

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

Voted Maryland's Favorite Restaurant

- Restaurant Association of MD

Spirited Beverages

Champagne & Squeezed Fresh Orange Juice with Pulp, garnished with an Orange Wheel & Strawberry Slice 11.

KENTUCKY STRAWBERRY LEMONADE V+ NF SF OF GF

Jefferson Small Batch Bourbon, Triple Sec, Squeezed Fresh Strawberry Lemonade with Pulp & Starry Lemon Lime, garnished with Lemon Wedge, Mint & Sugar Rim 15.

(")SHIRLEY'S CRUSH WHEF OF GE

Absolut Mandrin, Triple Sec, Splash of Club Soda & Squeezed Fresh Orange Juice with Pulp, garnished with Orange Wheel, Strawberry Slice, Mint & Sugar Rim 13.

()SPICY SHIRLEY NESS OF GE

Shirley's version of a Bloody Mary! Absolut Vodka, garnished with Green Tomato Slice, Pickled Okra, Jalapeño, Celery, Peppadew & Green Olive, Lemon & Lime Wedge, Old Bay Rim 14. - Best Bloody Mary, What's Up? Magazine, Best of Annapolis

Ginger Beer

& Peach Puree

Ice, Salt Rim

Campari Drumshanbo

Gunpowder Gin, Vermouth

COCKTAILS 17.

SPICY MANGO MARGARITA

THE HARBOR **MULE**

JUST PEACHY

NEGRONI

MEZCALRITA

JULIP COLLINS Jefferson Very Small Batch

CRUSH IN

A CAN

SURFSIDE VOKDA

Ghost Tequila, Lime, Mango, Agave,

served on the Rocks, Salt Rim

Absolut Lime Fresh Lime Juice &

Martell VSSD, Fresh Lemon Juice

Gracias A Dios Espadin, Bauchant

Liquor, Lime, Agave, served over

Bourbon, Lime, Mint & Club Soda

50/50 in a can. Lemonade &

Iced Tea, served over Ice

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

Montauk Wild Chaser IPA Dogfish Head 60 Min IPA Sweet Water Catch Ya Lager Great Lakes Seasonal Heavy Seas Seasonal

Sam Adams Seasonal

DRAFT BEER 11.

WINE **SPARKLING**

Chic Barcelona Brut 15. Lunetta Prosecco 15. Romeo & Juliet Rose Prosecco 200ml 18.

WHITE

Vina Casa Blanca "Nimbus" Sauvignon Blanc 17.

Yealands Sauvignon Blanc 15.

Pasqua Pinot Grigio 17. Mon Frere Chardonnay 16. Chateau St. Michelle Riesling 15. St. Marguerite Rose 17.

BOTTLED BEER 9.

Victory Prima Pils Dogfish Head Citrus Squall Golden Ale Angry Orchard Cider Truly Wildberry Sweetwater 420 Extra Pale Ale Shock Top Seasonal Michelob Ultra

High Heaven Merlot 15. Santa Carolina Pinot Noir 15. A to Z Oregon Pinot Noir 17. Finca Malbec 17. Portillo Cabernet 15. Kenwood Discovery Cabernet 16. 14 Hands Hot to Trot

ZERO PROOF 12.

Red Blend 17.

Stone Fruit No-Loma Stone Fruit Puree, Grapefruit, Lime, Soda, Salted Rim Black Cherry Refresher Black Cherry, Ginger Beer, Lime Guiltless Bloody Mary Bloody Mary Mix, Lime, Hot Sauce, Soda

Wake Up Your Taste Buds

MFRIED GREEN TOMATOES

Lemon-Herb Aioli & Chow Chow 13. Add: 2 oz. of Jumbo Lump Crab Meat +16. Best Fried Green Tomatoes in Maryland, Southern Living Magazine

NANA'S GRAPEFRUIT BRÛLÉE 14 RE SE OF GE

Garnished with Blueberry & Mint 7.

PIMENTO CHEESE BISCUITS V NE SE

Made with Cheddar, Green Onion, Pimentos, Jalapeños & Cream Cheese, served with House-Made Strawberry Lime Jalapeño Jam & Whipped Herb Cream Cheese 10. - #5, Brooks Robinson, Baltimore Orioles, HOF '83, Favorite Appetizer

SWEET POTATO FRY BASKET** V NF SF GF Served with Citrus Aioli 11.

House Specialties

CHICKEN 'N CHEDDAR GREEN ONION WAFFLES NE SE

Fried Buttermilk Boneless Chicken Breast Pieces with Honey Mustard Aioli drizzle & White 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 SE

Jumbo Blackened Shrimp plated 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

AMY'S BREAKFAST FLATBREAD @ 5F

Sage Pork Sausage, Scrambled Eggs, White Cheddar, Spinach, Diced Tomato & Green Onion 16.

BRUNCH Reinvented!

Choice of: Shredded Potato & Onion Hash Browns or Stone Ground Grits with Diced Bacon, Tomato & Chives. Substitute: Gluten-Free Bread +3. Seasonal Fruit Medley +3.

√ SOUTHERN SLAMMER SANDWICH № 95

Fried Green Tomatoes, Applewood-Smoked Bacon, Avocado Mash, White Cheddar & Fried Egg on Pumpernickel 19.

- Best Breakfast Sandwich in America, Restaurant Hospitality Magazine

"THE BAGEL PLACE" SANDWICH W ST

Sage Pork Sausage Patty, White Cheddar & Fried Egg on Toasted Plain Bagel 16.

EDDIE'S TWO CAGE FREE EGGS ANY STYLE ***

Choice of one meat: Applewood-Smoked Bacon, Chicken Andouille Sausage or Sage Pork Sausage Patty, served with House-Made Pimento Cheese Biscuit* 16.

- #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 +2. Seasonal Fruit Medley +3.

CY YOUNG OMELET MESS

Egg Whites with Applewood-Smoked Bacon, Spinach & White Cheddar 17. - #22, Jim Palmer, Baltimore Orioles, HOF '90, Favorite Omelet

FRESH GARDEN OMELET V NE SP

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

Jumbo Lump Crab Meat, Tomato & White Cheddar, dusted with Old Bay 27. - #75, Jonathan Ogden, Baltimore Ravens, HOF '13, Favorite Omelet

SECONDS? / Want thirds!

Griddle Cakes Best Pancakes in the Country

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 SF DF GF

CHALLAH FRENCH TOAST V NE SE with Cinnamon & Powdered Sugar 17.

BUTTERMILK PANCAKES (4) 14. V NF SF

BELGIAN WAFFLES (4 Mini) 14. V NF SF

SPECIALTY PANCAKES (4) or WAFFLES (4 Mini) 16. W 45 55 Choice of:

FRESH BANANA, BLUEBERRY, OR STRAWBERRY BANANA CHOCOLATE CHIP drizzled with Chocolate Syrup

CINNAMON DANISH drizzled with Cream Cheese Icing #30, Grayson Rodriguez, Baltimore Orioles, Favorite Pancakes

BLUEBERRY & WHITE CHOCOLATE CHIP - #2, Gunnar Henderson, Baltimore Orioles, ROY '23, Favorite Pancakes

OREO-LES with Oreo Crumbles, Cream Cheese Icing & Chocolate Syrup - #17. Colton Cowser, Baltimore Orioles, Favorite Pancakes

Shirley's Side Kicks

SHREDDED POTATO & ONION HASH BROWNS 6.** V+ NP SF OF GF

MSTONE-GROUND GRITS WITH DICED BACON 6. NP SP GF

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

APPLEWOOD-SMOKED BACON 6.** NF SF OF GF

SAGE PORK SAUSAGE PATTY 6.** NP SP OF GP

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

CHICKEN ANDOUILLE SAUSAGE 6.** R SE OF GF

MULTIGRAIN, SOURDOUGH or PUMPERNICKEL TOAST 3.

Wet Your Whistle

COFFEE 5.*

COLD BREW 7.

HOT TEA 4.*

ICED TEA

Unsweetened 5.

MILK Whole 4. Chocolate 5.

APPLE JUICE 6.

CRANBERRY JUICE 5.

SQUEEZED FRESH JUICE WITH PULP Orange & Grapefruit 5.

SQUEEZED FRESH STRAWBERRY **LEMONADE WITH NATURAL PULP 6.**

BOTTLED WATER

Still & Sparkling 5.

SODA

Pepsi, Diet Pepsi, Starry Lemon Lime & 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 quests 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.
 This location does not accept Gift Cards, Loyalty Rewards or Promotions.



*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

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)

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MissShirleys.com 11/12/2024

Lighter Side

CAPRESE AVOCADO TOAST V NF SE

Avocado Mash, Fresh Mozzarella, Red Grape Tomatoes on Multigrain Toast, garnished with Fresh Basil, drizzled with Olive Oil & Balsamic Reduction 14. Add: Fried or Sunny Side Up Egg* +3.

BWI BREAKFAST BANANA SPLIT V NF SP

Vanilla Yogurt with a Whole Banana, Strawberries, Blueberries & Pineapple, topped with House-Made Granola 15.

ANSELA'S BBQ FRIED CHICKEN COBB SALAD NE SE

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 **@ 9**

Jumbo Lump Crab Meat, Roasted Corn, Red Potatoes, Green Beans, Stewed Tomatoes, Beef & Crab Stock, dusted with Old Bay 13.

SEAFOOD CAESAR NESS

Blackened Shrimp, Jumbo Lump Crab Meat, Grape Tomatoes, Shredded Parmesan on Romaine with Creamy Caesar Dressing & Trio of House-Made Croutons, dusted with Old Bay 32.

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 +3. Seasonal Fruit Medley +3. Sweet Potato or Russet Fries +3.

COLD SPRING LANE CAPRESE CHICKEN NE SE

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

PRATT STREET CHEESEBURGER ***

7 oz. Burger with Mixed Greens. Sliced 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 OF SE

Avocado Mash, Spinach, Roasted Red & Yellow Peppers, Roasted Cremini Mushrooms, Havarti & Whipped Herb Cream Cheese on Multigrain 16. Add: Fried Egg +3.

Fried Buttermilk Boneless Chicken Breast Pieces, White Cheddar, Sliced 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 No SE

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

B'MORE CRAB CAKE NE SE

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

FORK OVER THE Lunch!

Best Breakfast Sandwich in America

Restaurant Hospitality

America's Favorite Family Friendly Restaurants

FoodNetwork

Pancakes in the Country

Best

FoodNetwork

The South's **Best Breakfast** Spots

Southern Living

Maryland's Favorite Restaurant

Restaurant

Best Breakfast Dish in Maryland

Food Network Southern Living

Best Fried

Green Tomatoes

in Maryland

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