberry Purée Plate Glaze. Gluten-Free Pancakes +2. **V+** **GF**

SPECIALTY PANCAKES (4) or WAFFLES (4 Mini) 11.

Choice of:

CINNAMON DANISH

drizzled with Cream Cheese Icing

BANANA CHOCOLATE CHIP

drizzled with with Chocolate Syrup

CHOCOLATE & WHITE CHOCOLATE CHIP

drizzled with with Chocolate Syrup

BANANA, BLUEBERRY or STRAWBERRY

BUTTERMILK PANCAKES (4) 10.

BELGIAN WAFFLES (4 Mini) 10.

CHALLAH FRENCH TOAST

Dipped in Egg Mix, dusted with Cinnamon & Powdered Sugar 12.

Sandwiches, Oh My

Choice of: Shredded Potato & Onion Hash Browns, Stone Ground Grits with Diced Bacon, Collard Greens with Ham, or Mixed Greens with Balsamic Poppyseed Vinaigrette. **Substitute:** Gluten-Free Bread +2. **Seasonal Fruit Medley** +1.

HOG WILD ON A THAT'S HOW WE ROLL

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

POPPY'S FRIED CHICKEN CLASSIC

Fried Buttermilk Boneless Chicken Breast Pieces, White Cheddar Cheese, Tomato, Mixed Greens & Pickles with House-Made Creamy Buttermilk Ranch & House-Made Buffalo Sauce on a Sesame Seed Kaiser Roll 15.

NANA'S GRILLED CHEESE

White Cheddar Cheese, Applewood-Smoked Bacon & Tomato on Sourdough 13.

FRIED CHICKEN SALAD MELT

Fried Chicken Salad, Melted Cheddar Cheese, Tomato, served Open-Faced on a Jumbo English Muffin, dusted with Cajun Spice 15.

CALIFORNIA CHICKEN "BLT"

Grilled Chicken, Applewood-Smoked Bacon, Tomato, Mixed Greens, Avocado Mash & Citrus Aioli on Ciabatta 16.

BE MORE BEYOND BURGER **V**

Plant-Based Burger, Mixed Greens, Tomato & Avocado Mash on a Sesame Seed Kaiser Roll 17.

Shirley's Side Kicks

STONE GROUND GRITS WITH DICED BACON

Applewood-Smoked Bacon, Mascarpone & Heavy Cream, garnished with Chives & Tomato 5.

*Grits without Bacon available upon request

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

COLLARD GREENS with Ham 6.

SEASONAL FRUIT MEDLEY **V+** **GF**

Strawberries, Grapes, Pineapple, Honeydew & Cantaloupe 9.

MIXED GREENS **V+**

Diced Tomato & Balsamic Poppyseed Vinaigrette 5.

APPLEWOOD-SMOKED HAM 5.

APPLEWOOD-SMOKED BACON 6.

CRANBERRY MAPLE TURKEY SAUSAGE 5.

CHESAPEAKE CHICKEN SAUSAGE 5.

JALAPEÑO-SMOKED BACON 6.

TURKEY BACON 6.

SCRAPPLE 6.

SPICY ANDOUILLE SAUSAGE 6.

VEGAN PPLE SAGE GRAIN SAUSAGE 6. **V+**

KEY: **V** Vegetarian* **V+** Vegan **GF** Gluten-Free

*Vegetarian items may contain eggs or dairy products, please inform your server of any dietary restrictions.

Consumer Advisory Information:

*Consuming raw or undercooked animal foods may increase risk of foodborne illness, especially if you have certain medical conditions. Consult a physician or public health officer for further 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.



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