

Miss Shirley's

CAFE

Award Winning Breakfast, Brunch & Lunch

2024 Summer Restaurant Week \$25

Mornin' Cocktail

WHITE WINE SANGRIA **V+** **NF** **SF** **DF** **GF**

White Wine, Grapefruit Vodka, Natalie's Squeezed Fresh Orange Juice with Pulp, Triple Sec, Club Soda, Sugar, and chopped fruit: Orange, Lemon, Lime, Grapes & Pineapple, garnished with a Strawberry Slice & Mint +12.

FIRST COURSE (choose one)

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

Garnished with Blueberry & Mint

STRAWBERRY DONUTS **V** **NF** **SF**

House-Made Baked Strawberry Donuts, topped with Strawberry Glaze & Fresh Diced Strawberry*

DUO OF HOUSE-MADE BISCUITS **V** **NF** **SF**

One Peach Cobbler Biscuit - Diced Peaches, Brown Sugar, Cinnamon & Cream Cheese, topped with Oats & Turbinado Sugar, Cinnamon Danish Sauce drizzle, served with Whipped Cream Cheese topped with House-Made Watermelon Strawberry Lime Jam **and**

One Pimento Cheese Biscuit - Cheddar, Green Onion, Pimentos, Jalapeños & Cream Cheese

- #5, Brooks Robinson, Baltimore Orioles, HOF '83, Favorite Appetizer

MARYLAND CRAB SOUP **NF** **SF**

Jumbo Lump Crab Meat, Roasted Corn, Red Potatoes, Green Beans, Stewed Tomatoes, Beef & Crab Stock, dusted with Old Bay

SECOND COURSE (choose one)

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

Best Pancakes in the Country, Food Network

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

SPECIALTY PANCAKES (4) or WAFFLES (4 Mini) **V** **NF** **SF**

Choice of:

CINNAMON DANISH drizzled with Cream Cheese Icing

- #30, Grayson Rodriguez, Baltimore Orioles, Favorite Pancakes

FRESH BANANA, BLUEBERRY, STRAWBERRY or PINEAPPLE

PINEAPPLE UPSIDE DOWN with Cinnamon Sauce

BANANA CHOCOLATE CHIP drizzled with Chocolate Syrup

BLUEBERRY & WHITE CHOCOLATE CHIP

- #2, Gunnar Henderson, Baltimore Orioles ROY '23, Favorite Pancakes

GRAVY TRAIN SOUTHERN SKILLET **NF** **SF**

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*

B'MORE BREAKFAST BOWL **V** **NF** **SF** **GF**

Scrambled Egg topped with Parmesan, Roasted Sweet Potato, Sautéed Spinach, Roasted Corn, Roasted Tri-Colored Cherry Tomatoes & Onion with Lemon & Dill, Pickled Jalapeños & Sliced Avocado

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

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

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

SOUTHERN CHOPPED SALAD **NF** **SF**

Mixed Greens & Iceberg Lettuce, Applewood-Smoked Bacon, Hard Boiled Egg, Tri-Colored Cherry Tomatoes, Red Onion, Roasted Corn, Pimentos, Bleu Cheese, Avocado Slices & Trio of House-Made Croutons, with Red Wine Vinaigrette


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

PRATT STREET PULLED PORK BBQ GRILLED CHEESE **NF** **SF**

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

PARK PLACE POWERHOUSE **V** **NF** **SF**

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

KEY: **V** Vegetarian* **V+** Vegan* **NF** Nut-Free **SF** Sesame-Free **DF** Dairy-Free **GF** Gluten-Free*  Signature Dish
*Some Vegetarian items may contain eggs. Some items may have Cross Contact with Gluten or Non-Vegan items, please inform your server of any dietary restrictions.

Beverage not included. No Substitutions. Available for Dine In & Online Pickup/Curbside Orders - No Delivery.
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.
• 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.