

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

> Voted Maryland's Favorite Restaurant - Restaurant Association of MD



Spirited Beverages

MISS MIMOSA VINE SE DE GE

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

KENTUCKY STRAWBERRY LEMONADE VINE SE DE GE

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

20SHIRLEY'S CRUSH WHEF OF G

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

20SPICY SHIRLEY NESE OF GF

Shirley's version of a Bloody Mary! Absolut Vodka, garnished with Celery, Green Tomato Slice, Green Olive, Lemon & Lime Wedge, Peppadew, Pickled Okra & Jalapeño Slice, with an Old Bay Rim 15. - Best Bloody Mary, What's Up? Magazine, Best of Annapolis

COCKTAILS 17.

SPICY MANGO MARGARITA	Ghost Tequila, Lime, Mango, Agave, 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
NEGRONI	Campari, Drumshanbo Gunpowder Gin, Vermouth
MEZCALRITA	Gracias A Dios Espadin, Bauchant Liquor, Lime, Agave, served over Ice, Salt Rim
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
SURFSIDE VOKDA	50/50 in a can, Lemonade & Iced Tea, served over Ice

DRAFT BEER 11.

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

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

RED

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 Red Blend 17.

ZERO PROOF 12.

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

20FRIED 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 🐨 🐨 🐨 🐨 🐨 🖅 20 SWEET POTATO FRIES 🖤 🐨 🐨 Garnished with Blueberry & Mint 7.

House Specialties

20CHICKEN '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 22. - As seen on Food Network's Diners, Drive-Ins & Dives

20GET YOUR GRITS ON Served Shirley's Style 🕪 😎

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

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





Served with 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. Fresh Seasonal Fruit +3.

CY YOUNG OMELET MESE

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

FRESH GARDEN OMELET V N 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, Eavorite Omelet

SECONDS? / Want thirds!

Griddle Cakes Best Pancakes in the Country - Food Network

Choice of:

Served with Whipped Butter & Grade A Pure Maple Syrup, dusted with Powdered Sugar & garnished with Raspberry Purée Plate Glaze. Substitute: Gluten-Free Pancakes* +4V+ NF SF DF GF

CHALLAH FRENCH TOAST V NB SB with Cinnamon & Powdered Sugar 17.

BUTTERMILK PANCAKES (4) 14. V NF SE

BELGIAN WAFFLES (4 Mini) 14. V NF SF

FRESH BANANA, STRAWBERRY, OR BLUEBERRY BANANA CHOCOLATE CHIP with Chocolate Syrup 20CINNAMON DANISH with Cream Cheese Icing

SPECIALTY PANCAKES (4) or WAFFLES (4 Mini) 16. 9 9 9

#30, Grayson Rodriguez, Baltimore Orioles, Favorite Pancakes 20 BLUEBERRY & WHITE CHOCOLATE CHIP - #2, Gunnar Henderson, Baltimore Orioles, ROY '23, Favorite Pancakes

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

20MARYLAND OMELET NE SE

20 PIMENTO CHEESE BISCUITS V NB SE

Jalapeños & Cream Cheese, served with

& Whipped Herb Cream Cheese 10.

Served with Citrus Aioli 12.

Bacon, Tomato & Chives. Substitute: Gluten-Free Bread +3.

Fresh Seasonal Fruit +3.

Hospitality Magazine

Made with Cheddar, Green Onion, Pimentos,

House-Made Strawberry Lime Jalapeño Jam

Served with Stone Ground Grits with Diced

20SOUTHERN SLAMMER SANDWICH I S

Fried Green Tomatoes, Applewood-Smoked

"THE BAGEL PLACE" SANDWICH 🐨 👽

Choice of 1 meat: Applewood-Smoked Bacon, Chicken Andouille Sausage or Sage Pork Sausage Patty, served with House-Made

#8, Cal Ripken, Jr., Baltimore Orioles, HOF '07, Favorite Dish

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

Bacon, Avocado Mash, White Cheddar

- Best Breakfast Sandwich in America, Restaurant

& Fried Egg on Pumpernickel 19.

EDDIE'S TWO CAGE FREE

EGGS ANY STYLE

Pimento Cheese Biscuit* 16.

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

Shirley's Side Kicks

20STONE-GROUND GRITS WITH DICED BACON 6. MISS GE

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

CHICKEN ANDOUILLE SAUSAGE 6.** NF SF 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 NATURAL PULP Orange & Grapefruit 5.

SQUEEZED FRESH LEMONADE WITH NATURAL PULP Strawberry or Natural Lemonade 6.

THE OTHER PALMER

Half Unsweetened Iced Tea & Half Lemonade 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

foodborne illness, especially if you have certain medical conditions. Consult your Physician or Public Health Officer for further information. Please speak to 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 utilimately up to the Guest to use his or her individual discretion to make an for the function of the formation of the function of the food through close formation. authentication of the second s 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 visite bit and the service of alcohol.

alcoholic beverages · Prices and selections subject to change without notice

Braille Menus are available at host stand

This location does not accept Gift Cards, Loyalty Rewards or Promotions.

KEY: V Vegetarian* 👽 Vegan* 📭 Nut-Free Sesame-Free oF Dairy-Free GRuten-Free* 20 Anniversary Favorite *Some Vegetarian items may contain eggs. Items may have Cross Contact with Gluten or Non-Vegan items, please inform your Server of any dietary restrictions.

4/9/2025

ROLAND PARK • 513 W Cold Spring Lane @MissShirleys INNER HARBOR • 750 E Pratt Street FI 🔰 🖸 🌲 🕖 ANNAPOLIS • 1 Park Place MissShirleys.com BWI · Concourse A (Airport has smaller menu & extended hours)

CAPRESE AVOCADO TOAST

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.

20BWI BREAKFAST BANANA SPLIT V NB SP

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

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.

20 MISS SHIRLEY'S CRAB SOUP **

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

SEAFOOD CAESAR

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!



Lighter Side

Served with Stone-Ground Grits with Diced Bacon, Tomato & Chives. Substitute: Gluten-Free Bread +3. Fresh Seasonal Fruit +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 V NE SE

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

20 POPPY'S FRIED CHICKEN CLASSIC

Fried Buttermilk Boneless Chicken Breast Pieces, White Cheddar, Mixed Greens, Pickles & Sliced Tomato 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

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

B'MORE CRAB CAKE N S

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	America's Favorite	Best	The South's	Maryland's	Best	Best Fried
Sandwich	Family Friendly	Pancakes	Best Breakfast	Favorite	Breakfast Dish	Green Tomatoe
in America	Restaurants	in the Country	Spots	Restaurant	in Maryland	in Maryland
Restaurant Hospitality Magazine	FoodNetwork .com	FoodNetwork .com	Southern Living Magazine	Restaurant Association of MD	Food Network Magazine	Southern Living Magazine

Diners, Drive-Ins & Dives, As Seen On

Food Network Triple-D Nation, and America's Favorites