

Mornin' Cocktails

CRAN-APPLE CIDER MIMOSA **NF DF GF**

Champagne, Fresh Apple Cider & Cranberry Juice, garnished with Crushed Cranberries 10.

MISS MIMOSA **NF DF GF**

Champagne & Squeezed Fresh Orange Juice with Pulp, garnished with Orange Wheel & Strawberry Slice 10.

SHIRLEY'S CRUSH **NF DF GF**

Three Olives Orange Vodka, Triple Sec, Splash of Club Soda & Squeezed Fresh Orange Juice with Pulp, garnished with Orange Wheel, Strawberry Slice & Mint, with a Sugar Rim 12.

THAT'S MY JAM! BERRY SMASH **NF DF GF**

Bourbon, Triple Sec, Squeezed Fresh Strawberry Lemonade & House-Made Blueberry Lemon Ginger Jam, garnished with Mint & Raw Sugar Rim 12.

SPICY SHIRLEY **NF DF GF**

Shirley's version of a Bloody Mary!

Three Olives Vodka, garnished with Celery, Green Tomato Slice, Green Olive, Lemon & Lime Wedge, Peppadew, Bourbon-Infused Pickled Okra & Jalapeño Slice, with an Old Bay Rim 13.

Add: 2 Slices Applewood-Smoked Bacon +4.

SECONDS?

I want thirds!

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 +4. **V **NF** **GF****

BUTTERMILK PANCAKES (4) or BELGIAN WAFFLES (4 Mini) 13. **V **NF****

SPECIALTY PANCAKES (4) or WAFFLES (4 Mini) 15. **V **NF****

Choice of:

SHIRLEY'S CINNAMON DANISH with Cream Cheese Icing

FRESH BANANA, BLUEBERRY, STRAWBERRY or PINEAPPLE

BANANA CHOCOLATE CHIP with Chocolate Syrup

BLUEBERRY & WHITE CHOCOLATE CHIP

CHOCOLATE & WHITE CHOCOLATE CHIP with Chocolate Syrup

PINEAPPLE UPSIDE DOWN with Cinnamon Sauce

CHALLAH FRENCH TOAST **V **NF**** with Cinnamon & Powdered Sugar 16.

Add:
Fresh Strawberries & House-Made Whipped Cream +5.
House-Made Whipped Cream +2.
Fresh Banana, Blueberries or Strawberries +3.
Chocolate Chips +2.

ASK TO HEAR THE

Pancake & French Toast of the Month!

Wake Up Your Taste Buds

COFFEE DONUTS **V** **NF**

House-Made Baked Coffee-Infused Donuts with Coffee Vanilla Glaze & Oat Crumble 8.

BANANA CHOCOLATE CHIP BISCUITS **V** **NF**

Served with House-Made Chocolate Gravy 9.

PIMENTO CHEESE BISCUITS **V** **NF**

Made with Cheddar, Green Onion, Pimentos, Jalapeños & Cream Cheese, served with House-Made Blueberry Lemon Ginger Jam & Whipped Herb Cream Cheese 9.

BBQ BREAKFAST FLATBREAD **NF**

House-Made BBQ Pulled Pork, Scrambled Eggs, White Cheddar, Spinach, Diced Tomato & Pickled Jalapeño, BBQ drizzle, dusted with Cajun Spice 14.

GRANDPA'S CORNBREAD **V** **NF**

House-Made Peppadew-Jalapeño Butter, dusted with Cajun Spice 12.

NANA'S GRAPEFRUIT BRÛLÉE **V** **NF** **DF** **GF**

Garnished with Blueberry & Mint 6.

CHORIZO CHEESEBURGER

FRIED DEVILED EGGS **NF**

Fried Egg White topped with Egg Mix, Chorizo Sausage, Diced Tomato, Pickles, Shredded Iceberg & White Cheddar, with Chipotle Aioli drizzle 12.

CHARM CITY PIT FIRE

DEVILED EGGS **NF** **DF** **GF**

Topped with Sliced Roast Beef, Roasted Onion & House-Made Horseradish BBQ drizzle, dusted with Cajun Spice 12.

FRIED GREEN TOMATOES **V** **NF**

Lemon-Herb Aioli & Chow Chow 12.

Add: 3 oz. Blackened Shrimp +7.

- Best Fried Green Tomatoes in MD, Southern Living Magazine

FUNKY MONKEY BREAD **V** **NF**

Cinnamon-Scented Pull-Apart with Banana Slices, Chocolate Chips & Chocolate Sauce, dusted with Cinnamon & Powdered Sugar 20.

TWO POTATO FRY BASKET** **V** **NF** **GF**

Sweet & Russet Potato Fries with Citrus Aioli 10.

House Specialties

SOUTHERN SLAMMER SANDWICH **NF**

Fried Green Tomato, Applewood-Smoked Bacon, Avocado Mash, White Cheddar & Fried Egg on Pumpnickel **choice of:** Shredded Potato & Onion Hash Browns or Stone Ground Grits with Diced Bacon, Tomato & Chives 18.

- Best Breakfast Sandwich in America, Restaurant Hospitality

CHICKEN 'N CHEDDAR GREEN ONION WAFFLES **NF**

Fried Buttermilk Boneless Chicken Breast Pieces with Honey Mustard Aioli drizzle & Cheddar Green Onion Waffles with Peppadew Jalapeño Butter, dusted with Cajun Spice 22.

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

GET YOUR GRITS ON *Served Shirley's Style* **NF**

Jumbo Blackened Shrimp or Blackened Salmon on Fried Green Tomatoes, Stone Ground Grits with Diced Bacon, Tomato & Chives and Roasted Corn Emulsion, dusted with Cajun Spice* 27.

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

GRAVY TRAIN SOUTHERN SKILLET **NF**

Fried Buttermilk Boneless Chicken Breast Pieces on a House-Made Pimento Cheese Biscuit, Collard Greens with Ham, Stone Ground Grits with Diced Bacon, Chicken Andouille Sausage Gravy & White Cheddar, topped with Sunny Side Up Egg, dusted with Cajun Spice* 18.

BUFFALO FRIED CHICKEN MAC & CHEESE SKILLET **NF**

Fried Buttermilk Boneless Chicken, Green Onion & Cavatappi Pasta in a Four Cheese Blend, garnished with Celery, House-Made Creamy Buttermilk Ranch & Buffalo Sauce, dusted with Cajun Spice 17.

"THE BAGEL PLACE" SANDWICH **NF**

Sage Pork Sausage Patty, White Cheddar & Fried Egg on Toasted Plain Bagel **choice of:** Shredded Potato & Onion Hash Browns or Stone Ground Grits with Diced Bacon, Tomato & Chives 16.

CUBAN HUEVOS SANDWICH **NF**

Applewood-Smoked Ham, House-Made BBQ Pulled Pork, Swiss, 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, Tomato & Chives 17.

GUMBO EGGS BENEDICT **NF**

Poached Eggs, Shirley's Gumbo, Stone Ground Grits with Diced Bacon, Collard Greens with Ham & Hollandaise on a Jumbo English Muffin, garnished with Grandpa's Cornbread Crumbles, dusted with Cajun Spice* 19.

COCONUT CREAM STUFFED FRENCH TOAST **V** **NF**

Challah Bread dipped in Egg Mix, stuffed with Coconut Cream Cheese & Flaked Coconut, garnished with Diced Strawberries, Brûléeed Bananas, Cinnamon & Powdered Sugar 19.

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

THE BEEF 'N EGGS SAMMY **NF**

Fried Egg, Havarti, Roast Beef & House-Made Horseradish BBQ, Applewood-Smoked Bacon, Red & Yellow Tomato, Bibb Lettuce & Chipotle Aioli on a Triple Sliced Flaxseed Brioche Roll **choice of:** Shredded Potato & Onion Hash Browns or Stone Ground Grits with Diced Bacon, Tomato & Chives 19.

EDDIE'S TWO CAGE FREE

EGGS ANY STYLE **NF**

Choice of one meat: Applewood-Smoked Bacon, Chicken Andouille Sausage, Cranberry Maple Turkey Sausage or Sage Pork Sausage Patty **choice of:** Shredded Potato & Onion Hash Browns or Stone Ground Grits with Diced Bacon, Tomato & Chives, served with House-Made Pimento Cheese Biscuit* 15.

- #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, Tomato & Chives.

We use Cage Free Eggs! Served with House-Made Pimento Cheese Biscuit, baked fresh throughout the day.

Substitute: Gluten-Free Bread +1. Seasonal Fruit Medley +2.

CY YOUNG OMELET **NF**

Egg Whites with Applewood-Smoked Bacon, Spinach & White Cheddar 17.

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

FRESH GARDEN OMELET **V** **NF**

Cremini Mushrooms, Spinach, Red & Yellow Peppers, Onions & Swiss 17.

FRIED CHICKEN, BISCUIT & GRAVY OMELET **NF**

Fried Buttermilk Boneless Chicken Breast Pieces, Peppadews, Green Onion & White Cheddar, topped with House-Made Pimento Cheese Biscuit & Chicken Andouille Sausage Gravy, dusted with Cajun Spice 19.

AMY'S BAYOU OMELET **NF**

Blackened Shrimp, Chorizo Sausage, Tomato & White Cheddar, dusted with Cajun Spice 22.

SOUTH OF THE BORDER OMELET **NF**

Grilled Chicken, Red & Yellow Peppers, Jalapeños, White Cheddar, Pico de Gallo, dollop of Avocado Mash & Sour Cream 19.

HEALTHY 'HOT MESS' SCRAMBLE **V** **NF**

Egg White Scramble with Broccoli, Spinach, Avocado Mash, Peppadews, Roasted Sweet Potato & Tri-Colored Quinoa, with Toasted Multigrain 18.

Brunch Proteins

SIDE OF CAGE FREE EGGS** V NF GF

Two Eggs 5. / Three Eggs 7.

Add: White Cheddar +1.

APPLEWOOD-SMOKED

BACON 6.** NF GF

CHICKEN ANDOUILLE

SAUSAGE 6.** NF GF

CRANBERRY MAPLE

TURKEY SAUSAGE 6.** NF GF

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

SAGE PORK SAUSAGE PATTY 6.** NF GF

- 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 4.▲

EASTERN SHORE TEA CO. HOT TEA 4.▲

HOT CHOCOLATE

House-Made Whipped Cream 4.▲

Add: 16 oz. Miss Shirley's Souvenir Mug +16.

FRESHLY BREWED ICED TEA

Unsweetened or Sweetened 4.▲

MILK Whole or Chocolate 4.

APPLE JUICE

100% American Grown Apples 5.

CRANBERRY JUICE 5.

SQUEEZED FRESH ORANGE JUICE WITH NATURAL PULP 5.

SQUEEZED FRESH STRAWBERRY LEMONADE WITH NATURAL PULP 5.

SHIRLEY TEMPLE

Sierra Mist, splash of Grenadine & a Cherry 5.▲

VOSS BOTTLED WATER 5.

SODA Pepsi, Diet Pepsi, Orange Crush, Sierra Mist, Ginger Ale 4.▲

▲ Complimentary Refills

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Lighter Side

ANSELA'S OATMEAL V NF GF

Steel Cut Oats, Tri-Colored Quinoa, Vanilla, Agave & Coconut Milk, topped with Blueberry Lemon Ginger Jam, Sunflower Seeds & Honey drizzle 10.

SMALLTOWNE SKINNY SHIRLEY V NF GF

Crustless Egg White Quiche made with Sweet Potato, Mushroom, Spinach & Onion, topped with Roasted Tomato & Onion with Lemon & Dill, garnished with Lemon-Herb Aioli, served with Mixed Greens in a Balsamic Poppyseed Vinaigrette 16.

BWI BREAKFAST BANANA SPLIT V NF

Vanilla Yogurt with a Whole Banana, Strawberries, Blueberries, Pineapple & House-Made Granola 14.

B'MORE BREAKFAST BOWL V NF GF

Scrambled Egg topped with Parmesan, Roasted Sweet Potato, Sautéed Spinach, Roasted Corn, Roasted Tomato & Onion with Lemon & Dill, Pickled Jalapeños & Sliced Avocado 19.

Add: Chorizo Sausage or Cranberry Maple Turkey Sausage +2.

CHICKEN POT PIE SOUP NF

Roasted Chicken, Yukon Potatoes, Carrots, Peas & Celery, topped with a Mini House-Made Pimento Cheese Biscuit 10.

SHIRLEY'S GUMBO NF

Chicken Andouille Sausage, Chicken, Shrimp, Crawfish Meat, Okra & Tomatoes, garnished with Stone-Ground Grits, dusted with Cajun Spice 12.

SOUTHWEST SUCCOTASH AVOCADO TOAST V NF

Avocado Mash, Southwest Succotash, Pico de Gallo, Iceberg Lettuce & White Cheddar on Toasted Multigrain, garnished with Chipotle Aioli 13.

Add: Poached Egg* +3.

FALL HARVEST SPINACH & KALE SALAD NF GF

Grilled Chicken, Baby Spinach & Kale, Granny Smith Apple Slices, Orange Segments, Grape Tomatoes, Craisins, Parmesan & Pumpkin Seeds, with Orange Vinaigrette 21.

Substitute: Grilled Salmon* +5.

Sandwiches, Oh My

Choice of: Shredded Potato & Onion Hash Browns; Collard Greens with Ham; Stone Ground Grits with Diced Bacon, Tomato & Chives; Wild Rice Salad; or Southwest Succotash. Substitute: Gluten-Free Bread +2. Seasonal Fruit Medley +2.

COLD SPRING LANE

CAPRESE CHICKEN NF

Grilled Chicken, Baby Spinach, Red & Yellow Tomato, Fresh Mozzarella & House-Made Pesto on Ciabatta 19.

PRATT STREET PULLED PORK

BBQ GRILLED CHEESE NF

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

PARK PLACE POWERHOUSE V NF

Avocado Mash, Spinach, Cucumber, Red & Yellow Tomato, Red Onion, Roasted Red Peppers, Havarti & Citrus Aioli on Multigrain 15.

Add: Fried Egg +3.

NAPTOWN SHRIMP SALAD NF

House-Made Shrimp Salad made with Old Bay, Red Onion & Celery, Bibb Lettuce, Red & Yellow Tomato on a Brioche Roll 21.

POPPY'S FRIED CHICKEN CLASSIC NF

Fried Buttermilk Boneless Chicken Breast Pieces, White Cheddar, Red & Yellow Tomato, Mixed Greens & Pickles with House-Made Creamy Buttermilk Ranch & Buffalo Sauce on a Brioche Roll 19.

- As seen on Parade Magazine's What America Eats

ASK TO HEAR THE Sandwich of the Month!

Shirley's Side Kicks

SHREDDED POTATO & ONION HASH BROWNS** 6. V+ NF DF GF

COLLARD GREENS NF DF

with Ham 6.

WILD RICE SALAD V+ NF DF GF

Wild Rice, Brussels Sprouts, Granny Smith Apple, Craisins, Red & Green Onion, with Orange Vinaigrette 6.

STONE GROUND GRITS WITH DICED BACON NF GF

Applewood-Smoked Bacon, Mascarpone & Heavy Cream, garnished with Diced Tomato & Chives 6.

*Grits without Bacon available upon request

SEASONAL FRUIT MEDLEY V+ NF DF GF

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

SOUTHWEST SUCCOTASH V+ NF DF GF

Black-Eyed Peas, Black Beans, Roasted Corn, Grape Tomatoes, Green Onion & Cilantro 6.

FORK OVER THE Lunch!

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.

No Cash Payments. We accept Chipped Credit Cards, Apple & Google Pay ONLY.

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.
- Parties will be seated when all members are present at the host station during peak business hours.
- We may not be able to seat parties larger than 8 together.
- 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.
- Online Ordering & Delivery may not be available at times; however, guests can place To Go Orders in person, during operating hours.

KEY:

V Vegetarian* V+ Vegan** NF Nut-Free DF Dairy-Free GF Gluten-Free
Signature Dish *Vegetarian items may contain eggs or dairy products, please inform your server of any dietary restrictions. **Cross Contact

- 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.
- A maximum of six split or separate checks are accepted per party.
- Prices and selections subject to change without notice.
- We are committed to providing eco-friendly products to protect our planet.

In accordance with Baltimore City's Comprehensive Bag Reduction Act, all to-go bags used for dine-in leftovers & carryout orders will have an additional \$.05 charge per bag (Roland Park and Inner Harbor locations), as mandated.

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)

MissShirleys.com

10/5/22