Miss Shirley's CAFE®

Award Winning Breakfast, Brunch & Lunch

Vegan Menu - Spring 2022

Wake Up Your Taste Buds

VEGAN AVOCADO TOAST
Avocado Mash, Spinach, Vegan Shredded Mozzarella, Roasted Tomato & Onions with Lemon & Dill on Sourdough 10.

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

GRAPEFRUIT BRÛLÉE GF
Garnished with Blueberry & Mint 5.

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

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

BAGEL & PRESERVES
Toasted Plain Bagel, served with Preserves 5.

MIXED GREENS GF
Diced Tomato & Balsamic Poppyseed Vinaigrette 5.

SHREDDED POTATO & ONION HASH BROWNS** 5. GF

Gluten-Free *Griddle* Cakes

Served with Grade A Pure Maple Syrup, dusted with Powdered Sugar. GF

****Choice of: PLAIN** 14. **or FRESH BANANA, BLUEBERRY, STRAWBERRY or PINEAPPLE** 16.

House Specialties

VEGAN COBB SALAD GF
Mixed Greens, Spinach, Grape Tomatoes, Roasted Corn, Red Onion, Vegan Shredded Mozzarella & Sliced Avocado, with Balsamic Poppyseed Vinaigrette 15.

Choice of Side for Sandwiches:
Shredded Potato & Onion Hash Browns**, Sweet Potato Quinoa Salad or Mixed Greens with Balsamic Poppyseed Vinaigrette.
Substitute: Seasonal Fruit Medley +2.

PORT O' BELL-TIMORE
Roasted Portobello Mushrooms, Sautéed Spinach, Roasted Red & Yellow Peppers, Red Onion & Vegan Basil Pesto on an Ancient Grain Roll 19.

ROASTED VEGGIE BAGEL
Toasted Plain Bagel with Chickpea & Avocado Mash, Spinach, Roasted Red Pepper & Cremini Mushrooms 14.

VEGAN PARK PLACE POWERHOUSE
Avocado Mash, Mixed Greens, Cucumber, Red & Yellow Tomato, Red Onion & Shredded Carrots on Sourdough 14.

KEY: GF Gluten-Free Signature Dish **Cross-contact

Consumer Advisory Information:
Please speak to the manager regarding any known food allergies or dietary restrictions 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.

COVID-19 Warning
We have taken enhanced health and safety measures—for Guests, Team Members, & Vendors. You must follow all 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.