



GET *Shirley's*
IN THE *Suburbs*

Award Winning Breakfast, Brunch & Lunch

Order by 2 PM on Oct 21st!

Delivering Shirley's Signatures for Easy Pickup!

PICKUP Friday, October 22nd, 2021

DATE & TIME: 4:45 – 5:45 PM

PICKUP Sacred Heart Parish

LOCATION: 63 Sacred Heart Lane, Glyndon, MD 21071

DEADLINE: 2:00 PM on Thursday, October 21st

HOW TO ORDER:

1. Look over our Sacred Heart Parish Menu, available at:
MissShirleys.com/uploads/file/FallSacredHeart.pdf
2. Call **410.889.5272 X4** and ask for a Manager to place your order & pay over the phone. Be sure to mention Sacred Heart!
3. Pick up your order from the parish on the date & time listed above.

*Thanks to Sacred Heart Parish for providing a pick-up space.
A \$5.00 charge per order will be added & donated in full back to Sacred Heart.*



Coconut Cream Stuffed French Toast
As seen on Food Network's Diners, Drive-Ins & Dives



Get Your Grits On
As seen on Food Network's Diners, Drive-Ins & Dives



Southern Slammer Sandwich
Best Breakfast Sandwich in America, Restaurant Hopsitality

SACRED HEART MENU

October 2021

Griddle Cakes

Best Pancakes in the Country Food Network

Served with Whipped Butter & Grade A Pure Maple Syrup, dusted with Powdered Sugar.

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 with Cream Cheese Icing

FRESH BANANA, BLUEBERRY or STRAWBERRY

PINEAPPLE UPSIDE DOWN with Cinnamon Sauce

BANANA CHOCOLATE CHIP with Chocolate Syrup

CHOCOLATE & WHITE CHOCOLATE CHIP with Chocolate Syrup

BLUEBERRY & WHITE CHOCOLATE CHIP

CHALLAH FRENCH TOAST V With Cinnamon & Powdered Sugar 14.

Add:

Fresh Strawberries & House-Made Whipped Cream +4.
House-Made Whipped Cream +2.

Fresh Banana, Blueberries or Strawberries +2.
Chocolate Chips +2.

Pancake of the Month

CARAMEL BROWNIE COW TALES® PANCAKES V

Buttermilk Pancakes with bits of Goetze's Candy Caramel Brownie Cow Tales®, drizzled with Caramel & Chocolate Sauces, dusted with Powdered Sugar 17.

French Toast of the Month

PUMPKIN CHEESECAKE STUFFED FRENCH TOAST V

Pumpkin Cheesecake Filling, coated in Graham Cracker Crumbs, garnished with Whipped Cream, Cinnamon & Powdered Sugar 17.

Brunch Proteins

BENNE SEED FRIED CHICKEN (3 pieces) with Honey Mustard Aioli 9.

APPLEWOOD-SMOKED HAM 5.

APPLEWOOD-SMOKED BACON 6.

CRANBERRY MAPLE

TURKEY SAUSAGE 6.

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

CHESAPEAKE CHICKEN SAUSAGE 6.

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

Wake Up Your Taste Buds

FRIED GREEN TOMATOES V Lemon-Herb Aioli & Chow Chow 10.

Add: 3 oz. Blackened Shrimp +7.

- Best Fried Green Tomatoes in MD, Southern Living Magazine

BUFFALO SHRIMP DEVILED EGGS GF

Topped with Buffalo Shrimp, Bleu Cheese Crumbles, garnished with House-Made Creamy Buttermilk Ranch & Celery Leaves 12.

FRIED PIMENTO CHEESE DEVILED EGGS

Fried Egg White topped with Pimento Cheese Egg Mix, BBQ Chicken, Green Onion, Shredded White Cheddar & Chipotle Aioli, dusted with Smoked Paprika 10.

NANA'S GRAPEFRUIT BRÛLÉE V+ GF

Garnished with Blueberry & Mint 5.

GRANDPA'S CORNBREAD V

House-Made Peppadew-Jalapeño Butter, dusted with Cajun Spice
8. for 4 Cornbread / 22. for Box of 12

EVERYTHING BUT THE BAGEL CREAM CHEESE BISCUITS V

House-Made Cherry Vanilla Butter & Whipped Herb Cream Cheese
9. for 3 Biscuits / 16. for Box of 6

CHERRY GOAT CHEESE BISCUITS V

House-Made Cherry Vanilla Butter
9. for 3 Biscuits / 16. for Box of 6

FUNKY MONKEY BREAD V

Enough to Share! Cinnamon-Scented Pull-Apart with Banana Slices, Chocolate Chips & Chocolate Sauce, dusted with Cinnamon & Powdered Sugar 18.

RED VELVET DONUTS V

House-Made Red Velvet Donuts with Cream Cheese Icing Glaze, garnished with Chocolate Sauce Plate Glaze & Red Velvet Crumbles
7. for 2 Donuts / 18. for Box of 6

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:** Shredded Potato & Onion Hash Browns or Stone Ground Grits with Diced Bacon 16.

- Best Breakfast Sandwich in America, Restaurant Hospitality

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* 24.

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

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* 17.

PULLED PORK BBQ MAC & CHEESE SKILLET

House-Made Pulled Pork BBQ, Four Cheese Mac & Cheese with Peppadews on top of Grandpa's Cornbread, dusted with Cajun Spice 17.

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:** Shredded Potato & Onion Hash Browns or Stone Ground Grits with Diced Bacon 16.

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, Cinnamon & Powdered Sugar 17.

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

GIVE ME BREAKFAST OR GIVE ME LUNCH?

Wait, give me Brunch!

Lighter Side

CHICKEN & CORN CHOWDER
Pulled Roasted Chicken, Roasted Corn, Sweet Potato & Applewood-Smoked Bacon 10. for Bowl / 24. for 1 QT.

SHIRLEY'S GUMBO
Andouille Sausage, Chicken, Shrimp, Crawfish Meat, Okra & Tomatoes, garnished with Stone-Ground Grits with Diced Bacon 10. for Bowl

BWI BREAKFAST BANANA SPLIT **V**
Vanilla Yogurt with a Whole Banana, Strawberries, Blueberries & Pineapple, topped with House-Made Granola 12.

OMEGA-3 AVOCADO TOAST
Avocado Mash, Flaked Salmon & Spinach topped with Chives & Roasted Tomato & Onion with Lemon & Dill, drizzled with Lemon-Herb Aioli on Toasted Multigrain 14.

SKINNY SHIRLEY **V GF**
Crustless Egg White Quiche made with Chickpeas, Spinach, Roasted Red Peppers & Goat Cheese, topped with Roasted Tomato & Onion with Lemon & Dill, garnished with Lemon-Herb Aioli, served with Mixed Greens in a Balsamic Poppyseed Vinaigrette 14.

AUTUMN FRUIT OATMEAL **V+**
Steel Cut Oats, Tri-Colored Quinoa, Vanilla, Agave & Coconut Milk, topped with Brûléed Bananas, Cherries, Dried Apricots & Pumpkin Seeds 10.

BBQ FRIED CHICKEN COBB SALAD
BBQ Fried Chicken, Mixed Greens, Spinach, Applewood-Smoked Bacon, Bleu Cheese, Hard Boiled Egg, Grape Tomato, Roasted Corn, Red Onion & Sliced Avocado, with Creamy Buttermilk Ranch & Trio of House-Made Croutons 19.

SECONDS?
I want thirds!

Shop Gifts!

MissShirleys.com/Gifts

Donate Meals to First Responders!

MissShirleys.com/DonateMeals

Get Social!

@MissShirleys #MissShirleys

Sandwiches, Oh My

Choice of: Collard Greens with Ham, Sweet Potato Quinoa Salad, or Mixed Greens with Balsamic Poppyseed Vinaigrette.
Substitute: Gluten-Free Bread +2. Seasonal Fruit Medley +2.

COLD SPRING LANE CHICKEN BAJA "BLT"
Grilled Chicken, Applewood-Smoked Bacon, Red & Yellow Tomato, Mixed Greens, Avocado Mash & Chipotle Aioli on Ciabatta 18.

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 Brioche Roll 17.
- As seen on Parade Magazine's What America Eats

PRATT STREET PULLED PORK BBQ GRILLED CHEESE
House-Made Pulled Pork BBQ with Pimento Cheese & Roasted Onion on Sourdough, dusted with Cajun Spice 15.

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

Deviled Egg Platters

TRADITIONAL DEVILED EGGS **GF**
Garnished with Diced Tomato & Chives 18.

BBQ CHICKEN PIMENTO CHEESE DEVILED EGGS **GF**
Pimento Cheese Egg Mix, topped with BBQ Chicken, White Cheddar Cheese & Chives, dusted with Smoked Paprika, with Chipotle Aioli for topping 26.

BUFFALO SHRIMP DEVILED EGGS **GF**
Garnished with Buffalo Shrimp, Bleu Cheese Crumbles & Celery Leaves, with Buttermilk Ranch for topping 32.

HALF & HALF PLATTERS **GF**
6 Traditional & 6 BBQ Chicken Deviled Eggs 22.
6 Traditional & 6 Buffalo Shrimp Deviled Eggs 25.
6 BBQ Chicken & 6 Buffalo Shrimp Deviled Eggs 29.

Shirley's Side Kicks

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

STONE GROUND GRITS WITH DICED BACON **GF**
Applewood-Smoked Bacon, Mascarpone & Heavy Cream, garnished with Chives & Tomato 5. *Grits without Bacon available upon request

SEASONAL FRUIT MEDLEY **V+ GF**
Grapes, Pineapple, Strawberries, Blueberries, Honeydew & Cantaloupe 9.

COLLARD GREENS BOWL **GF**
with Ham 6.

SWEET POTATO QUINOA SALAD **V+ GF**
Roasted Sweet Potato, Tri-Colored Quinoa, Dried Cranberries, Green Onion & Toasted Pumpkin Seeds, with Apple Cider Maple Vinaigrette 5.

ROASTED BRUSSELS SPROUTS **V**
Creamy Roasted Brussels Sprouts with Roasted Garlic in a Four Cheese Sauce, topped with Parmesan Cheese 9.

ANSELA'S BAGEL & SCHMEAR **V**
Toasted Plain Bagel, served with Herb Cream Cheese 5.
Add: Bibb Lettuce, Red & Yellow Tomato, Cucumber, Swiss Cheese +7.

MIXED GREENS **V+ GF**
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: **V** Vegetarian* **V+** Vegan** **GF** Gluten-Free **S** 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
Annapolis • 1 Park Place
BWI • Concourse A
(Airport has smaller menu & extended hours)
Hours: 8 am - 3 pm

MissShirleys.com
10/04/2021