



Award Winning Breakfast, Brunch, Lunch... Dinner & Snacks

Voted Maryland's Favorite Restaurant
- Restaurant Association of MD

Spirited Beverages

CRAN-APPLE CIDER MIMOSA

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

MISS MIMOSA

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

KENTUCKY STRAWBERRY LEMONADE

Laws Bourbon, Triple Sec, Squeezed Fresh Strawberry Lemonade with Pulp & Sierra Mist, garnished with Lemon Wedge, Mint & Sugar Rim 12.

SHIRLEY'S CRUSH

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

SPICY SHIRLEY

Shirley's version of a Bloody Mary! Ravo Vodka, garnished with Green Tomato Slice, Pickled Okra, Jalapeño, Celery, Peppadew & Green Olive, Lemon & Lime Wedge, Old Bay Rim 13.

COCKTAILS 14.

BERRY SQUARED IN A CAN

Strawberry, Honeyberry, Lemonade, Dogfish Head Vodka, served over Ice

SALTY AIR

Avion Silver, Squeezed Fresh Grapefruit Juice, Grand Marnier, served on the Rocks, Salt Rim

THE HARBOR MULE

Absolut Lime, Fresh Lime Juice & Ginger Beer

JUST PEACHY

Martell VSSD, Fresh Lemon Juice & Peach Puree

THE CONCOURSE A MANHATTAN

Laws Rye, Marinated Cherries, Bitters & Sugar

JULIP COLLINS

Jefferson Very Small Batch Bourbon, Lime, Mint & Club Soda

CRUSH IN A CAN

Blood Orange, Mango, Lime, Dogfish Head Vodka, served over Ice

DRAFT BEER 9.

Devils Backbone Seasonal
Dogfish Head 60 Min IPA
Blue Point Toasted Lager
Tröegs Dreamweaver Wheat
New Belgium Juicy Haze IPA
Sam Adams Seasonal

BOTTLED BEER 8.

Victory Prima Pils
St. Michaels Ale Can
Devils Backbone Crab Cakes
& Football Session IPA Can
Tröegs Java Head Coffee
Stout Bottle
Truly Strawberry Lemonade
Truly Wildberry

WINE

SPARKLING

Campo Viejo Cava Brut 12.
Lunetta Prosecco 13.

WHITE

Vina Casa Blanca "Nimbus"
Sauvignon Blanc 14.
Yealands Sauvignon Blanc 11.
Conte Brandolini Pinot Grigio 15.
Kenwood Discovery
Chardonnay 14.
High Heaven Riesling 12.
Jean Luc Colombo Rose 15.

RED

High Heaven Merlot 12.
Kenwood Discovery
Pinot Noir 11.
Finca Malbec 15.
Jacob's Creek Cabernet 12.
Kenwood Discovery
Cabernet 14.
Campo Viejo Tempranillo 14.
Mcguigan Red Blend 14.

Wake Up Your Taste Buds

BREAKFAST FLATBREAD

Sage Pork Sausage, Scrambled Eggs, White Cheddar, Spinach, Diced Tomato & Green Onion 14.

BAYOU DEVILED EGGS GF

Blackened Shrimp, Chorizo Crumble & Green Onion, dusted with Cajun Spice 14.

NANA'S GRAPEFRUIT BRÛLÉE V GF

Garnished with Blueberry & Mint 6.

FRIED GREEN TOMATOES V

Lemon-Herb Aioli & Chow Chow 12.

Add: 2 oz. of Jumbo Lump Crab Meat +14.

- Best Fried Green Tomatoes in Maryland, Southern Living Magazine

PIMENTO CHEESE BISCUITS V

Made with Cheddar, Green Onion, Pimentos, Jalapeños & Cream Cheese, served with House-Made Strawberry Lime Jalapeño Jam & Whipped Herb Cream Cheese 9.

SWEET POTATO FRY BASKET** V GF

Served with Citrus Aioli 10.

House Specialties

SOUTHERN SLAMMER SANDWICH

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

- Best Breakfast Sandwich in America, Restaurant Hospitality Magazine

CHICKEN 'N CHEDDAR GREEN ONION WAFFLES

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

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

"THE BAGEL PLACE" SANDWICH

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

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 17.

EDDIE'S TWO CAGE FREE EGGS ANY STYLE

Choice of one meat: Applewood-Smoked Bacon, Chicken Andouille Sausage or Sage Pork Sausage Patty **choice of:** Shredded Potato & Onion Hash Browns or Stone Ground Grits with Diced Bacon, Tomato & Chives, served with a 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

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

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

FRESH GARDEN OMELET V

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

AMY'S BAYOU OMELET

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

MARYLAND OMELET

Jumbo Lump Crab Meat, Tomato & Swiss Cheese, dusted with Old Bay 25.

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 GF

CHALLAH FRENCH TOAST V

with Cinnamon & Powdered Sugar 16.

BUTTERMILK PANCAKES (4) 13. V

BELGIAN WAFFLES (4 Mini) 13. V

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

Choice of:

CINNAMON DANISH drizzled with Cream Cheese Icing

BANANA CHOCOLATE CHIP drizzled with Chocolate Syrup

FRESH BANANA, BLUEBERRY, OR STRAWBERRY

Shirley's Side Kicks

SHREDDED POTATO & ONION

HASH BROWNS 6.** **V** **GF** **DF**

STONE-GROUND GRITS

WITH DICED BACON 6. **GF**

Applewood-Smoked Bacon, Mascarpone & Heavy Cream, garnished with Chives & Tomato
*Grits without Bacon available upon request

APPLEWOOD-SMOKED BACON 6.** **GF**

SAGE PORK SAUSAGE PATTY 6.** **GF**

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

CHICKEN ANDOUILLE SAUSAGE 6.** **GF**

MULTIGRAIN, SOURDOUGH or PUMPERNICKEL TOAST 3.

Wet Your Whistle

LA COLOMBE COFFEE

Organic & Fair Trade 4.*

HOT TEA 4.*

ICED TEA

Unsweetened 4.*

MILK Whole or Chocolate 4.

APPLE JUICE 5.

CRANBERRY JUICE 5.

SQUEEZED FRESH JUICE WITH PULP

Orange & Grapefruit 5.

SQUEEZED FRESH STRAWBERRY

LEMONADE WITH NATURAL PULP 5.

VOSS BOTTLED WATER

Still & Sparkling 5.

SODA

Pepsi, Diet Pepsi, Sierra Mist & Ginger Ale 4.*

* Complimentary Refills

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.
- Miss Shirley's Cafe strictly adheres to all laws regarding the service of alcohol, including checking identification. Minors aren't allowed to consume or taste alcoholic beverages.
- Prices and selections subject to change without notice.

KEY: **V** Vegetarian* **V** Vegan** **GF** Gluten-Free **DF** Dairy-Free

S Signature Dish *Vegetarian items may contain eggs or dairy products, please inform your server of any dietary restrictions. **Cross Contact. We are a nut-free facility, however some products we use come from a facility that processes nuts.

ROLAND PARK • 513 W Cold Spring Lane

@MissShirleys

INNER HARBOR • 750 E Pratt Street

f **t** **i** **s** **g** **p**

ANNAPOLIS • 1 Park Place

MissShirleys.com

BWI • Concourse A

10/19/2022

(Airport has smaller menu & extended hours)

Lighter Side

CAPRESE AVOCADO TOAST **V**

Avocado Mash, Fresh Mozzarella, Red Grape Tomatoes on Multigrain Toast, garnished with Fresh Basil, drizzled with Olive Oil & Balsamic Reduction 12.

Add: Fried or Sunny Side Up Egg* +3.

BWI BREAKFAST BANANA SPLIT **V**

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

ANSELA'S BBQ FRIED CHICKEN COBB SALAD

BBQ Fried Buttermilk Boneless Chicken Breast Pieces, Mixed Greens, Spinach, Applewood-Smoked Bacon, Bleu Cheese, Hard Boiled Egg, Grape Tomato, Roasted Corn, Red Onion & Sliced Avocado, with Creamy Buttermilk Ranch & Trio of House-Made Croutons 19.

CHARM CITY CRAB SOUP

Jumbo Lump Crab Meat, Roasted Corn, Red Potatoes, Green Beans, Stewed Tomatoes, Beef & Crab Stock, dusted with Old Bay 12.

FALL HARVEST

SPINACH & KALE SALAD **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.

NAPTOWN SALMON SALAD **GF**

Blackened Salmon, Mixed Greens & Bibb Lettuce, Grilled Diced Pineapple, Black-Eyed Peas, Grape Tomatoes, Red Onion, Roasted Corn & Feta Cheese, with Honey Lime Vinaigrette* 26.

GIVE ME BREAKFAST, OR GIVE ME LUNCH?

Wait, give me brunch!

Sandwiches, Oh my

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

Substitute: Gluten-Free Bread +2. Seasonal Fruit Medley +2. Sweet Potato or Russet Shoestring Fries +2.

COLD SPRING LANE

CAPRESE CHICKEN

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

PRATT STREET CHEESEBURGER

7 oz. Burger with Mixed Greens, Red & Yellow Tomato, Red Onion & choice of Cheese on a Brioche Bun* 19.

Add:

Applewood-Smoked Bacon +4.

Fried or Sunny Side Up Egg* +3.

PARK PLACE POWERHOUSE **V**

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

Add: Fried Egg +3.

POPPY'S FRIED CHICKEN CLASSIC

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

- As seen on Parade Magazine's What America Eats

GRANDPA'S TURKEY BLT

Smoked Turkey, White Cheddar, Applewood-Smoked Bacon, Red & Yellow Tomato, Bibb Lettuce & Citrus Aioli on Ciabatta 18.

B'MORE CRAB CAKE

Jumbo Lump Crab Cake with Bibb Lettuce, Red & Yellow Tomato & Old Bay Remoulade on a Brioche Bun, dusted with Old Bay 36.

FORK OVER THE *Lunch!*

Best Breakfast Sandwich in America

Restaurant Hospitality Magazine

America's Favorite Family Friendly Restaurants

FoodNetwork.com

Best Pancakes in the Country

FoodNetwork.com

The South's Best Breakfast Spots

Southern Living Magazine

Maryland's Favorite Restaurant

Restaurant Association of MD

Best Breakfast Dish in Maryland

Food Network Magazine

Best Fried Green Tomatoes in Maryland

Southern Living Magazine

As Seen On

Diners, Drive-Ins & Dives, Food Network Triple-D Nation, and America's Favorites