

Award Winning Breakfast, Brunch & Lunch

ANNIVERSARY

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

Mornin' Cocktails

MISS MIMOSA WARE OF GE

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

garnished with Orange Wheel 12.

& Natalie's Squeezed Fresh Orange Juice with Pulp, garnished with Orange Wheel, Strawberry Slice & Mint, with a Sugar Rim 14.

SOUTHERN RUBY CRUSH WHEST OF GE

Vodka, Triple Sec, Splash of Club Soda & Natalie's Squeezed Fresh Grapefruit Juice with Pulp, garnished with a Grapefruit Slice & Mint, with a Raw Sugar Rim 14.

LEMON PEPPERMINT CRUSH V+ NF SF OF GF

Vodka, Peppermint Schnapps & Natalie's Squeezed Fresh Natural Lemonade with Pulp, garnished with Lemon Wheel, Soft Peppermint Stick & Mint, with a Sugar Rim 15.

20SPICY SHIRLEY NF SF OF GF

House-Made Bloody Mary with Vodka, garnished with Celery, Green Tomato Slice, Green Olive, Lemon & Lime Wedge, Peppadew, Bourbon-Infused Pickled Okra & Jalapeño Slice, with an Old Bay Rim 15. - Best Bloody Mary, What's Up? Magazine, Best of Annapolis

Griddle Cakes

- Best Pancakes in the Country, Food Network Served with Whipped Butter & Organic Grade A Pure Maple Syrup, dusted with Powered Sugar & garnished with Raspberry Purée Plate Glaze.

Substitute: Gluten-Free Pancakes* +4. V+ NF SF DF GF

BUTTERMILK PANCAKES (4) or BELGIAN WAFFLES* (4 Mini) 14. V NP SF

SPECIALTY PANCAKES (4)

or WAFFLES* (4 Mini) 16. W NF SF

FRESH BANANA, PINEAPPLE, **STRAWBERRY or BLUEBERRY**

PINEAPPLE UPSIDE DOWN with Cinnamon Sauce

BANANA CHOCOLATE CHIP

with Chocolate Syrup

20 CINNAMON DANISH with Cream Cheese Icing

-#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

CHALLAH FRENCH TOAST V NE SE

with Cinnamon & Powdered Sugar* 17.

Fresh Strawberries & House-Made Whipped Cream +5. House-Made Whipped Cream +2.

Fresh Banana, Pineap Chocolate Chips +2. ople, Strawberries or Blueberries +3.

20COCONUT CREAM STUFFED FRENCH TOAST V NF SF

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

BANANA BREAD FRENCH TOAST V 18 SF

House-Made Banana Bread dipped in Egg Mix, topped with Fresh Sliced Banana & Chocolate Chips, drizzled with Cinnamon Danish Sauce, dusted with Cinnamon & Powdered Sugar* 19.

ASK TO HEAR THE

Pancake & French Toast of the Month!

Wake Up Your Taste Buds

20TH CELEBRATION DONUTS V NF SF

House-Made Baked Vanilla Confetti Cake Donuts, topped with Vanilla Glaze & Rainbow Sprinkles* 8.

20HOT HONEY FRIED CHICKEN DEVILED EGGS NF SE

Fried Egg White topped with Egg Mix, Hot Honey Fried Chicken, Diced Pickles & Chives, dusted with Cajun Spice 13.

20CHESAPEAKE DEVILED EGGS NF SP DF GF

Topped with Jumbo Lump Crab Meat, Diced Tomato & Chives, dusted with Old Bay 16.

20FRIED GREEN TOMATOES V NF SF

Lemon-Herb Aioli & Chow Chow* 13. Add: 3 oz. Blackened Shrimp +7.

Best Fried Green Tomatoes in MD, Southern Living Magazine

20 PIMENTO CHEESE BISCUITS V 40 ST

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

PEACH & GOAT CHEESE BISCUITS VNF SF

Garnished with Honey, served with House-Made Strawberry Lime-Jalapeño Jam 10.

GRANDPA'S CORNBREAD W NF SF

Served with House-Made Peppadew-Jalapeño Butter, dusted with Cajun Spice* 10.

Garnished with Blueberry & Mint 7.

House Specialties

20CHICKEN 'N CHEDDAR GREEN ONION WAFFLES NESS

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

GRAVY TRAIN SKILLET ® \$

Fried Buttermilk Boneless Chicken Breast Pieces on a House-Made Pimento Cheese 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.

20 CRAB HASH & FRIED GREEN TOMATO EGGS BENEDICT Nº SF

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.

Jumbo Blackened Shrimp or Blackened Salmon

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

20GET YOUR GRITS ON Served Shirley's Style W SF

20 SHIRLEY'S AFFAIR WITH OSCAR®

5 oz. Flat Iron Steak, Jumbo Lump Crab Meat & Asparagus on Fried Green Tomatoes, topped with Hollandaise, with Stone Ground Grits with Diced Bacon, Tomato & Chives, dusted with Old Bay* 39. - Best Breakfast Dish in Maryland, Food Network Magazine

20VEGGIE EGG TOWER V NF SF GF

Fresh Mozzarella, Red & Yellow Tomatoes. Red Onion, Avocado Slices & Basil Leaves. topped with Poached Eggs & Hollandaise, garnished with Chives* 18.

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

STREET CORN TACOS ** SP GF

Two Corn Tortillas filled with Scrambled Eggs, Blackened Chicken, Pico de Gallo, Street Corn Salad, Queso Fresco, Shredded Iceberg, Sliced Avocado & Chipotle Aioli drizzle, dusted with Caiun Spice 18.

CHEERS TO 2 DECADES of delicious daytime dining!

SOUTHERN SLAMMER SANDWICH # 98

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

- Best Breakfast Sandwich in America, Restaurant Hospitality

EDDIE'S TWO CAGE FREE EGGS ANY STYLE Nº SP

Choice of 1 meat: Applewood-Smoked Bacon, 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

or Stone Ground Grits with Diced Bacon, Tomato & Chives. 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. Fresh Seasonal Fruit +3.

FRESH GARDEN OMELET W 185

Cremini Mushrooms, Broccoli, Red & Yellow Peppers, Onions & Swiss* 17.

20FRIED CHICKEN, BISCUIT & GRAVY OMELET @ 99

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 👽 🕏

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

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

20AMY'S BAYOU OMELET (# \$P

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

20MARYLAND OMELET NESS

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

#75, Jonathan Ogden, Baltimore Ravens, HOF '13, Favorite Omelet



Brunch Proteins

SIDE OF CAGE FREE EGGS* V ** ** ** ** **

Two Eggs 5. / Three Eggs 7.

Add: White Cheddar +1.

APPLEWOOD-SMOKED BACON* 6. NF SF DF GF

CHICKEN ANDOUILLE SAUSAGE* 6. NESP DE GE

CRANBERRY MAPLE

TURKEY SAUSAGE* 6. NF SF OF GF

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

Mocktails (Non-Alcoholic)

PINEAPPLE MARGARITA MOCKTAIL 6-68-69-69

Natalie's Pineapple Juice & Margarita Mix, garnished with Pineapple & Lime Wedge, with a Sugar & Salt Rim 9.

STRAWBERRY LEMONADE MOJITO MOCKTAIL V+ NF SF OF GF

Natalie's Squeezed Fresh Strawberry Lemonade with Pulp, Lime Juice, Muddled Fresh Strawberries & Mint, garnished with Lime Wedge & Mint, with a Sugar Rim 9.

WATERMELON CUCUMBER

Cucumber-Infused Simple Syrup & Club Soda, garnished with Watermelon & Cucumber Wheel 9.

Wet Your Whistle

OPEN SEAS COFFEE Local & Organically Farn Hot or Iced 5.4

Add: Vanilla or Caramel Flavored Syrup +1.

EASTERN SHORE TEA CO. HOT TEA 4.4

HOT CHOCOLATE

House-Made Whipped Cream 5.* Add: 16 oz. Miss Shirley's Souvenir Mug +16.

FRESHLY BREWED ICED TEA

Unsweetened or Sweetened 5.* Peach 6.*

MILK Whole 4. Chocolate 5.

CRANBERRY JUICE 5.

NATALIE'S SQUEEZED FRESH ORANGE JUICE WITH NATURAL PULP 5.

NATALIE'S SQUEEZED FRESH LEMONADE WITH NATURAL PULP

Strawberry or Natural Lemonade 6.

THE OTHER PALMER

Half Unsweetened Iced Tea & Half Lemonade 6.

APPLE JUICE

100% American Grown Apples 6.

SHIRLEY TEMPLE

Starry Lemon Lime, Grenadine & a Cherry 5.*

S BOTTLED WATER 5

SODA Pepsi, Diet Pepsi, Orange Crush, Starry Lemon Lime, Ginger Ale 4.4

▲ Complimentary Refills

Shop Gifts!

MissShirleys.com/Gifts

Join the Brunch Club Get Rewards!

MissShirleys.com/Rewards

Get Social! II DO @MissShirleys #MissShirleys

Lighter Side

CHARM CITY CHIA PUDDING VIEW

Chia Seeds, Vanilla, Maple Syrup & Coconut Milk, topped with Raspberry Purée, Chesapeake Gold Farms Vanilla Yogurt, Diced Peaches, Toasted Coconut & Sunflower Seeds 10.

ANSELA'S OATMEAL WHIST OF GE

Steel Cut Oats, Tri-Colored Quinoa, Vanilla, Agave & Coconut Milk, topped with Brûléed Sliced Banana, Blueberries & Toasted Coconut 10.

20BWI BREAKFAST BANANA SPLIT V NF SP GF

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

B'MORE BREAKFAST BOWL WIR SP 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: Chicken Andouille or Cranberry Maple Turkey Sausage +2.

20MISS SHIRLEY'S CRAB SOUP # 5

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

NAPTOWN PICKLED SHRIMP AVOCADO TOAST Nº SP DI

Marinated Southern Pickled Shrimp with Onion, Avocado Mash & Baby Spinach on Toasted Multigrain, garnished with a Lemon Wheel 16. Add: Fried or Poached Egg* +3.

SMALLTIMORE SPRING SPINACH SALAD No ST GE

Grilled Chicken, Baby Spinach, Strawberries, Blueberries, Roasted Onion, Cucumber, Goat Cheese & Sunflower Seeds, with Balsamic Poppyseed Vinaigrette 21.

20 CHICKEN 'N WAFFLES SALAD ***

Hot Honey Fried Chicken, Mixed Greens, Shredded Cabbage, Carrot, Cucumber, Tri-Colored Cherry Tomatoes, Red & Yellow Pepper, Green Onion, White Cheddar & House-Made Cheddar Green Onion Waffle Croutons, with Maple Apple Cider Vinaigrette 21.

Sandwiches, Oh My

Choice of: Shredded Potato & Onion Hash Browns; Collard Greens with Ham; Stone Ground Grits with Diced Bacon, Tomato & Chives; Mixed Greens with Balsamic Poppyseed Vinaigrette or Kickin' Coleslaw. Substitute: Gluten-Free Bread +3. Fresh Seasonal Fruit +3. Sweet Potato Fries +3.

20HOG WILD ON A THAT'S HOW WE ROLL NESS

House-Made Pulled Pork BBQ with Kickin' Coleslaw, Fried Pickles & Old Bay BBQ Sauce drizzle on a Brioche Roll, dusted with Cajun Spice 17.

PRATT STREET HOT HONEY FRIED CHICKEN WRAP **

Hot Honey Fried Chicken Pieces, White Cheddar, 29BISTRO BEEF Shredded Iceberg Lettuce, Pickles & Sliced Tomato in a Flour Tortilla, served with a side of House-Made Creamy Buttermilk Ranch 19.

20COLD SPRING LANE CRAB CAKE PO' BOY 10F SP

Three 2 oz. Mini Broiled Jumbo Lump Crab Cakes, Tabasco Bacon Onion Jam, Old Bay Remoulade, Mixed Greens & Sliced Tomato on Ciabatta, dusted with Old Bay 36.

- As seen on Food Network's Diners, Drive-Ins & Dives

PARK PLACE TOMATO & MOZZARELLA MELT V 18 5

Melted Mozzarella, Sliced Tomato & Artichoke Pesto on Sourdough 15.

20POPPY'S FRIED CHICKEN CLASSIC # 9

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

- As seen on Parade Magazine's What America Eats

Flat Iron Steak, Bleu Cheese Crumbles, Roasted Onion, Peppadews, Mixed Greens & Sliced Tomato on Ciabatta* 29.

Best Lunch Sandwich, Baltimore Magazine

20THE ALONSOVILLE NP SP

Smoked Turkey, Brie, Sliced Green Apple, Mixed Greens, Sliced Tomato & Honey Mustard on Ciabatta 19.

ASK TO HEAR THE Sandwich of the Month!

Shirley's Side Kicks

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

20STONE GROUND GRITS WITH DICED BACON * GF GF

Applewood-Smoked Bacon, Mascarpone & Heavy Cream, garnished with Diced Tomato & Chives 6.

Grits without Bacon available upon request

COLLARD GREENS with Ham 6. No SE OF

(ICKIN' COLESLAW **V 🕪 🕏 🕩**

Green & Red Cabbage, Carrot, Corn, Jalapeño & Cilantro in a Creamy Vinaigrette* 6.

20SWEET POTATO FRIES V NF SF

Served with Mango Ketchup & Citrus Aioli 12.

FRESH SEASONAL FRUIT 19 18 19 19 19

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

KEY: Vegetarian* WeVegan* Nut-Free Sesame-Free Dairy-Free GeGluten-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.

Consumer Advisory Information:

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*Consuming raw or undercooked animal foods may increase your risk of a foodborne Ilmess, especially if you have certain medical conditions. Consul your Physician or Public Health Officer for further information.

• Parties will be seated when all members are present at 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 premises.

• Strollers are not permitted in dining area.

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 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 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 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.
- Miss Shirley's Cafe strictly adheres to all laws regarding service of alcohol initials a similely scale such your least to an invarie seguring service of accord, including checking identification. We only accept U.S. vertical driver's licenses with 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
- A maximum of 3 alcoholic beverages will be served per Guest per day. Sho not be served.
 For parties of 6 or more, a 25% gratuity is suggested.
 A maximum of 6 split or separate checks are accepted per party.
 We accept Chipped Credit Cards, Apple & Google Pay.
 Prices and selections subject to change without notice.
 We are committed to providing eco-friendly products to protect our planet.
 Braille and Vegan Menus are available at host stand.

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 & 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)

ON SITE MissShirleys.com

AED