

Spirited Beverages

Spicy Shirley

Shirley's version of a Bloody Mary! Absolut Citron, garnished with Green Tomato Slice, Pickled Okra, Peppers, Jalapeño, Celery, Green Olive, Peppadew, & a Lemon & Lime Wedge, Old Bay Rim 8.99
Add 2 oz. of Jumbo Lump Crab Meat Mrkt.

Born on the Bay-O Bloody Mary

Absolut Citron, garnished with Blackened Shrimp, Tasso Ham, Andouille Sausage, Cheddar, Pickled Okra, Tomato & Celery, Old Bay Rim 12.99
Add 2 Slices of Jalapeño-Smoked Bacon 2.99

Southern Ruby Crush

Absolut Ruby Red Vodka, Triple Sec, Splash of Club Soda & Fresh Squeezed Grapefruit Juice with Pulp, garnished with a Grapefruit Slice & Mint, Raw Sugar Salt Rim 7.99

Shirley's Crush

Passion Fruit Vodka, Triple Sec, Splash of Club Soda & Fresh Squeezed Orange Juice with Pulp, garnished with an Orange & Strawberry Slice & Mint, Sugar Rim 7.99

Miss Mimosa

Champagne & Fresh Squeezed Orange Juice with Pulp, garnished with an Orange & Strawberry Slice 5.99

Salted Caramel Hot Chocolate

Salted Caramel Pinnacle Vodka, Whipped Cream Pinnacle Vodka & Hot Chocolate, garnished with Whipped Cream, Chocolate Straw, Salt & Caramel drizzle, Raw Sugar Salt Rim 7.99

Beer

Heavy Seas:
Pale Ale & Seasonal
4.99 per bottle

Wine

Massimo, Sauvignon Blanc
Irony, Pinot Noir
6.99 per glass

Wake Up Your Taste Buds

Cone of Sweet Potato Fries

Mango Ketchup & Citrus Aioli 6.99

Fried Green Tomatoes

Lemon-Herb Aioli & Chow Chow 6.99
Add 2 oz. of Jumbo Lump Crab Meat Mrkt.

Southern Fried Deviled Eggs

Breaded in Panko and fried, filled with Jalapeño-Smoked Bacon, Cheddar & Jalapeños, garnished with Tabasco Aioli & Baltimore BBQ Co. Chesapeake Sauce, dusted with Old Bay 6.99

House-Made Hot Tots

Tots filled with Spinach, Shiitake Mushrooms & Goat Cheese, garnished with Sour Cream Chive Aioli 7.99

Salmon Croquettes

Garnished with Capers, Diced Tomato, Bermuda Onion & Sour Cream Chive Aioli 8.99

Funky Monkey Bread

We aren't Monkeying around... Enough to Share!

Cinnamon-Scented Pull-Apart with Bananas, Chocolate & Pecans, dusted with Powdered Sugar & Cinnamon 12.99

Broiled Grapefruit Brûlée

Garnished with a Blackberry & Mint 3.99

One Potato, Two Potato Salad

Yukon & Sweet Potatoes, Hard Boiled Egg, Celery & Green Onion, dusted with Smoked Paprika 4.99

Dixie Cornbread Squares

House-Made Yellow Tomato Jalapeño Jam & Peppadew-Jalapeño Butter, dusted with Cajun Spice 5.99

Cheddar, Pimento & Chive Biscuits

Served with Pimento Cheese 5.99

Stone Ground Grits with Diced Bacon

Mascarpone, Chives, Tomatoes & Heavy Cream, made with Applewood-Smoked Bacon 4.99

**Grits without Bacon available upon request*

Collard Greens with Tasso Ham 4.99

Seasonal Fruit Medley 6.99

Shredded Potato & Onion Hash Browns 4.99

Chesapeake Chicken Sausage 4.99

Applewood-Smoked Bacon 4.99

Andouille Sausage 4.99

Turkey Sausage 3.99

Scrapple 3.99

House Specialties

Benne Seed Chicken 'N Waffles

Fried Boneless Breast of Chicken Pieces & a Honey Mustard Aioli Drizzle on Cheddar Green Onion Waffles with Peppadew-Jalapeño Butter, dusted with Cajun Spice 14.99

Get Your Grits On

Jumbo Blackened Shrimp or Blackened Salmon on Fried Green Tomatoes, Stone Ground Grits with Diced Bacon & Roasted Corn Emulsion, dusted with Cajun Spice 18.99

B'More Breakfast Trio of Sliders

House-Made Pulled Pork with local Chesapeake BBQ & Cheddar Cheese; Applewood-Smoked Bacon & Cheddar Cheese; and Spinach, Roasted Red Pepper & Goat Cheese, all with Scrambled Eggs on Mini Challah Rolls & choice of Stone Ground Grits with Diced Bacon or Shredded Potato & Onion Hash Browns 15.99

Southern Slammer Sandwich

Fried Green Tomato, Applewood-Smoked Bacon, Smashed Avocado, Cheddar Cheese & Fried Egg on Pumpnickel & choice of Stone Ground Grits with Diced Bacon or Shredded Potato & Onion Hash Browns 11.99

Crab Happy Chesapeake Chicken Sammy

Jumbo Lump Crab Cake, Chesapeake Chicken Sausage, Fried Egg, Cheddar Cheese, Sliced Red Tomato & Fried Pickles on a Jumbo English Muffin & choice of Stone Ground Grits with Diced Bacon or Shredded Potato & Onion Hash Browns, dusted with Old Bay Mrkt.

Duck, Duck, Tot

Country Fried Duck Leg Confit, Sunny Side Up Duck Egg & Tater Tots filled with Spinach, Shiitake Mushrooms & Goat Cheese, garnished with a Dried Cherry Cranberry Glaze 17.99

Crab Cake & Fried Green Tomato Eggs Benedict

Poached Eggs & Mini Jumbo Lump Crab Cakes on Fried Green Tomatoes, Roasted Corn & Grape Tomato Relish with Asparagus & Old Bay Hollandaise Sauce, dusted with Old Bay Mrkt.

Oyster Feller Benedict

Cornmeal-Encrusted Oysters, Chesapeake Chicken Sausage Gravy, Stone Ground Grits with Diced Bacon & Poached Eggs on a Jumbo English Muffin with Pimento Cheese & Old Bay Hollandaise Sauce, Tabasco Bacon Onion Jam & Chow Chow, dusted with Old Bay Mrkt.

Mac Crabby

Jumbo Lump Crab Meat with a Five Cheese Blend, Tomatoes, Jalapeño-Smoked Bacon and Roasted Corn, dusted with Old Bay Mrkt.

Shirley's Affair with Oscar

5 oz. Beef Tenderloin Center Cut Filet, topped with Asparagus, Jumbo Lump Crab Meat & Hollandaise Sauce, on Fried Green Tomatoes & Stone Ground Grits with Diced Bacon, dusted with Old Bay Mrkt.

Coconut Cream Stuffed French Toast

Challah Bread dipped in an Almond Scented Egg Mix, stuffed with Coconut Cream Cheese & Flaked Coconut, garnished with Diced Strawberries & Brûléed Bananas, dusted with Cinnamon & Powdered Sugar 12.99

Sweet Potato & Marshmallow Cinnamon Rolls

Three Cinnamon Rolls drizzled with Maple Glaze, topped with diced Sweet Potatoes, Mini Marshmallows & Pecans, dusted with Powdered Sugar 13.99

Cajun Skinny

Crustless Egg White Quiche made with Andouille Sausage, Blackened Shrimp, Cheddar, Tomatoes & Chives, with local Chesapeake BBQ drizzle, dusted with Cajun Spice & served with a side of Collard Greens with Tasso Ham 13.99

Breakfast Banana Split

Greek Vanilla Yogurt with a Whole Banana, Raspberries, Blueberries & Pineapple topped with House-Made Granola with Nuts 9.99

Carrot Cake Steel Cut Oatmeal

Steel Cut Oats infused with Vanilla, Honey & Skim Milk, garnished with Shredded Carrots, Raisins, Pecans, Cream Cheese Icing & Cinnamon drizzle 7.99

Amy's Bagel

Triple-Sliced Bagel with Ducktrap River Smoked Salmon, Red & Yellow Tomatoes, Cucumber, Bermuda Onion, Mixed Greens, Swiss Cheese, Cream Cheese & Capers 16.99

Eddie's Beef 'N Eggs

5 oz. Beef Tenderloin Center Cut Filet on Fried Green Tomatoes, Two Farm Fresh Eggs Any Style, choice of: Stone Ground Grits with Diced Bacon or Shredded Potato & Onion Hash Browns & a House-Made Biscuit 24.99

Two Farm Fresh Eggs Any Style

Choice of one meat: Applewood-Smoked Bacon, Turkey or Andouille Sausage, Scrapple, or Smoked Ham, choice of: Stone Ground Grits with Diced Bacon or Shredded Potato & Onion Hash Browns & a House-Made Biscuit 11.99

Three Egg Omelets

Choice of: Stone Ground Grits with Diced Bacon, Shredded Potato & Onion Hash Browns, House-Made Potato Salad, Seasonal Fruit Medley, Mixed Greens with Balsamic Poppyseed Vinaigrette, or Southern Coleslaw with Toasted Almonds. Served with a House-Made Biscuit. **We use Cage Free Eggs!**

Maryland Omelet

Jumbo Lump Crab Meat, Tomatoes & Swiss Cheese, dusted with Old Bay Mrkt.

Winter Garden Omelet

Egg White Omelet with Zucchini, Asparagus, Eggplant, Tomatoes & Asiago Cheese 14.99

South of the Border Omelet

Grilled Chicken, Red & Yellow Peppers, Tomatoes, Jalapeños, Cheddar Cheese & a dollop of Sour Cream & Smashed Avocado 15.99

Bayou Omelet

Blackened Shrimp, Andouille Sausage, Tomatoes & Cheddar Cheese, dusted with Cajun Spice 17.99

An Omelet To Call Your Own

Make It Your Own with Three Ingredients of Your Choice 14.99

Additional Ingredient: .99

Ask your Server about our
Omelet of the Month!

Vegetables & Fruit

Asparagus
Avocado Slices
Broccoli
Capers
Green Apples
Green Onion
Jalapeños
Kalamata Olives
Pineapple
Peppadews
Pepperoncinis
Roasted Red Peppers
Sautéed Red Onions
Tomatoes
Wild Mushrooms
Wilted Spinach
Zucchini

Cheeses

Asiago
Bleu
Brie
Cream Cheese
Feta
Fresh Mozzarella
Goat
Parmesan
Pimento
Provolone
Swiss
White Cheddar

Meats

Andouille Sausage
Applewood-Smoked Bacon
Pulled Pork BBQ
Grilled Chicken
Tasso Ham
Turkey Sausage
Scrapple
Smoked Ham
Smoked Turkey

Seafood

Crab Meat Mrkt.
Shrimp 4.99
Grilled Salmon 3.99
Smoked Salmon 3.99

Cakes On The Griddle

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

Specialty Pancakes (4) 10.99 Specialty Waffles (4 Mini) 10.99

 **Cinnamon Danish** drizzled with Cream Cheese Icing

Fresh Banana, Blackberry, Blueberry or Strawberry

White Chocolate & Chocolate Chip
drizzled with Chocolate Syrup

Raspberry White Chocolate

Buttermilk Pancakes (4) 9.99


Belgian Waffles (4 Mini) 9.99

Berry Fresh Waffle Sampler (4 Mini)
Blackberry, Blueberry, Raspberry & Strawberry 11.99

Add on:
Fresh Strawberries & Whipped Cream 3.99

 *Ask your Server about our* 
Pancake & French Toast of the Month!

Soups & Salads

 **Chicken & Corn Chowder with Applewood-Smoked Bacon**
Pulled Roasted Chicken, Roasted Corn, Sweet Potato,
Applewood-Smoked Bacon & Heavy Cream 4.99 Cup/6.99 Bowl

Miss Shirley's Soup of the Day
Ask your Server about Chef's selection 4.99 Cup/6.99 Bowl

Dixie Chopped Salad
Mixed Greens, Iceberg Lettuce, Red & Yellow Grape Tomatoes, Pimentos,
Pickled Okra, Bermuda Onion, Roasted Corn, Bleu Cheese, Avocado &
Applewood-Smoked Bacon with Creamy Smoked Tomato Vinaigrette
& Black Pepper Crouton 13.99

Duck Duck, Beet Beet Salad
Pulled Duck Confit, Spinach, Shiitake Mushrooms, Red & Yellow
Beets, Vidalia Onions, Pecans & Goat Cheese with Dried Cherry
Balsamic Vinaigrette 16.99

Seafood Caesar
Cornmeal-Encrusted Oysters, Blackened Shrimp, Grilled Salmon, Baby Red & Green
Romaine, Red & Yellow Grape Tomatoes & Shaved Parmesan Cheese with Creamy
Horseradish Caesar Dressing & Black Pepper Crouton, dusted with Old Bay Mrkt.

A Salad To Call Your Own
Make It Your Own with Five Ingredients of Your Choice, tossed in Mixed Greens
& a House-Made Vinaigrette 12.99 **Additional Ingredient:** .99

Ingredients:		Cheese:	Vinaigrette:
Almonds	Pecans	Asiago	Balsamic Poppyseed
Carrots	Peppadews	Bleu	Creamy Smoked Tomato
Corn	Pickled Okra	Cheddar	Creamy Horseradish Caesar
Cucumber	Pimentos	Goat	Dried Cherry Balsamic
Grape Tomatoes	Red & Yellow Beets	Feta	
Green Olives	Red Onion	Parmesan	
Hard Boiled Egg	Roasted Red Peppers		
Kalamata Olives			

Premium Ingredients:

Protein: Add 1.99
Applewood-Smoked Bacon
Smoked Turkey
Smoked Ham

Add on:
Grilled Chicken 5.99
Grilled Salmon 8.99
Grilled Shrimp 10.99


Fresh Extras: Add 1.99
Avocado Slices Fresh Mozzarella
Blackberries Raspberries
Blueberries Strawberries

6 oz. Jumbo Lump Crab Cake Mrkt.
Cornmeal-Encrusted Oysters Mrkt.

Sandwiches


Choice of: Mixed Greens with Balsamic Poppyseed Vinaigrette, Southern Coleslaw with Toasted Almonds, House-Made Potato Salad, Seasonal Fruit Medley, Stone Ground Grits with Diced Bacon or Shredded Potato & Onion Hash Browns. Served with a Kosher Dill Pickle Spear. **Gluten-Free Bread is Available.**


Hog Wild on a That's How We Roll
House-Made Pulled Pork with local Chesapeake BBQ,
Southern Coleslaw with Toasted Almonds & Fried
Pickles on a Challah Roll, dusted with Cajun Spice 12.99


 **Cold Spring Lane Hot Brown**
Smoked Turkey, Applewood-Smoked Bacon, Red &
Yellow Tomatoes, Parmesan & Cheddar Cheeses on
Sourdough Toast, broiled & served Open-Faced 12.99

Pratt Street Cheeseburger
8 oz. Roseda Ground Beef with Bibb Lettuce,
Red & Yellow Tomatoes, Bermuda Onion
& choice of Cheese on a Challah Roll 12.99
Add on:
Applewood-Smoked Bacon 2.99
Fried or Sunny Side Up Egg 1.99 **Duck Egg** 2.99
Pulled Pork BBQ 2.99
3 oz. Crab Cake Mrkt.

West Street Buffalo Chicken Salad
Buffalo Chicken Salad, Bleu Cheese Crumbles,
Bibb Lettuce, Red & Yellow Tomatoes &
Jalapeño-Smoked Bacon on a Pretzel Roll 12.99

 **California Chicken "BLT"**
Grilled Chicken, Applewood-Smoked Bacon,
Red & Yellow Tomatoes, Mixed Greens, Smashed
Avocado & Citrus Aioli on Ciabatta 13.99

 **The Alonsoville**
Smoked Turkey, Brie, Granny Smith Apples,
Sprouts, Mixed Greens, Red & Yellow Tomatoes
& Honey Mustard on Ciabatta 12.99

 **Poppy's Blackened Turkey Burger**
Ground Turkey Breast, Asiago Cheese, Avocado
Slices, Red & Yellow Tomatoes, Bibb Lettuce
& Chow Chow on a Challah Roll 14.99

Aw Shucks Oyster Sliders
Three Cornmeal-Encrusted Oyster Sliders: Old Bay
Remoulade with Shredded Lettuce; Tabasco Bacon
Onion Jam; Local Chesapeake BBQ and Southern
Coleslaw with Toasted Almonds; all on Mini Challah
Rolls, dusted with Old Bay Mrkt.


Chesapeake Po' Boy
Jumbo Lump Crab Cake, Tabasco Bacon Onion
Jam, Bibb Lettuce & Red & Yellow Tomatoes on
Ciabatta, dusted with Old Bay Mrkt.

Ansela's Salmon Cake Club
Salmon Croquettes, Applewood-Smoked Bacon,
Bibb Lettuce, Red & Yellow Tomatoes, Smashed
Avocado, Bermuda Onion & Sour Cream Chive
Aioli on Pumppernickel Toast 13.99

Grandpa's Roast Beef Sandwich
Cajun House-Made Roast Beef, Giant Vidalia Fried
Onion Ring, Bibb Lettuce, Red & Yellow Tomatoes
& Chow Chow, with a Tabasco Horseradish Aioli
on a Pretzel Roll, dusted with Cajun Spice 14.99

BBQ Pulled Pork Grilled Cheese
House-Made Pulled Pork with local Chesapeake BBQ,
Pimento Cheese & Roasted Vidalia Onions on
Sourdough, dusted with Cajun Spice 11.99

Nana's Grilled Cheese
White Cheddar Cheese, Applewood-Smoked Bacon
& Red & Yellow Tomatoes on Sourdough 10.99

 **Grilled Powerhouse**
Grilled Eggplant, Zucchini, Roasted Red Pepper,
Bermuda Onion, Red & Yellow Tomatoes, Sprouts,
Provolone Cheese, Mixed Greens & Lemon-Herb
Aioli on Toasted Multi-Grain 12.99

Lunch Combos

Side by Side
A Cup of Soup or a Salad (Chopped, Field Greens or
Caesar) or a Half Sandwich (Buffalo Chicken Salad on
Ciabatta, Alonsoville, Nana's or BBQ Pulled Pork
Grilled Cheese) 13.99

Triple Play
A Cup of Soup, a Salad (Chopped, Field Greens or
Caesar) & a Half Sandwich (Buffalo Chicken Salad on
Ciabatta, Alonsoville, Nana's or BBQ Pulled Pork
Grilled Cheese) 15.99

Wet Your Whistle

Fresh Squeezed Juice with Pulp
Orange, Grapefruit or Strawberry Lemonade 3.99

Apple Juice
100% American Grown Apples 3.99

Cranberry Juice 3.99

Milk
Whole & Skim (Sustainably Sourced)
Chocolate 2.99

Hot Chocolate with Whipped Cream 2.99

Shirley Temple
Sierra Mist with a Splash of Grenadine & a Cherry 2.99

Rise Up Coffee
Organic, Local & Fair Trade 2.99*

Eastern Shore Tea Co. Tea
Hot, Unsweetened & Sweetened 2.99*

Soda
Pepsi, Diet Pepsi, Orange, Sierra Mist & Ginger Ale 2.99*

* Complimentary Refills

Corporate Executive Chef Brigitte O. Bledsoe

Roland Park
513 W. Cold Spring Lane • Baltimore, MD 21210 • 410.889.5272

Inner Harbor
750 E. Pratt Street • Baltimore, MD 21202 • 410.528.5373
Hours: Mon. - Fri. 7 a.m. - 3 p.m. • Sat. & Sun. 7:30 a.m. - 3:30 p.m.
www.MissShirleys.com

Annapolis
1 Park Place • Annapolis, MD 21401 • 410.268.5171

• 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. Please speak to a manager regarding any allergies prior to ordering.
• Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health office for further information.

• Miss Shirley's Cafe strictly adheres to all laws regarding the service of alcohol, including checking identification. We don't accept vertical driver's licenses under any circumstance, nor will minors be 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.
• Outside beverages, food, cakes or balloons may not be brought into or consumed on the premises.
• We are unable to seat groups larger than eight during peak business hours.
• Parties will be seated when all members are present at the host station during peak business hours.
• A maximum of four split or separate checks are accepted per party.
• Prices and selections subject to change without notice.

9/26/14