

Award Winning Breakfast, Brunch & Lunch

Fall 2023 Vegan Menu

Wake Up Your Taste Buds

GRAPEFRUIT BRÛLÉE GA GE GE

Garnished with Blueberry & Mint 6.

ANSELA'S OATMEAL (## 6) 66
Steel Cut Oats, Tri-Colored Quinoa, Vanilla, Agave & Coconut Milk, topped with Apple Compote, Dried Cranberries, Pumpkin Seeds & Cinnamon Sauce drizzle 10.

SHREDDED POTATO & ONION HASH BROWNS** 6. WHO GO

SWEET POTATO QUINOA SALAD W ** OF GF

Roasted Sweet Potato, Tri-Colored Quinoa, Dried Cranberries, Green Onion & Toasted Pumpkin Seeds, with Apple Cider Maple Vinaigrette 6.

FRUIT MEDLEY WHORE **EASONAL**

Honeydew, Pineapple, Watermelon, Grapes, Blueberries & Strawberries 10

VEGAN BAGEL V+ NF 0

Toasted Plain Bagel, served with Preserves 5.

Gluten-Free *Griddle* Cakes

Served with Grade A Pure Maple Syrup, dusted with Powdered Sugar.

Choice of: PLAIN** 17. 49 48 08 0

FRESH BANANA, PINEAPPLE, STRAWBERRY or BLUEBERRY** 19. WHORGE

House Specialties

AN AVOCADO & HUMMUS TOAST 🕫 📭 📭

Half Avocado Mash & Half House-Made Hummus on Toasted Sourdough, garnished with Tri-Colored Cherry Tomatoes, Chives & Olive Oil drizzle 12.

VEGAN BREAKFAST BOWL @ @ @ @ Roasted Sweet Potato, Sautéed Spinach, Roasted Corn, Roasted Tri-Colored Cherry Tomatoes & Onion with Lemon & Dill, Pickled Jalapeños & Sliced Avocado 18.

Choice of Side for Sandwiches Below: Shredded Potato & Onion Hash Browns; Sweet Potato Quinoa Salad; or Mixed Greens with Balsamic Poppyseed Vinaigrette. Substitute: Seasonal Fruit Medley +3.

VEGGIE BAGEL SANDWICH @ @ C

Chickpea & Avocado Mash, Spinach, Roasted Red Pepper & Cremini Mushrooms on a Toasted Plain Bagel 15.

VEGAN PARK PLACE POWERHOUSE (** 1875)
Avocado Mash, House-Made Hummus, Spinach, Cucumber, Red & Yellow Tomato, Red Onion & Roasted Red Pepper on Sourdough 16.

KEY: •• Vegan •• Nut-Free •• Dairy-Free •• Gluten-Free •• Cross-contact with items containing Gluten and/or Non-Vegan Items

Consumer Advisory Information:
-Please speak to the manager regarding any known food allergies or dietary restrictions ordering, Miss Shirley's Cafe will use reasonable efforts to prevent the introduction of the of concern into the food through close attention during our sourcing, preparation and he processes. However, it is ultimately up to the guest to use his or her individual discretior an informed choice regarding whether to order any particular items. Miss Shirley's Cafe guarantee that allergens may not have been introduced during another stage of the foor process or, even inadvertently, during preparation. We do not have separate kitchens to allergen-free items or separate dining areas for guests with allergies or intolerances.

COVID-19 Warning
We have taken enhanced health and safety measures—for Guests, Team Members, & Vendors, must follow all instructions while on premises of Miss Shirley's Cafe. An inherent risk of exposurer COVID-19 exists in any public place where people are present. COVID-19 is an extremely contagic disease that can lead to severe lilness and death. According to the Centers for Disease Control Prevention, senior citizens and Guests with underlying medical conditions are especially ulinerab While on premises of Miss Shirley's Cafe you voluntarily assume all risks related to exposure to COVID-19. Help keep each other healthy.