

Award Winning Breakfast, Brunch & Lunch Annapolis Restaurant Week, Feb. 25th - March 5th

Monnin' Cocktail

THE BRUNCH SPRITZ 👽 🗪 🚭

Three Olives Grapefruit Vodka, Squeezed Fresh Strawberry Lemonade, Champagne, Sierra Mist & Muddled Strawberry, with a Raw Sugar Rim +10.

BREAKFAST COURSE \$15.95

First Course (choose one)

Garnished with Mint

↑HOUSE-MADE BISCUIT **V** ••

Pimento Cheese Biscuit, House-Made Blueberry Lemon Ginger Jam & Whipped Herb Cream Cheese

Second Course (choose one)

↑ SPECIALTY PANCAKES (2) V ®

Choice of: Blueberry, Banana Chocolate Chip, Cinnamon Danish, Buttermilk, or Blueberry White Chocolate. Served with Whipped Butter & Grade A Pure Maple Syrup, dusted with Powdered Sugar & Garnished with Raspberry Purée Plate Glaze

SMALLTIMORE SKINNY SHIRLEY WIRE

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

∱GRAVY TRAIN SOUTHERN SKILLET ●

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

LUNCH COURSE \$19.95

First Course (choose one)

CHICKEN POT PIE SOUP CUP Roasted Chicken, Yukon Potatoes, Carrots, Peas & Celery, topped with a Mini House-Made Pimento Cheese Biscuit

Second Course (choose one)

SOUTHWEST SUCCOTASH AVOCADO TOAST ••

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

FALL HARVEST SPINACH & KALE SALAD V 👽 😅

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

PRATT STREET PULLED PORK BBQ GRILLED CHEESE

House-Made Pulled BBQ Pork, Pimento Cheese & Roasted Onions on Sourdough, dusted with Cajun Spice Choice of: Shredded Potato & Onion Hash Browns or Stone Ground Grits with Diced Bacon

BUFFALO FRIED CHICKEN MAC & CHEESE SKILLET

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



Valid Saturday, February 25th - Sunday, March 5th. Beverage is not included. No Substitutions. 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 allergen 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.

ACOVID-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.