

Mornin' Cocktails

KENTUCKY STRAWBERRY LEMONADE
Bourbon, Triple Sec, Squeezed Fresh Strawberry Lemonade with Pulp & Sierra Mist, garnished with Lemon Wheel & Mint, Sugar Rim 9.

WAKE UP CALL

Three Olives Triple Shot Espresso Vodka, Chesapeake Bay Roasting Co. Iced Coffee, Coconut Milk & Chocolate Syrup, topped with House-Made Whipped Cream & Chocolate Syrup 9.

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 9.

MISS MIMOSA

Champagne & Squeezed Fresh Orange Juice with Pulp, garnished with an Orange Wheel & Strawberry Slice 8.

APPLE CIDER MISS MIMOSA

Champagne & Fresh Apple Cider, garnished with Cranberries, Pumpkin Spice Graham Cracker Rim 9.

SPICY SHIRLEY

Shirley's version of a Bloody Mary! Three Olives Vodka, garnished with Green Tomato Slice, Pickled Okra, Celery, Peppadew, Green Olive, Lemon & Lime Wedge, Old Bay Rim 11.

Cakes on the Griddle

Best Pancakes in the Country

- Food Network

Served with Whipped Butter & Grade A Pure Maple Syrup, dusted with Powdered Sugar & garnished with Raspberry Purée Plate Glaze.

Substitute: Gluten-Free Pancakes +3. **V+ GF**

BUTTERMILK PANCAKES (4)
or **BELGIAN WAFFLES** (4 Mini) 11. **V**

SPECIALTY PANCAKES (4)
or **WAFFLES** (4 Mini) 13. **V**

Choice of:

CINNAMON DANISH
drizzled with Cream Cheese Icing

BANANA CHOCOLATE CHIP
drizzled with Chocolate Syrup

BLUEBERRY & WHITE CHOCOLATE CHIP

FRESH BANANA, BLUEBERRY
or **STRAWBERRY**

PINEAPPLE UPSIDE DOWN PANCAKES **V**
Fresh Pineapple with Cinnamon Sauce 13.

CHALLAH FRENCH TOAST
Dipped in Egg Mix, with Cinnamon & Powdered Sugar 13. **V**

October Pancake of the Month

CANDY CORN PANCAKES
Buttermilk Pancakes with Candy Corn inside & on top, garnished with Cream Cheese Icing, dusted with Powdered Sugar 15.

October French Toast of the Month

CARAMEL CREAMS® APPLE CHEESECAKE STUFFED FRENCH TOAST **V**
Cinnamon Brown Sugar Apples & Caramel Cream Cheesecake Filling, garnished with Whipped Cream, Caramel Sauce & local Goetze's Caramel Creams® 17.

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

Wake Up Your Taste Buds

FRIED GREEN TOMATOES **V**
Lemon-Herb Aioli & Chow Chow 10.
- Best Fried Green Tomatoes in MD, Southern Living Magazine

BAYOU DEVILED EGGS **GF**
Blackened Shrimp, Chorizo Crumble, Green Onion & Spicy Cajun Tomato Sauce 12.

BANANA CHOCOLATE CHIP DONUTS **V**
House-Made Donuts with Vanilla Glaze & Brown Sugar Cobbler Crumble, garnished with Chocolate Sauce 7.

ONE POTATO, TWO POTATO FRY BASKET **V**
Mix of Sweet & Russet Potato Shoestring Fries, served with Citrus Aioli 9.

GRAPEFRUIT BRÛLÉE **V+ GF**
Garnished with Mint 5.

CINNAMON DANISH BISCUITS **V**
Drizzled with Cream Cheese Icing, served with House-Made Apple Cinnamon Jam 9.

EVERYTHING BUT THE BAGEL CREAM CHEESE BISCUITS **V**
House-Made Apple Cinnamon Jam & Whipped Herb Cream Cheese 9.

BUFFALO CHICKEN FRIED DEVILED EGGS

Filled with Buffalo Chicken & Egg Mix, breaded in Panko & fried, garnished with House-Made Creamy Buttermilk Ranch, Buffalo Sauce, Bleu Cheese & Celery Leaves 10.

GRANDPA'S CORNBREAD **V**
House-Made Peppadew-Jalapeño Butter, dusted with Cajun Spice 8.

House Specialties

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-Jalapeño Butter, dusted with Cajun Spice 19.
- As seen on Food Network's Diners, Drive-Ins & Dives

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 16.
- 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 23.
- As seen on Food Network's Diners, Drive-Ins & Dives

CHICKEN & CORN CHOWDER SKILLET
Stone Ground Grits with Diced Bacon, Chicken & Corn Chowder, Benne Seed Fried Chicken Pieces & White Cheddar Cheese, topped with a House-Made Everything Biscuit, garnished with Green Onion, dusted with Cajun Spice* 17.

BLACKENED SALMON BENEDICT
Poached Eggs, Blackened Salmon, Collard Greens with Ham & Hollandaise, on an English Muffin, garnished with Diced Tomato & Chives* 24.

CUBAN HUEVOS SANDWICH
Applewood-Smoked Ham, House-Made BBQ Pulled 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 **V**
Challah Bread dipped in Egg Mix, stuffed with Coconut Cream Cheese & Flaked Coconut, garnished with Diced Strawberries & Brûléed Bananas, dusted with Cinnamon & Powdered Sugar 17.
- As seen on Food Network's Diners, Drive-Ins & Dives

EDDIE'S TWO CAGE FREE 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 Biscuit* 13.
- #8, Cal Ripken, Jr., Baltimore Orioles, HOF '07, Favorite Dish

CAJUN RICE SKILLET
Blackened Shrimp, Grilled Chicken, Chorizo Sausage, Black-Eyed Peas, Wild Rice, Red & Yellow Peppers, topped with Sunny Side Up Egg, garnished with Green Onion & Spicy Cajun Tomato Sauce, dusted with Cajun Spice 21.

Three Egg Omelets

Choice of: Mixed Greens with Balsamic Poppyseed Vinaigrette, Three Bean Salad, Collard Greens with Ham, Shredded Potato & Onion Hash Browns, Smokin' Macaroni Salad, Nana's Southern Coleslaw, or Stone Ground Grits with Diced Bacon.
We use Cage Free Eggs! Served with House-Made Everything Biscuit, baked fresh throughout the day.
Substitute: Gluten-Free Bread +1. Seasonal Fruit Medley +2.

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 17.

AMY'S BAYOU OMELET
Blackened Shrimp, Chorizo Sausage, Tomato & White Cheddar Cheese, dusted with Cajun Spice 20.

HEALTHY 'HOT MESS' SCRAMBLE **V**
Egg White Scramble with Broccoli, Spinach, Avocado Mash, Peppadews, Sweet Potato & Tri-Colored Quinoa, with Toasted Multigrain 15.

SOUTH OF THE BORDER OMELET
Grilled Chicken, Red & Yellow Peppers, Jalapeños, White Cheddar Cheese, Pico de Gallo, Avocado Mash & a dollop of Sour Cream 18.


MARYLAND OMELET
Jumbo Lump Crab Meat, Tomato & Swiss Cheese, dusted with Old Bay 22.

CY YOUNG OMELET
Egg Whites with Applewood-Smoked Bacon, Spinach & White Cheddar Cheese 15.
- #22, Jim Palmer, Baltimore Orioles, HOF '90, Favorite Omelet

October Omelet of the Month

BUFFALO CHICKEN OMELET
Marinated Pulled Buffalo Chicken, Diced Celery & Bleu Cheese Crumbles, drizzled with House-Made Buttermilk Ranch Dressing, garnished with Carrot & Celery Stick 17.

Lighter Side

CAPRESE AVOCADO TOAST  Avocado Mash, Fresh Mozzarella, Red & Yellow Grape Tomatoes on Multigrain Toast, garnished with Fresh Basil & Everything Spice, drizzled with Olive Oil & Balsamic Reduction 12.

Add: Fried or Sunny Side Up Egg* 2.

BANANA CINNAMON CRUNCH OATMEAL  Steel Cut Oats, Tri-Colored Quinoa, Vanilla, Agave & Coconut Milk, topped with House-Made Granola & Sliced Banana, drizzled with Cinnamon Sauce 9.

BWI BREAKFAST BANANA SPLIT  Organic Vanilla Yogurt with a Whole Banana, Strawberries, Blueberries & Pineapple, topped with House-Made Granola 2.

GET YOUR
Grits On!
Brunchin' 7 Days A Week

Brunch Proteins

SIDE OF CAGE FREE EGGS  Two Eggs 4. / Three Eggs 6.

BENNE SEED FRIED CHICKEN (3 pieces) with Honey Mustard Aioli 8.

APPLEWOOD-SMOKED HAM 5.

APPLEWOOD-SMOKED BACON 6.

CRANBERRY MAPLE TURKEY SAUSAGE 5.

- Created just for us by local Logan's Sausage Company

CHESAPEAKE CHICKEN SAUSAGE 5.
- Created just for us by local Logan's Sausage Company

Wet Your Whistle

CHESAPEAKE BAY ROASTING CO. COFFEE
Organic, Local & Fair Trade 3.*

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 3. Chocolate 4.

CRANBERRY JUICE 4.

APPLE JUICE 100% American Grown Apples 4.

SQUEEZED FRESH JUICE WITH NATURAL PULP 4.
Orange or Strawberry Lemonade

SHIRLEY TEMPLE
Sierra Mist, splash of Grenadine & a Cherry 4.*

SODA Pepsi, Diet Pepsi, Orange Crush, Sierra Mist, Ginger Ale 3.*


*Complimentary Refills

Soups & Salads

 **CHICKEN & CORN CHOWDER**
Pulled Roasted Chicken, Roasted Corn, Sweet Potato & Applewood-Smoked Bacon 10.

LOADED WEDGE

Iceberg Wedge, Applewood-Smoked Bacon, Red & Yellow Grape Tomatoes, Cucumber, Carrots, Red Onion & Shredded White Cheddar Cheese, with Creamy Buttermilk Ranch & Trio of House-Made Croutons 13.

 **ANSELA'S SOUTHERN CHOPPED**
Applewood-Smoked Bacon, Black-Eyed Peas, Red & Yellow Grape Tomatoes, Red Onion, Roasted Corn, Pimentos, Pickled Okra, Bleu Cheese & Avocado Slices on Mixed Greens & Iceberg, with Creamy Smoked Tomato Vinaigrette & Trio of House-Made Croutons* 15.

Add:

Grilled Chicken 7.

Grilled Salmon* 11.

Blackened Shrimp 16.

Sandwiches, Oh My

Choice of: Mixed Greens with Balsamic Poppyseed Vinaigrette, Three Bean Salad, Collard Greens with Ham, Shredded Potato & Onion Hash Browns, Smokin' Macaroni Salad, Nana's Southern Coleslaw, or Stone Ground Grits with Diced Bacon.
Substitute: Gluten-Free Bread +2. Seasonal Fruit Medley +2.

 **POPPY'S FRIED CHICKEN CLASSIC**
Fried Buttermilk Boneless Chicken Breast Pieces, White Cheddar Cheese, Red & Yellow Tomato, Mixed Greens & Pickles with House-Made Creamy Buttermilk Ranch & Buffalo Sauce on a Potato Roll 17.

 **HOG WILD ON A THAT'S HOW WE ROLL**
House-Made BBQ Pulled Pork with Nana's Southern Coleslaw & Fried Pickles on a Potato Roll with Comeback Sauce drizzle, dusted with Cajun Spice 15.

PRATT SREET SMASH BURGER

Two Angus Beef Patties, Pimento & Cheddar Cheeses, Red & Yellow Tomato, Shredded Lettuce & Red Onion on a Potato Roll 16.

Add:

Avocado Mash 2.

Fried or Sunny Side Up Egg* 2.

Applewood-Smoked Bacon 4.

SECONDS? *I want thirds!*

GRANDPA'S BBQ PULLED PORK GRILLED CHEESE

House-Made BBQ Pulled Pork with Pimento Cheese & Roasted Onion on Sourdough, dusted with Cajun Spice 15.

COLD SPRING LANE

CALIFORNIA CHICKEN "BLT"

Grilled Chicken, Applewood-Smoked Bacon, Red & Yellow Tomato, Mixed Greens, Avocado Mash & Citrus Aioli on Ciabatta 17.

PARK PLACE POWERHOUSE

Avocado Mash, Mixed Greens, Cucumber, Red & Yellow Tomato, Red Onion & Shredded Carrots with Herb Cream Cheese on Multigrain 14.

SPICY CAJUN SHRIMP PO' BOY



Blackened Shrimp tossed in a Spicy Cajun Tomato Sauce, Red & Yellow Tomato, Red Onion, Shredded Lettuce & Pickles on Ciabatta with Hot Old Bay Aioli, dusted with Cajun Spice 19.

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.**  


NANA'S SOUTHERN COLESLAW  
Green & Red Cabbage, Carrot, Corn, Jalapeño & Cilantro in a Creamy Vinaigrette 5.

COLLARD GREENS BOWL 
with Ham 6.



THREE BEAN SALAD

 
Green Beans, Chickpeas, Black-Eyed Peas, Red Onion, Red & Yellow Grape Tomatoes 5.

SMOKIN' MACARONI SALAD


Hard Boiled Egg, Celery, Carrots, Red Pepper, Green Onions & Smoked Paprika Aioli, dusted with Smoked Paprika 5.

SEASONAL FRUIT MEDLEY

 
Grapes, Pineapple, Strawberries, Blueberries, Honeydew & Cantaloupe 9.

MIXED GREENS

 
Diced Tomato & Balsamic Poppyseed Vinaigrette 5.

COVID-19 Warning

We have taken enhanced health and safety measures—for Guests, Team Members, & Vendors. You must follow all posted instructions while on premises of Miss Shirley's Cafe. An inherent risk of exposure to COVID-19 exists in any public place where people are present. COVID-19 is an extremely contagious disease that can lead to severe illness and death. According to the Centers for Disease Control and Prevention, senior citizens and Guests with underlying medical conditions are especially vulnerable. While on premises of Miss Shirley's Cafe you voluntarily assume all risks related to exposure to COVID-19. Help keep each other healthy.

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.
• Our seating policy has been limited for social distancing measures. We are currently not able to seat parties larger than 6. Tables cannot be pushed together nor may highchairs be added to the end of tables, unless a 6 ft space still exists.
• 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:  Vegetarian*  Vegan**  Gluten-Free  Signature Dish
*Vegetarian items may contain eggs or dairy products, please inform your server of any dietary restrictions. **Cross Contact.

No Cash Payments. We accept Chipped Credit Cards ONLY.

• 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 25% 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
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BWI • Landing Soon!
Hours: 8 am - 3 pm

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