

### Mornin' Cocktails

#### KENTUCKY STRAWBERRY LEMONADE

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

#### SHIRLEY'S CRUSH

Three Olives Orange Vodka, Triple Sec, Splash of Club Soda & Squeezed Fresh Orange Juice with Pulp, garnished with Orange Wheel, Strawberry Slice, Mint & Sugar Rim 9.

#### MANGO COCONUT CRUSH

Three Olives Mango Vodka, Triple Sec, Splash of Coconut Milk & Lime Juice, Squeezed Fresh Orange Juice with Pulp & Diced Mango, garnished with Lime Wedge, Mint & Sugar Rim 9.

#### STRAWBERRY LEMONADE MOJITO

Three Olives Vodka, Muddled Fresh Strawberries & Mint Leaves with Simple Syrup, Squeezed Fresh Strawberry Lemonade with Pulp & Fresh Lime Juice, garnished with Lime Wedge, Mint & Sugar Rim 10.

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

**Add:** 2 Slices of Applewood-Smoked Bacon +4.

#### MISS MIMOSA

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

### Griddle Cakes

**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** 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**

**CHURRO PANCAKES** **V**

Buttermilk Pancakes coated in Cinnamon Sugar & drizzled with Chocolate Sauce, dusted with Powdered Sugar 13.

**French Toast of the Month**

**COOKIES 'N CREAM CHEESECAKE STUFFED FRENCH TOAST** **V**

Chocolate Cookie Cheesecake Filling, garnished with Chocolate Cookie Crumbs, Chocolate Sauce & Whipped Cream, dusted with Powdered Sugar 17.

### Wake Up Your Taste Buds

#### FRIED GREEN TOMATOES **V**

Lemon-Herb Aioli & Chow Chow 10.

- *Best Fried Green Tomatoes in MD, Southern Living Magazine*

#### GUACAMOLE DEVILED EGGS **V+ GF**

Topped with Sliced Fresh Avocado, Pico de Gallo, Cajun Avocado Crema & Crispy Tortilla Strips, dusted with Cajun Spice 8.

#### BREAKFAST FRIED DEVILED EGGS

Fried Egg White topped with Egg Mix, Turkey Sausage Crumbles, White Cheddar Cheese & Green Onion, garnished with Chesapeake Chicken Sausage Gravy, dusted with Old Bay 10.

#### NANA'S GRAPEFRUIT BRÛLÉE **V+ GF**

Garnished with Mint 5.

#### MANGO LEMON BISCUITS **V**

House-Made Mango Lemon Curd 9.

#### EVERYTHING BUT THE BAGEL CREAM CHEESE BISCUITS **V**

House-Made Mango Lemon Curd & Whipped Herb Cream Cheese 9.

#### GRANDPA'S CORNBREAD **V**

House-Made Peppadew-Jalapeno Butter, dusted with Cajun Spice 8.

#### PEACH & BROWN SUGAR DONUTS **V**

House-Made Peach Donuts with Brown Sugar Glaze & Cobbler Crumble, drizzled with Orange Vanilla Glaze 7.

### 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 Jalapeno Butter, dusted with Cajun Spice 19.

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

#### 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*

#### 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*

#### 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.

#### FIESTA 'N SIESTA SKILLET **GF**

Grilled Chicken, Shredded Potato & Onion Hash Browns, Red & Yellow Peppers, Sliced Jalapeños, White Cheddar Cheese, Pico de Gallo, Cajun Avocado Crema & Crispy Tortilla Strips, topped with Sunny Side Up Egg, dusted with Cajun Spice\* 18.

#### 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 16.

#### 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, Cinnamon & Powdered Sugar 17.

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

#### CRAB CAKE & FRIED GREEN TOMATO EGGS BENEDICT

Poached Eggs & Mini Jumbo Lump Crab Cakes on Fried Green Tomatoes, with Black-Eyed Pea Succotash, Asparagus & Old Bay Hollandaise, dusted with Old Bay\* 31.

#### SUNRISE BENEDICT

Poached Eggs, House-Made Pulled Pork BBQ & Collard Greens with Ham on Grandpa's Cornbread with Cajun Hollandaise & Old Bay BBQ drizzle 17.

#### 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

### Three Egg Omelets

**Choice of:** Shredded Potato & Onion Hash Browns 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.

#### SOUTH OF THE BORDER OMELET

Grilled Chicken, Red & Yellow Peppers, Jalapeños, White Cheddar Cheese, Pico de Gallo, dollop of Avocado Mash & Sour Cream 18.

#### CY YOUNG OMELET

Egg Whites with Applewood-Smoked Bacon, Spinach & White Cheddar Cheese 15.

- #22, Jim Palmer, Baltimore Orioles HOF '90, Favorite Omelet

#### AMY'S BAYOU OMELET

Blackened Shrimp, Chorizo Sausage, Tomato & White Cheddar Cheese, dusted with Cajun Spice 20.

#### MARYLAND OMELET

Jumbo Lump Crab Meat, Tomato & Swiss Cheese, dusted with Old Bay 24.

#### HEALTHY 'HOT MESS' SCRAMBLE **V**

Egg White Scramble with Broccoli, Spinach, Avocado Mash, Peppadews, Sweet Potato & Tri-Colored Quinoa, with Toasted Multigrain 15.

# Brunch Proteins

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

Two Eggs 4. / Three Eggs 6.

**Add:** White Cheddar Cheese +1.

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

**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

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

# Wet Your Whistle

**CHESAPEAKE BAY ROASTING CO. COFFEE**

Organic, Local & Fair Trade 3.▲

**EASTERN SHORE TEA CO. HOT TEA** 3.▲

**FRESHLY BREWED ICED 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.

**APPLE JUICE**

100% American Grown Apples 4.

**CRANBERRY JUICE** 4.

**SQUEEZED FRESH JUICE WITH NATURAL PULP**

Orange or Strawberry Lemonade 4.

**SHIRLEY TEMPLE**

Sierra Mist, splash of Grenadine & a Cherry 4.▲

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

▲ Complimentary Refills

## Shop Gifts!

[MissShirleys.com/Gifts](https://MissShirleys.com/Gifts)

## Donate Meals to First Responders!

[MissShirleys.com/DonateMeals](https://MissShirleys.com/DonateMeals)

Get Social!    

@MissShirleys #MissShirleys

# Lighter Side

## AVO "COBBO" TOAST

Avocado Mash, Diced Applewood-Smoked Bacon, Sliced Hard Boiled Egg, Red Grape Tomatoes, Red Onion & Goat Cheese Crumbles on Multigrain Toast, drizzled with House-Made Creamy Buttermilk Ranch, garnished with Fresh Chives & Everything Bagel Seasoning 12.

## BWI BREAKFAST BANANA SPLIT **V**

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

## MANGO VANILLA OATMEAL **V**

Steel Cut Oats, Tri-Colored Quinoa, Vanilla, Agave & Coconut Milk, topped with Diced Mango, Organic Vanilla Yogurt & House-Made Granola 9.

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

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

## SUMMER CITRUS SALAD **GF**

Grilled Salmon, Grapefruit & Orange Segments, Roasted Onion, Goat Cheese Crumbles, Red Grape Tomatoes & Sunflower Seeds on Mixed Greens & Bibb Lettuce, with House-Made Citrus Vinaigrette 21.

## ANSELA'S SOUTHERN CHOPPED SALAD

Applewood-Smoked Bacon, Black-Eyed Peas, Red Grape Tomatoes, Red Onion, Roasted Corn, Pimentos, Pickled Okra, Bleu Cheese, Avocado Slices & Trio of House-Made Croutons on Mixed Greens & Iceberg Lettuce, with Creamy Smoked Tomato Vinaigrette\* 18.

# Sandwiches, Oh My

**Choice of:** Collard Greens with Ham, Smokin' Macaroni Salad, Orzo Pasta Salad, Mixed Greens with Balsamic Poppyseed Vinaigrette, Broccoli Salad or Black-Eyed Pea Succotash. **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.

## COLD SPRING LANE CALIFORNIA CHICKEN "BLT"

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

## BLACKENED SHRIMP SALAD SANDWICH

Blackened Shrimp Salad with Celery, on top of Fried Green Tomatoes & Bibb Lettuce, with Lemon Herb Aioli on a Potato Roll 19.

### Make It A Melt:

Blackened Shrimp Salad with Fried Green Tomatoes & Melted White Cheddar on an English Muffin

## 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.

### Sandwich of the Month

## SMASH BURGER

Two Angus Beef Patties, Pimento & Cheddar Cheeses, Red & Yellow Tomato, Shredded Lettuce & Red Onion on a Potato Roll 17.

# 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+** **GF**

## COLLARD GREENS BOWL **GF**

with Ham 6.

## BLACK-EYED PEA SUCCOTASH **V+** **GF**

Black-Eyed Peas, Roasted Corn, Red Pepper & Chives in a Red Wine Vinaigrette 5.

## GRILLED ASPARAGUS\*\* 6. **V+** **GF**

## SMOKIN' MACARONI SALAD **V**

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

## ORZO PASTA SALAD **V+**

Orzo, Red Grape Tomatoes, Cucumber, Chickpeas, Red Onion, Garlic, Parsley & Citrus Vinaigrette 5.

## BROCCOLI SALAD **GF**

Applewood-Smoked Bacon, Red Onion, Golden Raisins & White Cheddar Cheese 5.

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

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

## 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  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.

- Online Ordering & Delivery may not be available at times; however, guests can place To Go Orders in person, during operating hours.
- 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

05/14/2021