



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

HOUSE-MADE BISCUITS

Everything But The Bagel Cream Cheese Biscuit & Apple Pie Biscuit, served with House-Made Cherry-Cranberry Jam

Second Course (choose one)

PANCAKES or MINI WAFFLES (2)

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

CHICKEN 'N CHEDDAR GREEN ONION 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

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 Shredded Potato & Onion Hash Browns

LUNCH COURSE \$15.95

First Course (choose one)

SHIRLEY'S GUMBO

Andouille Sausage, Chicken, Shrimp, Crawfish Meat, Okra & Tomatoes, served with Stone-Ground Grits with Diced Bacon

FRIED GREEN TOMATOES

with Lemon-Herb Aioli

Second Course (choose one)

Choice of side for sandwiches:

Stone Ground Grits with Diced Bacon, Shredded Potato & Onion Hash Browns, or Mixed Greens with Balsamic Poppyseed Vinaigrette

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

PULLED BBQ PORK GRILLED CHEESE

House-Made Pulled BBQ Pork, Pimento Cheese & Roasted Vidalia Onions on Sourdough, 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

FRIED CHICKEN SALAD MELT

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

Valid Saturday, February 29th - Sunday, March 8th. 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.