

Award Winning Breakfast, Brunch & Lunch

Fall 2024 Vegan Menu

Wake Up Your Taste Buds

GRAPEFRUIT BRÛLÉE *** SF GF

Garnished with Blueberry & Mint 7.

ANSELA'S OATMEAL # NF SP OF GF

Steel Cut Oats, Tri-Colored Quinoa, Vanilla, Agave & Coconut Milk, topped with House-Made Pear Vanilla Jam & Granola, Plumped Raisins & Cinnamon Danish Sauce drizzle 10.

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Chia Seeds, Vanilla, Maple Syrup, Coconut Milk & Pumpkin Purée, topped with Toasted Candied Pumpkin Seeds 10.

SHREDDED POTATO & ONION HASH BROWNS** 6. WIST DEGE

MIXED GREENS WHEF DEGE

Diced Tomato & Balsamic Poppyseed Vinaigrette 5.

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

Gluten-Free *Griddle* Cakes

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

Choice of: PLAIN** 18. WHEST DEGS

FRESH BANANA, PINEAPPLE, STRAWBERRY

or BLUEBERRY** 20.44 PSP GF

House Specialties

VEGAN BREAKFAST BOWL 1949 1959 1959

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

VEGAN AVOCADO & HUMMUS TOAST WESPOR

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

Substitute: Gluten-Free Bread +2

VEGAN HARVEST SALAD WISS DEG

Mixed Greens & Spinach, Roasted Beets, Roasted Red & Yellow Peppers, Artichokes & Red Onion, with Red Wine Vinaigrette 15.

VEGAN POWERHOUSE SANDWICH 49 49 59 09

Avocado Mash, House-Made Roasted Beet Hummus, Spinach, Sliced Tomato, Red Onion & Cremini Mushrooms on Sourdough, with choice of side: Shredded Potato & Onion Hash Browns* or Mixed Greens with Balsamic Poppyseed Vinaigrette 16.

Substitute Side: Seasonal Fruit Medley +3.

Substitute: Gluten-Free Bread +3.

KEY: W Vegan** **N** Nut-Free **S** Sesame-Free **D** Dairy-Free **G** Gluten-Free *Cross-contact with items containing Gluten and/or Non-Vegan Items.

Consumer Advisory Information:

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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.