

Mornin' Cocktails

MAPLE BOURBON CIDER **V** **NF**

Bourbon, Triple Sec, Fresh Apple Cider & Maple Syrup, garnished with House-Made Whipped Cream, dusted with Cinnamon, with a Graham Cracker Rim 13.

SHIRLEY'S CRUSH **V** **NF** **DF** **GF**

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

CRAN-PINEAPPLE MIMOSA **V** **NF** **DF** **GF**

Champagne, Cranberry & Pineapple Juice, garnished with Cranberries 12.

MISS MIMOSA **V** **NF** **DF** **GF**

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

SPICY SHIRLEY **NF** **DF** **GF**

Shirley's version of a Bloody Mary!

Three Olives Vodka, garnished with Celery, Green Tomato Slice, Green Olive, Lemon & Lime Wedge, Peppadew, Bourbon-Infused Pickled Okra & Jalapeño Slice, with an Old Bay Rim 14.

Add: 2 Slices Applewood-Smoked Bacon +4.

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 **NF** **GF****

BUTTERMILK PANCAKES (4) or BELGIAN WAFFLES (4 Mini) 13. **V** **NF**

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

Choice of:

CINNAMON DANISH with Cream Cheese Icing

FRESH BANANA, PINEAPPLE, STRAWBERRY or BLUEBERRY

BANANA CHOCOLATE CHIP with Chocolate Syrup

PINEAPPLE UPSIDE DOWN with Cinnamon Sauce

BLUEBERRY & WHITE CHOCOLATE CHIP

CHOCOLATE & WHITE CHOCOLATE CHIP with Chocolate Syrup

CHALLAH FRENCH TOAST **V** **NF** with Cinnamon & Powdered Sugar 16.

Add:
Fresh Strawberries & House-Made Whipped Cream +5.
House-Made Whipped Cream +2.
Fresh Banana, Pineapple, Strawberries or Blueberries +3.
Chocolate Chips +2.

COCONUT CREAM STUFFED FRENCH TOAST **V** **NF**

Challah Bread dipped in Egg Mix, stuffed with Coconut Cream Cheese & Flaked Coconut, garnished with Diced Strawberries, Brûléed Bananas, Cinnamon & Powdered Sugar 21.
- As seen on Food Network's Diners, Drive-Ins & Dives

ASK TO HEAR THE
*Pancake & French
Toast of the Month!*

Wake Up Your Taste Buds

CINNAMON APPLE DONUTS **V** **NF**

House-Made Baked Donuts with Maple Glaze & Oat Crumble 8.

CHICKEN BLT DEVILED EGGS **NF** **GF**

Topped with Grilled Chicken, Applewood-Smoked Bacon, Iceberg Lettuce, Diced Tomato & Chipotle Aioli drizzle, dusted with Smoked Paprika 12.

BENEDICT FRIED DEVILED EGGS **NF**

Fried Egg White topped with Egg Mix, Applewood-Smoked Ham & Diced Tomato, garnished with Hollandaise & Chives 12.

FRIED GREEN TOMATOES **V** **NF**

Lemon-Herb Aioli & Chow Chow 13.

Add: 3 oz. Blackened Shrimp +7.

- Best Fried Green Tomatoes in MD, Southern Living Magazine

NANA'S GRAPEFRUIT BRÛLÉE **V** **NF** **DF** **GF**

Garnished with Blueberry & Mint 6.

SOUTHERN WONTONS **V** **NF**

Fried & stuffed with Collard Greens, Onions, Red & Yellow Peppers & Pimento Cheese, served with House-Made Pepper Vinaigrette 12.

CHICKEN ANDOUILLE SAUSAGE BISCUITS **NF**

Made with Chicken Andouille Sausage, White Cheddar, Cream Cheese & Chives, served with House-Made Chicken Andouille Sausage Gravy, dusted with Cajun Spice 12.

PIMENTO CHEESE BISCUITS **V** **NF**

Made with White Cheddar, Green Onion, Pimentos, Jalapeños & Cream Cheese, served with House-Made Pepper Jelly & Whipped Cream Cheese 10.

FUNKY MONKEY BREAD **V** **NF**

Cinnamon-Scented Pull-Apart with Banana Slices, Chocolate Chips & Chocolate Sauce, dusted with Cinnamon & Powdered Sugar 22.

House Specialties

GRAVY TRAIN SOUTHERN SKILLET **NF**

Fried Buttermilk Boneless Chicken Breast Pieces on a House-Made Pimento Biscuit, Collard Greens with Ham, Stone Ground Grits with Diced Bacon, Chicken Andouille Sausage Gravy & White Cheddar, topped with Sunny Side Up Egg, dusted with Cajun Spice* 20.

CHICKEN POT PIE SKILLET **NF**

Fried Buttermilk Boneless Chicken Breast Pieces, Stone Ground Grits, Chicken Pot Pie filling & White Cheddar Cheese, topped with a House-Made Pimento Cheese Biscuit, garnished with Green Onion, dusted with Cajun Spice 20.

CRAB HASH & FRIED GREEN TOMATO EGGS BENEDICT **NF**

Poached Eggs on Fried Green Tomatoes & Jumbo Lump Crab Meat Hash made with Asparagus, Roasted Corn, Red Pepper & Green Onion, garnished with Hollandaise & Chives, dusted with Old Bay* 32.

GET YOUR GRITS ON *Served Shirley's Style* **NF**

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

CHICKEN 'N CHEDDAR GREEN ONION WAFFLES **NF**

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

Choice of: Shredded Potato & Onion Hash Browns or Stone Ground Grits with Diced Bacon, Tomato & Chives. **Substitute:** **Gluten-Free Bread +2. Seasonal Fruit Medley +3.**

CUBAN HUEVOS SANDWICH **NF**

Applewood-Smoked Ham, House-Made BBQ Pulled Pork, Swiss, Fried Egg, Pickles & Creole Mustard on Ciabatta, dusted with Cajun Spice 18.

BREAKFAST TACOS **NF** **GF**

Two Corn Tortillas filled with Scrambled Eggs, Chorizo Sausage, Spinach, Queso Fresco, Pico de Gallo & Chipotle Aioli drizzle, dusted with Cajun Spice 18.

SOUTHERN SLAMMER SANDWICH **NF**

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

- Best Breakfast Sandwich in America, Restaurant Hospitality

"THE BAGEL PLACE" SANDWICH **NF**

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

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

Choice of one meat:

Applewood-Smoked Bacon, Applewood-Smoked Ham, Sage Pork Sausage Patty, Chicken Andouille Sausage, or Cranberry Maple Turkey Sausage, 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 +1. Seasonal Fruit Medley +3.

FRESH GARDEN OMELET **V** **NF**

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

FRIED CHICKEN, BISCUIT & GRAVY OMELET **NF**

Fried Buttermilk Boneless Chicken Breast Pieces, Peppadews, Green Onion & White Cheddar, topped with House-Made Pimento Cheese Biscuit & Chicken Andouille Sausage Gravy, dusted with Cajun Spice 19.

CY YOUNG OMELET **NF**

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

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

AMY'S BAYOU OMELET **NF**

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

MARYLAND OMELET **NF**

Jumbo Lump Crab Meat, Tomato & Chesapeake Gold Farms Crabby Cheddar Cheese, dusted with Old Bay 27.

HEALTHY 'HOT MESS' SCRAMBLE **V** **NF** **DF**

Egg White Scramble with Broccoli, Spinach, Avocado Mash, Peppadews, Roasted Sweet Potato & Tri-Colored Quinoa, with Toasted Multigrain 19.

Brunch Proteins

SIDE OF CAGE FREE EGGS** (V) (NF) (DF) (GF)

Two Eggs 5. / Three Eggs 7.

Add: White Cheddar +1.

APPLEWOOD-SMOKED BACON 6.** (NF) (DF) (GF)

CHICKEN ANDOUILLE SAUSAGE 6.** (NF) (DF) (GF)

CRANBERRY MAPLE TURKEY SAUSAGE 6.** (NF) (DF) (GF)

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

SAGE PORK SAUSAGE PATTY 6.** (NF) (DF) (GF)

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

GET YOUR
Grits On!
Brunchin' 7 Days A Week

Wet Your Whistle

CHESAPEAKE COFFEE ROASTERS COFFEE

Organic, Local & Fair Trade 4.▲

EASTERN SHORE TEA CO. HOT TEA 4.▲

HOT CHOCOLATE

House-Made Whipped Cream 4.▲

Add: 16 oz. Miss Shirley's Souvenir Mug +16.

FRESHLY BREWED ICED TEA

Unsweetened or Sweetened 4.▲

MILK Whole or Chocolate 4.

APPLE JUICE

100% American Grown Apples 5.

CRANBERRY JUICE 5.

SQUEEZED FRESH ORANGE JUICE WITH NATURAL PULP 5.

SQUEEZED FRESH STRAWBERRY LEMONADE WITH NATURAL PULP 5.

SHIRLEY TEMPLE

Starry Lemon Lime, Grenadine & a Cherry 5.▲

VOSS BOTTLED WATER 5.

SODA Pepsi, Diet Pepsi, Orange Crush, Starry Lemon Lime, Ginger Ale 4.▲

▲ Complimentary Refills

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Lighter Side

ANSELA'S OATMEAL (V) (NF) (DF) (GF)

Steel Cut Oats, Tri-Colored Quinoa, Vanilla, Agave & Coconut Milk, topped with Apple Compote, Dried Cranberries, Pumpkin Seeds & Cinnamon Sauce drizzle 10.

CHARM CITY CHIA PUDDING (V) (NF) (DF) (GF)

Chia Seeds, Vanilla, Maple Syrup & Coconut Milk, topped with Raspberry Purée, Fresh Blueberries & Sliced Banana, garnished with Mint 10.

BWI BREAKFAST BANANA SPLIT (V) (NF) (GF)

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

B'MORE BREAKFAST BOWL (V) (NF) (GF)

Scrambled Egg topped with Parmesan, Roasted Sweet Potato, Sautéed Spinach, Roasted Corn, Roasted Tri-Colored Cherry Tomatoes & Onion with Lemon & Dill, Pickled Jalapeños & Sliced Avocado 19.

Add: Chorizo Sausage or Cranberry Maple Turkey Sausage +2.

CHICKEN POT PIE SOUP (NF)

Roasted Chicken, Yukon Potatoes, Carrots, Peas & Celery, topped with a Mini House-Made Pimento Cheese Biscuit 10.

NAPTOWN TURKEY CHILI (NF)

Ground Turkey, Black Beans, Red & Yellow Peppers, Tomatoes, Corn & Cilantro, topped with Queso Fresco & Sour Cream 10.

AVOCADO & HUMMUS TOAST (V) (NF) (GF)

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

Add: Fried or Poached Egg* +3.

CHICKEN KALE CAESAR SALAD (NF)

Blackened Chicken, Kale, Mixed Greens, Tri-Colored Cherry Tomatoes & Shredded Parmesan Cheese, with House-Made Creamy Caesar Dressing & Trio of Croutons 18.

Sandwiches, Oh My

Choice of: Collard Greens with Ham; Shredded Potato & Onion Hash Browns; Stone Ground Grits with Diced Bacon, Tomato & Chives; Sweet Potato Quinoa Salad; Mixed Greens with Balsamic Poppyseed Vinaigrette; or Loaded Broccoli Salad.
Substitute: Gluten-Free Bread +2. Seasonal Fruit Medley +3.

PRATT STREET PULLED PORK BBQ GRILLED CHEESE (NF)

House-Made Pulled Pork BBQ with Pimento Cheese & Roasted Onion on Sourdough, dusted with Cajun Spice 16.

PARK PLACE POWERHOUSE (V) (NF)

House-Made Hummus, Spinach, Cucumber, Red & Yellow Tomato, Red Onion, Roasted Red Peppers, Havarti & Lemon-Herb Aioli on Multigrain 16.

COLD SPRING LANE CRABBY GRILLED CHEESE (NF)

Jumbo Lump Crab Meat, Chesapeake Gold Farms Crabby Cheddar Cheese, Applewood-Smoked Bacon, Roasted Corn, Red Tomato & Green Onion on Sourdough, dusted with Old Bay 30.

- People's Choice Award for Best Dish, Governor's Buy Local Cookout

POPPY'S FRIED CHICKEN CLASSIC (NF)

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

- As seen on Parade Magazine's What America Eats

GRANDPA'S HAM & SWISS CROISSANT MELT (NF)

Applewood-Smoked Ham, Melted Swiss, Red & Yellow Tomato, Red Onion, Bibb Lettuce & Honey Mustard Aioli on a Toasted Croissant 19.

SMALLTOWN SMASH BURGER (NF)

Two Angus Beef Patties, Pimento Cheese, Red & Yellow Tomato, Shredded Lettuce & Roasted Onion on a Brioche Roll 19.

Add: Applewood-Smoked Bacon +4.
Fried or Sunny Side Up Egg +3.

ASK TO HEAR THE
Sandwich of the Month!

Shirley's Side Kicks

SHREDDED POTATO & ONION HASH BROWNS** 6. (V) (NF) (DF) (GF)

COLLARD GREENS (NF) (DF)

with Ham 6.

SWEET POTATO QUINOA SALAD (V) (NF) (DF) (GF)

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

SECONDS? *I want thirds!*

COVID-19 Warning

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

We accept Chipped Credit Cards, Apple & Google Pay.

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.
• Parties will be seated when all members are present at the host station during peak business hours.
• We may not be able to seat parties larger than 8 together.
• Outside beverages, food, cakes or balloons may not be brought into or consumed on the premises.
• Strollers are not permitted in dining area.
• 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.
• Online Ordering & Delivery may not be available at times; however, guests can place To Go Orders in person, during operating hours.

KEY:

(V) Vegetarian* (V+) Vegan** (NF) Nut-Free (DF) Dairy-Free (GF) Gluten-Free

(S) Signature Dish *Vegetarian items may contain eggs or dairy products, please inform your server of any dietary restrictions. **Cross Contact.

- Miss Shirley's Cafe strictly adheres to all laws regarding the service of alcohol, including checking identification. We only accept U.S. vertical driver's licenses with a manager's approval. Minors aren't allowed to consume or taste alcoholic beverages.
- A maximum of 3 alcoholic beverages will be served per guest per day. Shots will not be served.
- For parties of six or more, a 25% gratuity is suggested.
- A maximum of six split or separate checks are accepted per party.
- Prices and selections subject to change without notice.
- We are committed to providing eco-friendly products to protect our planet.

In accordance with Baltimore City's Comprehensive Bag Reduction Act, all to-go bags used for dine-in leftovers & carryout orders will have an additional \$.05 charge per bag (Roland Park and Inner Harbor locations), as mandated.

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)

MissShirleys.com

10/16/23