

Mornin' Cocktails

KENTUCKY STRAWBERRY LEMONADE

Bourbon, Triple Sec, Strawberry Lemonade & Sierra Mist, garnished with Lemon Wheel & Mint, Sugar Rim 7.99

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 7.99

SOUTHERN RUBY CRUSH

Three Olives Pink Grapefruit Vodka, Triple Sec, Splash of Club Soda & Squeezed Fresh Grapefruit Juice with Pulp, garnished with a Grapefruit Slice & Mint, Raw Sugar-Salt Rim 7.99

WINTER BLACKBERRY BOURBON SMASH

Bourbon, Triple Sec, Squeezed Fresh Orange Juice with Pulp & House-Made Blackberry-Cranberry Jam, garnished with Orange Wheel & Mint 8.99

SPICY SHIRLEY

Shirley's version of a Bloody Mary! Three Olives Vodka, garnished with Green Tomato Slice, Pickled Okra, Peppers, Jalapeño, Celery, Peppadew, Green Olive, Lemon & Lime Wedge, Old Bay Rim 9.99

Add: 2 oz. of Jumbo Lump Crab Meat Mrkt.

CHESAPEAKE BBQ BLOODY MARY

Three Olives Vodka, Bourbon & local Baltimore BBQ Co. Chesapeake Sauce, garnished with Kosher Dill Pickle, Celery & Green Olive, Bacon-Sugar-Salt Rim 10.99

Add: 2 Slices of Jalapeño-Smoked Bacon 3.99

BORN ON THE BAY-O BLOODY MARY

Three Olives Vodka, garnished with Blackened Shrimp, Tasso Ham, Andouille Sausage, Cheddar, Pickled Okra, Tomato & Celery, Old Bay Rim 13.99

Add: 2 Slices of Jalapeño-Smoked Bacon 3.99

MISS MIMOSA

Champagne & Squeezed Fresh Orange Juice with Pulp, garnished with an Orange Wheel & Strawberry Slice 6.99

APPLE CIDER MIMOSA

Champagne & Fresh Apple Cider, garnished with Cranberries, Pumpkin Spice Graham Cracker Rim 6.99

CHOCOLATE COVERED PRETZEL HOT COCOA

Whipped Cream Pinnacle Vodka, Salted Caramel Pinnacle Vodka & Hot Chocolate, garnished with Crushed Pretzels, Chocolate drizzle & House-Made Whipped Cream in an 8 oz. Irish Coffee Mug 7.99

Add: 12 oz. Miss Shirley's Souvenir Mug 9.99

Three Egg Omelets

Choice of: Smokin' Macaroni Salad; Stone-Ground Grits with Diced Bacon; Collard Greens with Tasso Ham; Country Potatoes with Peppers & Onion; Black-Eyed Pea Succotash; Southern Coleslaw; Sweet Potato Quinoa Salad; Mixed Greens with Balsamic Poppyseed Vinaigrette or Seasonal Fruit Medley. **Served with a House-Made Everything Biscuit. Substitute: Gluten-Free Bread .99**
We use Cage Free Eggs!

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 15.99

BAYOU OMELET

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

HEALTHY 'HOT MESS' SCRAMBLE

Egg White Scramble with Broccoli, Spinach, Avocado, Peppadews, Sweet Potato, Tri-Colored Quinoa & Beet Greens, served with Toasted Multigrain 14.99

SOUTH OF THE BORDER OMELET

Grilled Chicken, Red & Yellow Pepper, Jalapeños, Queso Fresco, Pico de Gallo, Avocado Mash & a dollop of Sour Cream 15.99

MARYLAND OMELET

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

AN OMELET TO CALL YOUR OWN

Make It Your Own with Three Ingredients of Your Choice 14.99 **Additional Ingredient: .99**

| Vegetables & Fruit | Cheeses | Meats |
|----------------------|------------------|--------------------------------|
| Artichoke Hearts | Bleu | Andouille Sausage |
| Asparagus | Cream Cheese | Applewood-Smoked Bacon |
| Avocado Mash | Feta | Applewood-Smoked Ham |
| Basil | Fresh Mozzarella | Cranberry Maple Turkey Sausage |
| Broccoli | Goat | Grilled Chicken |
| Capers | Havarti | Jalapeño-Smoked Bacon |
| Green Onion | Parmesan | Pulled BBQ Pork |
| Jalapeños | Queso Fresco | Scrapple |
| Kalamata Olive | Swiss | Smoked Turkey |
| Peppadews | White Cheddar | Tasso Ham |
| Pepperoncini | | |
| Pico de Gallo | | |
| Pimentos | | |
| Pineapple | | |
| Quinoa (Tri-Colored) | | |
| Roasted Red Pepper | | |
| Sautéed Red Onion | | |
| Tomato | | |
| Wild Mushroom | | |
| Wilted Spinach | | |

Seafood

Jumbo Lump Crab Meat Mrkt.
Grilled Salmon* 3.99
Blackened Shrimp 4.99
Smoked Salmon 3.99

Wake Up Your Taste Buds

FRIED GREEN TOMATOES

Lemon-Herb Aioli & Chow Chow 6.99

Add: 2 oz. of Jumbo Lump Crab Meat Mrkt.

JAMMIN' BACON DEVEILED EGGS

Filled with Tabasco Bacon Onion Jam & Egg Mix, garnished with Chow Chow, Beet Greens & Crispy Onion Strings, dusted with Old Bay 6.99

CRAB DIP FRIED DEVEILED EGGS

Breaded in Panko and fried, filled with Crab Meat, Artichoke Hearts, White Cheddar & Cream Cheese, garnished with Chesapeake Mustard, Shredded Carrots & Celery Leaves, dusted with Old Bay 8.99

ONE POTATO, TWO POTATO FRY BASKET

Mix of Sweet & Russet Potato Shoestring Fries, served with Comeback Sauce 6.99

AVOCADO TOAST

Avocado Mash, Southern Pickled Shrimp, Tri-Colored Quinoa, Baby Kale, Feta & Poached Egg on Toasted Multigrain* 11.99

LOADED MASHED POTATO "TOTS"

Breaded in Panko and fried, filled with White Cheddar & Sour Cream, garnished with Applewood-Smoked Bacon, Shredded White Cheddar, Green Onion & House-Made Creamy Buttermilk Ranch 6.99

PUMPKIN BAKED MINI DONUTS

House-Made Pumpkin Donuts with Maple Glaze, garnished with Dried Cranberries, Pumpkin Spice & Powdered Sugar 4.99

Add: Scoop of Taharka Bros. Vanilla Ice Cream 2.99

EVERYTHING BUT THE BAGEL BISCUITS

House-Made Blackberry-Cranberry Jam & Whipped Herb Cream Cheese 5.99

STRAWBERRY & GOAT CHEESE BISCUITS

House-Made Blackberry-Cranberry Jam, garnished with Honey 5.99

BROILED GRAPEFRUIT BRÛLÉE

Garnished with a Blackberry & Mint 4.99

FUNKY MONKEY BREAD

Cinnamon-Scented Pull-Apart with Banana Slices, Chocolate Chips & Chocolate Sauce, dusted with Powdered Sugar & Cinnamon 12.99

Add: Scoop of Taharka Bros. Vanilla Ice Cream 2.99

MINI BANANA BREAD MUFFINS

Garnished with Brûléed Bananas 6.99

GRANDPA'S CORNBREAD

House-Made Peppadew-Jalapeño Butter, dusted with Cajun Spice 5.99

House Favorites

BENNE SEED CHICKEN 'N WAFFLES

Fried Buttermilk Boneless Chicken Breast Pieces with a Honey Mustard Aioli drizzle & Cheddar Green Onion Waffles with Peppadew-Jalapeño Butter, dusted with Cajun Spice 15.99

SOUTHERN SLAMMER SANDWICH

Fried Green Tomatoes, Applewood-Smoked Bacon, Avocado Mash, White Cheddar Cheese & Fried Egg on Pumpernickel & choice of: Stone-Ground Grits with Diced Bacon or Country Potatoes with Peppers & Onion 13.99

- Best Breakfast Sandwich in America, Restaurant Hospitality Magazine

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

CRAB HAPPY CHESAPEAKE CHICKEN SAMMY

Jumbo Lump Crab Cake, Logan's Chesapeake Chicken Sausage, Fried Egg, Cheddar Cheese, Sliced Red Tomato & Fried Pickles on a Jumbo English Muffin, dusted with Old Bay & choice of: Stone-Ground Grits with Diced Bacon or Country Potatoes with Peppers & Onion* Mrkt.

SMOKIN' LOCO MOCO SKILLET

8 oz. Burger with a mix of Roseda Farm Black Angus Ground Beef & Logan's Jalapeño Cheddar Pork Sausage, Stone-Ground Grits with Diced Bacon, Sautéed Mushrooms, Brown Gravy & Green Onion, topped with Over Hard Egg & Smokin' Macaroni Salad* 15.99

AMY'S FAVORITE BAGEL

Open-Faced Bagel with Smoked Salmon, Red & Yellow Tomato, Cucumber, Red Onion, Whipped Herb Cream Cheese & Capers, garnished with Beet Greens 17.99

GRAVY TRAIN SOUTHERN SKILLET

Fried Buttermilk Boneless Chicken Breast Pieces on a House-Made Everything Biscuit, Collard Greens with Tasso Ham, Stone Ground Grits with Diced Bacon, Chesapeake Chicken Sausage Gravy & Cheddar Cheese, topped with Sunny Side Up Egg, dusted with Cajun Spice* 14.99

Lighter Side

TRAIL MIX OATMEAL

Steel Cut Oats, Tri-Colored Quinoa, Vanilla, Agave & Coconut Milk, topped with Blackberry-Cranberry Jam, garnished with House-Made Granola 8.99

CHICKEN & CORN SKINNY

Crustless Egg White Quiche made with Roasted Chicken, Roasted Corn, Sweet Potato & Green Onion, topped with Applewood-Smoked Bacon Crumbles, served with Mixed Greens in an Apple Cider Maple Vinaigrette 12.99

BREAKFAST BANANA SPLIT

Organic Vanilla Yogurt with a Whole Banana, Strawberries, Raspberries, Blueberries & Pineapple, topped with House-Made Granola 10.99

COCONUT CREAM STUFFED FRENCH TOAST

Challah Bread dipped in Egg Mix, stuffed with Coconut Cream Cheese & Flaked Coconut, garnished with Diced Strawberries & Brûléed Bananas, dusted with Cinnamon & Powdered Sugar 13.99

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

CREOLE MAC & CHEESE SKILLET

Blackened Shrimp, Tasso Ham, Diced Tomatoes, Green Onion & Cavatappi Pasta in a Five Cheese Blend, dusted with Cajun Spice 16.99

OYSTER ROCKEFELLER EGGS BENEDICT

Cornmeal-Encrusted Oysters, Red & Yellow Tomatoes, Spinach, Poached Eggs & Chesapeake Chicken Sausage Gravy on a Jumbo English Muffin, garnished with Chow Chow & Tabasco Bacon Onion Jam, dusted with Old Bay* Mrkt.

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* Mrkt.

SHIRLEY'S AFFAIR WITH OSCAR

5 oz. Black Angus Filet, topped with Asparagus, Jumbo Lump Crab Meat & Hollandaise on Fried Green Tomatoes & Stone-Ground Grits with Diced Bacon, dusted with Old Bay* Mrkt.

- Best Breakfast Dish in Maryland, Food Network Magazine

EDDIE'S BEEF 'N EGGS

5 oz. Black Angus Filet on Fried Green Tomatoes, Two Cage Free Farm Fresh Eggs Any Style & choice of: Stone-Ground Grits with Diced Bacon or Country Potatoes with Peppers & Onion, served with a House-Made Everything Biscuit* 25.99

TWO CAGE FREE FARM FRESH EGGS ANY STYLE

Choice of one meat: Applewood-Smoked Bacon, Cranberry Maple Turkey Sausage, Andouille Sausage, Scrapple, or Applewood-Smoked Ham & choice of: Stone-Ground Grits with Diced Bacon or Country Potatoes with Peppers & Onion, served with a House-Made Everything Biscuit* 12.99

ATHENA BOWL

Sautéed Farro, Roasted Red Pepper, Baby Kale, Artichoke Hearts, Red Onion, Kalamata Olives & Pepperoncini, tossed in Herb & Feta Vinaigrette, topped with Feta & Sliced Avocado 14.99

Add: Fried or Sunny Side Up Egg* 1.99 **Grilled Chicken** 5.99
Blackened Shrimp 10.99 **Grilled Salmon*** 8.99

BEETS & SWEETS SANDWICH

Black-Eyed Pea Spread, Roasted Red & Yellow Beets, Roasted Sweet Potato Round, Avocado Mash & Beet Greens on an Everything Bagel with choice of: Country Potatoes with Peppers & Onion or Mixed Greens with Apple Cider Maple Vinaigrette 12.99

Griddle Cakes

Served with Whipped Butter & Grade A Pure Maple Syrup, dusted with Powdered Sugar & garnished with Raspberry Purée Plate Glaze. **V**

Substitute: Gluten-Free **V or Buckwheat Pancakes .99**

BUTTERMILK PANCAKES (4) 9.99

BELGIAN WAFFLES (4 Mini) 9.99

SPECIALTY PANCAKES (4) **or WAFFLES** (4 Mini) 10.99

Choice of:

CINNAMON DANISH
drizzled with Cream Cheese Icing

BANANA CHOCOLATE CHIP
drizzled with Chocolate Syrup

RASPBERRY WHITE CHOCOLATE

FRESH BANANA, BLACKBERRY, BLUEBERRY, RASPBERRY OR STRAWBERRY

TRIPLE B CAKES

Buckwheat, Banana & Blueberry 11.99

BERRY FRESH WAFFLE SAMPLER (4 Mini)

Blackberry, Blueberry, Raspberry & Strawberry 11.99

CINNAMON RAISIN CHALLAH FRENCH TOAST

Dipped in Egg Mix, drizzled with Cinnamon Sauce, dusted with Cinnamon & Powdered Sugar 12.99

CHALLAH FRENCH TOAST

Dipped in Egg Mix, dusted with Cinnamon & Powdered Sugar 11.99

Add: FRESH STRAWBERRIES & HOUSE-MADE WHIPPED CREAM 3.99

SCOOP OF TAHARKA BROS. VANILLA ICE CREAM 2.99

Shirley's Side Kicks

SMOKIN' MACARONI SALAD 4.99 **V**
Celery, Carrots, Red Pepper, Green Onions & Smoked Paprika Aioli, dusted with Smoked Paprika

STONE-GROUND GRITS WITH DICED BACON 4.99 **GF**
Applewood-Smoked Bacon, Mascarpone & Heavy Cream, garnished with Chives & Tomato
**Grits without Bacon available upon request*

COLLARD GREENS with Tasso Ham 4.99 **GF**

COUNTRY POTATOES with PEPPERS & ONION 4.99 **V**
Diced Russet & Red Potatoes, Red Pepper, White & Green Onion

BLACK-EYED PEA SUCCOTASH 4.99 **V** **GF**
Roasted Corn, Red Pepper, Red Onion & Chives

SOUTHERN COLESLAW 4.99 **V** **GF**
Green & Red Cabbage, Carrot & Cilantro in a Creamy Vinaigrette

SWEET POTATO QUINOA SALAD 4.99 **V** **GF**
Roasted Sweet Potato, Tri-Colored Quinoa, Dried Cranberries, Green Onion & Toasted Pumpkin Seeds, in an Apple Cider Maple Vinaigrette

SEASONAL FRUIT MEDLEY 6.99 **V**

APPLEWOOD-SMOKED HAM 4.99

JALAPEÑO-SMOKED BACON 5.99

APPLEWOOD-SMOKED BACON 5.99

SCRAPPLE 4.99

CHESAPEAKE CHICKEN SAUSAGE 4.99
- Created just for us by local Logan's Sausage Company

CRANBERRY MAPLE TURKEY SAUSAGE 4.99
- Created just for us by local Logan's Sausage Company

ANDOUILLE SAUSAGE 4.99

Wet Your Whistle

RISE UP COFFEE
Organic, Local & Fair Trade 2.99*

EASTERN SHORE TEA CO. HOT TEA 2.99*

FRESHLY BREWED TEA
Unsweetened or Sweetened 2.99*

HOT CHOCOLATE
House-Made Whipped Cream 2.99

MILK Whole & Skim (Sustainably Sourced) 2.99
Chocolate (Sustainably Sourced) 3.99

CRANBERRY JUICE 3.99

APPLE JUICE 100% American Grown Apples 3.99

SQUEEZED FRESH JUICE WITH NATURAL PULP
Orange, Grapefruit, or Strawberry Lemonade 3.99

SHIRLEY TEMPLE
Sierra Mist with a Splash of Grenadine & Cherry 2.99

ORANGE CREAMSICLE FLOAT
Taharka Bros. Vanilla Ice Cream & Crush Orange Soda, garnished with House-Made Whipped Cream & Cherry 5.99

SODA
Pepsi, Diet Pepsi, Orange, Sierra Mist, Ginger Ale 2.99*

* Complimentary Refills

Soups & Salads

SHRIMP JALAPEÑO BACON CORN CHOWDER

Blackened Shrimp, Jalapeño-Smoked Bacon, Roasted Corn & Russet Potatoes, garnished with Green Onion
4.99 Cup/6.99 Bowl

SHIRLEY'S SOUP OF THE DAY

Ask your Server about Chef's selection
4.99 Cup/6.99 Bowl

SOUTHERN CHOPPED

Mixed Greens, Iceberg Lettuce, Jalapeño-Smoked Bacon, Black-Eyed Peas, Red Onion, Red & Yellow Grape Tomatoes, Roasted Corn, Pimentos, Pickled Okra, Bleu Cheese & Avocado Slices with Creamy Smoked Tomato Vinaigrette & Trio of Croutons* 13.99

SPINACH & KALE **V**

Baby Spinach, Baby Kale, Roasted Red & Yellow Beets, Roasted Wild Mushrooms, Farro, Queso Fresco, Dried Cranberries & Sunflower Seeds with Apple Cider Maple Vinaigrette & Trio of Croutons 12.99

SEAFOOD CAESAR

Cornmeal-Encrusted Oysters, Grilled Salmon, Blackened Shrimp, Red & Yellow Grape Tomatoes & Shredded Parmesan Cheese on Baby Green Romaine with Creamy Horseradish Caesar & Trio of Croutons, 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 10.99
Additional Ingredient: .99

Ingredients:

| | |
|-------------------|----------------------|
| Artichoke Hearts | Peppadews |
| Black-Eyed Peas | Pepperoncini |
| Carrots | Pimentos |
| Cucumber | Pumpkin Seeds |
| Dried Cranberries | Quinoa (Tri-Colored) |
| Farro | Red Onion |
| Grape Tomatoes | Rstd. Red Pepper |
| Green Olive | Rstd. Wild Mushroom |
| Kalamata Olive | Sunflower Seeds |

Cheese:

| |
|--------------|
| Bleu |
| Cheddar |
| Feta |
| Goat |
| Havarti |
| Parmesan |
| Queso Fresco |

Vinaigrette:

| | |
|-----------------------------|----------------------------|
| Apple Cider Maple V | Creamy Horseradish Caesar* |
| Balsamic Poppyseed V | Creamy Smoked Tomato* |
| Creamy Buttermilk Ranch | Herb & Feta |

Premium Ingredients:

Protein: Add 1.99
Applewood-Smoked Bacon
Applewood-Smoked Ham
Hard Boiled Egg
Jalapeño-Smoked Bacon
Smoked Turkey

Fresh Extras: Add 1.99

Avocado Slices
Fresh Mozzarella
Red & Yellow Beets
Blackberries
Blueberries
Raspberries
Strawberries

Add:

| | |
|-------------------------------|--|
| Grilled Chicken 5.99 | 4 oz. Blackened Shrimp Salad 5.99 |
| Grilled Salmon* 8.99 | 6 oz. Jumbo Lump Crab Cake Mrkt. |
| Blackened Shrimp 10.99 | Cornmeal-Encrusted Oysters Mrkt. |

Sandwiches, Oh my

Choice of: Smokin' Macaroni Salad; Stone-Ground Grits with Diced Bacon; Collard Greens with Tasso Ham; Country Potatoes with Peppers & Onion; Black-Eyed Pea Succotash; Southern Coleslaw; Sweet Potato Quinoa Salad; Mixed Greens with Balsamic Poppyseed Vinaigrette or Seasonal Fruit Medley. **Substitute: Gluten-Free Bread .99**

POPPY'S FRIED CHICKEN CLASSIC

Fried Buttermilk Boneless Chicken Breast Pieces, Havarti Cheese, Red & Yellow Tomatoes, Bibb Lettuce & Pickles with House-Made Creamy Buttermilk Ranch & House-Made Buffalo Sauce on a Sesame Seed Kaiser Roll 14.99

HOG WILD ON A THAT'S HOW WE ROLL

House-Made Pulled BBQ Pork with local Baltimore BBQ Co. Chesapeake Sauce, Southern Coleslaw & Fried Pickles on a Sesame Seed Kaiser Roll with Comeback Sauce drizzle, dusted with Cajun Spice 12.99

ANSELA D'S BLACKENED SHRIMP SALAD

Blackened Shrimp Salad, Fried Green Tomatoes, Bibb Lettuce & Chow Chow with Comeback Sauce on a Sesame Seed Kaiser Roll, dusted with Cajun Spice 16.99

BOURBON CHICKEN "BLT"

Grilled Bourbon-Glazed Chicken, Applewood-Smoked Bacon, Melted Cheddar, Caramelized Onions, Mixed Greens, Red & Yellow Tomato on Ciabatta 14.99

COLD SPRING LANE HOT BROWN

Smoked Turkey, Applewood-Smoked Bacon, Red & Yellow Tomato, Parmesan & Cheddar Cheeses on Sourdough Toast, broiled & served Open-Faced 12.99

SMOKEHOUSE CLUB

Smoked Turkey & Cheddar, Applewood-Smoked Ham & Swiss, Applewood-Smoked Bacon, Red & Yellow Tomato, Bibb Lettuce & Comeback Sauce on two slices of Sourdough & one slice of Pumpnickel 15.99

THE MELTDOWN

Thin-Sliced Grilled Rib-Eye Steak, Melted Pimento Cheese, Roasted Onions & Collard Greens with Tasso Ham on Sourdough, dusted with Cajun Spice 16.99

Add:

Applewood-Smoked Bacon 3.99

CUBAN HUEVOS

Applewood-Smoked Ham, House-Made Pulled BBQ Pork, Swiss Cheese, Fried Egg, Pickles & Creole Mustard on Ciabatta, dusted with Cajun Spice 14.99

PARK PLACE POWERHOUSE **V**

Cucumber, Roasted Red Pepper, Kale, Red Onion, Red & Yellow Tomato, Avocado Mash, Beet Greens, Havarti Cheese & Lemon-Herb Aioli on Toasted Multigrain 12.99

BOOM BURGER

8 oz. Burger with a mix of Roseda Farm Black Angus Ground Beef & Logan's Jalapeño Cheddar Pork Sausage, House-Made Pulled BBQ Pork with local Baltimore BBQ Co. Chesapeake Sauce, Jalapeño-Smoked Bacon, Pimento Cheese, Bibb Lettuce, Red & Yellow Tomatoes on a Sesame Seed Kaiser Roll 17.99

PRATT STREET CHEESEBURGER

8 oz. Roseda Farm Black Angus Ground Beef with Bibb Lettuce, Red & Yellow Tomato, Red Onion & choice of Cheese on a Sesame Seed Kaiser Roll* 13.99

Add:

Applewood-Smoked Bacon 3.99

Fried or Sunny Side Up Egg* 1.99

Pulled BBQ Pork 2.99

3 oz. Jumbo Lump Crab Cake Mrkt.

BAY-O PO' BOY

Three 2 oz. Mini Jumbo Lump Crab Cakes or Cornmeal-Encrusted Oysters, Tabasco Bacon Onion Jam, Old Bay Remoulade, Red & Yellow Tomato & Bibb Lettuce on Ciabatta, dusted with Old Bay Mrkt.
- As Seen On Food Network's Diners, Drive-Ins & Dives

Lunch Combo

DOUBLE PLAY

Choice of Two: Cup of Soup, Salad or a Half Sandwich
Salad: Chopped, Spinach & Kale, Field Greens or Caesar
Sandwich: Turkey & Cheddar, Ham & Swiss, Classic BLT, Nana's Grilled Cheese with Applewood-Smoked Bacon & Tomato, Blackened Shrimp Salad or Park Place Powerhouse 13.99

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.
• We may be unable to seat groups larger than eight at the same table or area during peak business hours.
• 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

*Vegetarian items may contain eggs or dairy products, please inform your server of any dietary restrictions.

- 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 20% gratuity is suggested.
- We are committed to providing eco-friendly products to protect our planet.
- Plate sharing charge \$2.99.
- A maximum of four 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

Monday - Friday 7 am - 3 pm
Saturday & Sunday 7:30 am - 3:30 pm

@MissShirleys
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MissShirleys.com

10/12/18