

Award Winning Breakfast, Brunch & Lunch Annapolis Restaurant Week, Feb. 24th - March 3rd

Mornin' Cocktail

Three Olives Grapefruit Vodka, Squeezed Fresh Strawberry Lemonade, Club Soda & Muddled Strawberries, garnished with Grapefruit slice +12.

BREAKFAST COURSE \$15.95

First Course (choose one)

GRAPEFRUIT BRÛLÉE 19 10 00 00

Garnished with Blueberry & Mint

Pimento Cheese Biscuit, House-Made Pepper Jelly & Whipped Cream Cheese

DUO OF DEVILED EGGS
Chicken BLT Deviled Egg (1 half) W

Grilled Chicken, Applewood-Smoked Bacon, Iceberg Lettuce, Diced Tomato & Chipotle Aioli drizzle, dusted with Smoked Paprika

Benedict Fried Deviled Egg (1 half) •
Fried Egg White topped with Egg Mix, Applewood-Smoked Ham
& Diced Tomato, garnished with Hollandaise & Chives

Second Course (choose one)

SPECIALTY PANCAKES (2) V

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

FRESH GARDEN OMELET

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

Choice of: Shredded Potato & Onion Hash Browns or Stone Ground Grits with Diced Bacon

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)

CUP OF NAPTOWN TURKEY CHILI

Ground Turkey, Black Beans, Red & Yellow Peppers, Tomatoes, Corn & Cilantro, topped with Queso Fresco & Sour Cream

TRADITIONAL DEVILED EGGS (4 halves) V NF OF GF Garnished with Tomato & Chives

CINNAMON APPLE DONUTS V @

House-Made Baked Donuts with Maple Glaze & Oat Crumble

Second Course (choose one)

CHICKEN POT PIE SKILLET

Fried Buttermilk Boneless Chicken Breast Pieces Stone Ground Grits, Chicken Pot Pie filling & White Cheddar Cheese, topped with a House-Made Pimento Cheese Biscuit, garnished with Green Onion, dusted with Cajun Spice

Choice of Sandwich Side: Shredded Potato & Onion Hash Browns or Stone Ground Grits with Diced Bacon, Tomato & Chives

PARK PLACE POWERHOUSE V 4

House-Made Hummus, Spinach, Cucumber, Red & Yellow Tomato, Red Onion, Roasted Red Peppers, Havarti & Lemon-Herb Aioli on Multigrain

$ec{\mathcal{O}}$ PRATT STREET PULLED PORK BBQ GRILLED CHEESE $lackbox{@}$

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



Valid Saturday, February 24th - Sunday, March 3rd. Beverage is not included. No Substitutions.

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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.