

### 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, Rise Up Cold Brew, Coconut Milk & Chocolate Syrup, with House-Made Whipped Cream, Chocolate Syrup & Mint 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.

**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 +2. **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

**CHOCOLATE & WHITE 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** **V**  
Dipped in Egg Mix, with Cinnamon & Powdered Sugar 13.

*September Pancake of the Month*

**HOG WILD PANCAKES**  
Cheddar Green Onion Pancakes, topped with House-Made BBQ Pulled Pork, BBQ Sauce & Fried Pickles, dusted with Cajun Spice 15.

*September French Toast of the Month*

**CHOCOLATE COVERED PRETZEL CHEESECAKE STUFFED FRENCH TOAST** **V**  
Chocolate Pretzel Cheesecake Filling, garnished with Pretzel Pieces, Mini Chocolate Covered Pretzel, Whipped Cream & Chocolate Sauce, dusted with Powdered Sugar 16.

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

### Wake Up Your Taste Buds

**FRIED GREEN TOMATOES** **V**  
Lemon-Herb Aioli & Chow Chow 9.  
- Best Fried Green Tomatoes in MD, Southern Living Magazine

**BBQ CHICKEN DEVEILED EGGS** **GF**  
BBQ Pulled Chicken & Nana's Southern Coleslaw, garnished with BBQ sauce, dusted with Cajun Spice 9.

**S'MORES BAKED DONUTS** **V**  
House-Made Chocolate Donuts with Marshmallow Glaze and Graham Cracker Crumb topping, garnished with Chocolate Sauce 7.

**GRANDPA'S CORNBREAD** **V**  
House-Made Peppadew-Jalapeño Butter, dusted with Cajun Spice 7.

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

**STREET CORN FRIED DEVEILED EGGS** **V**  
Breaded in Panko and fried, filled with Queso Fresco, Roasted Corn & Cilantro, topped with Red Onion & Queso Fresco, garnished with Comeback Sauce, dusted with Smoked Paprika 9.

**EVERYTHING BUT THE BAGEL CREAM CHEESE BISCUITS** **V**  
House-Made Peach Pineapple Lime Jam & Whipped Herb Cream Cheese 7.

**BLUEBERRY LEMON POPPYSEED BISCUITS** **V**  
Topped with Turbinado Sugar, served with House-Made Peach Pineapple Lime Jam 9.

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

### 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 17.  
- 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 on Fried Green Tomatoes, Stone Ground Grits with Diced Bacon & Roasted Corn Emulsion, dusted with Cajun Spice 22.  
- 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.

**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 & Brûlée 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

### Brunch Reinvented!

### Three Egg Omelets

**Choice of:** Three Bean Salad, Collard Greens with Ham, Shredded Potato & Onion Hash Browns, Nana's Southern Coleslaw, Mixed Greens with Balsamic Poppyseed Vinaigrette, Cucumber Tomato Salad 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, Andouille Sausage, Tomato & White Cheddar Cheese, dusted with Cajun Spice 19.

**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, Queso Fresco, 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

*September Omelet of the Month*

**TACO OMELET**  
Seasoned Ground Beef, Refried Beans & White Cheddar Cheese, topped with Shredded Lettuce, Pico de Gallo, Avocado Mash & Sour Cream 18.

## Lighter Side

### ELOTE STREET CORN AVOCADO TOAST **V**

Avocado Mash, Grilled Corn, Pickled Red Onions, Queso Fresco & Fresh Cilantro on Toasted Multigrain, dusted with Smoked Paprika 11.

**Add:** Fried or Sunny Side Up Egg\* 2.

### TROPICAL OASIS OATMEAL **V GF**

Steel Cut Oats, Tri-Colored Quinoa, Vanilla, Agave & Coconut Milk, topped with Grilled Diced Pineapple, Toasted Coconut & Organic Vanilla Yogurt 9.

### BWI BREAKFAST BANANA SPLIT **V**

Organic Vanilla Yogurt with a Whole Banana, Strawberries, Blueberries & Pineapple, topped with House-Made Granola 12.

GET YOUR  
**Grits**  
On!  
Brunchin' 7 Days A Week

## Breakfast Proteins

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

### RISE UP COFFEE

Organic, Local & Fair Trade 3.\*

RISE UP COLD BREW 5.

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 & Skim 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

### MISS SHIRLEY'S TRADITIONAL VEGETABLE CRAB SOUP **GF**

Jumbo Lump Crab Meat, Roasted Corn, Green Beans, Stewed Tomatoes, Old Bay, Beef & Crab Stock 10.

### SPRING SPINACH SALAD **V**

Crispy Chickpeas, Pickled Red Onion, Radish, Shredded Carrots & Queso Fresco on Spinach, with Charred Lemon Vinaigrette & Trio of House-Made Croutons 13.

### 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 Croutons\* 15.

WHY SHOULD DINNER  
*have all the fun?*

## Sandwiches, Oh My

**Choice of:** Three Bean Salad, Collard Greens with Ham, Shredded Potato & Onion Hash Browns, Nana's Southern Coleslaw, Mixed Greens with Balsamic Poppyseed Vinaigrette, Cucumber Tomato Salad 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 16.

### 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 13.

### PRATT STREET GRILLED CHEESE

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

### ANSELA'S CHARM CITY

#### SHRIMP SALAD

Shrimp Salad with Celery & Old Bay, Mixed Greens, Red & Yellow Tomato, topped with Utz Crab Chips on a Potato Roll 17.

### GRANDPA'S BBQ PULLED PORK GRILLED CHEESE

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

### PARK PLACE POWERHOUSE **V**

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

### COLD SPRING LANE

#### CALIFORNIA CHICKEN "BLT"

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

### SECONDS?

*I want thirds!*

## Shirley's Side Kicks

### STONE GROUND GRITS

#### WITH DICED BACON **GF**

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 BOWL with Ham 6. **GF**

### NANA'S SOUTHERN COLESLAW **V GF**

Green & Red Cabbage, Carrot, Corn, Jalapeño & Cilantro in a Creamy Vinaigrette 5.

### CUCUMBER TOMATO SALAD **V+** **GF**

Cucumber, Red & Yellow Grape Tomatoes, Red Onion & Chives 5.

### THREE BEAN SALAD **V+** **GF**

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

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

### MIXED GREENS **V+** **GF**

Diced Tomato & Balsamic Poppyseed Vinaigrette 5.

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

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

### SIDE OF CAGE FREE EGGS ANY STYLE **V**

Two Eggs 4. / Three Eggs 6.

#### 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 party. 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 • Summer 2020

Hours: 8 am - 3 pm

@MissShirleys

#MissShirleys

f t i s p

MissShirleys.com

09/01/2020