



Award Winning Breakfast, Brunch & Lunch

Voted Maryland's Favorite Restaurant

- Restaurant Association of MD

Mornin' Cocktails

PINEAPPLE MANGO

MARGARITA NF DF GF

Tequila, Triple Sec, Fresh Mango, Pineapple Juice & Club Soda, garnished with Lime Wheel & Sugar Rim 13.

THAT'S MY JAM!

PEACH MAPLE SMASH NF DF GF

Bourbon, Triple Sec, Squeezed Fresh Strawberry Lemonade & House-Made Peach Maple Jam, garnished with Mint & Raw Sugar Rim 13.

SHIRLEY'S CRUSH 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.

MISS MIMOSA 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, BLUEBERRY, STRAWBERRY or PINEAPPLE

BANANA CHOCOLATE CHIP

with Chocolate Syrup

BLUEBERRY & WHITE CHOCOLATE CHIP

CHOCOLATE & WHITE CHOCOLATE CHIP

with Chocolate Syrup

PINEAPPLE UPSIDE DOWN

with Cinnamon Sauce

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, Blueberries or Strawberries +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, Brûlée Bananas, Cinnamon & Powdered Sugar 19.

- 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

HUMMINGBIRD DONUTS V NF

House-Made Banana Pineapple Baked Donuts with Pineapple Cream Cheese Glaze & Toasted Coconut 8.

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

MANGO BBQ SHRIMP DEVEILED EGGS NF DF GF

Topped with Shrimp, Diced Applewood-Smoked Bacon, Southern Coleslaw, Green Onion & Mango BBQ drizzle, dusted with Cajun Spice 14.

HOT HONEY GOAT CHEESE

FRIED DEVEILED EGGS V NF

Fried Egg White stuffed with Goat Cheese, topped with Egg Mix, Roasted Corn, Chives & Hot Honey drizzle 12.

NANA'S GRAPEFRUIT BRÛLÉE V+ NF DF GF

Garnished with Blueberry & Mint 6.

HOMINY FRITTERS V NF

Fried Hominy & Collard Greens Fritters on top of Pimento Cheese Spread, garnished with White Cheddar, Green Onion & Comeback Sauce drizzle, dusted with Cajun Spice 9.

PIMENTO CHEESE BISCUITS V NF

Made with White Cheddar, Green Onion, Pimentos, Jalapeños & Cream Cheese, served with House-Made Peach Maple Jam & Whipped Herb Cream Cheese 10.

PEACH, MANGO & BLUEBERRY

BISCUITS V NF

Served with Hot Honey Butter 10.

FUNKY MONKEY BREAD V NF

Cinnamon-Scented Pull-Apart with Banana Slices, Chocolate Chips & Chocolate Sauce, dusted with Cinnamon & Powdered Sugar 20.

House Specialties

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

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

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.

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.

FIESTA 'N SIESTA SKILLET NF

Grilled Chicken, Shredded Potato & Onion Hash Browns, Red & Yellow Peppers, Sliced Jalapeños, White Cheddar, Pico de Gallo & Avocado Mash, topped with a Sunny Side Up Egg, Fried Corn Tortilla Strips & Chipotle Aioli drizzle, dusted with Cajun Spice* 18.

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.

SOUTHERN SLAMMER SANDWICH NF

Fried Green Tomatoes, Applewood-Smoked Bacon, Avocado Mash, White Cheddar & Fried Egg on Pumpernickel 18.

- Best Breakfast Sandwich in America, Restaurant Hospitality

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.

THE HAM 'N EGGS SAMMY NF

Fried Egg, Havarti, Taylor Pork Roll & Comeback Sauce, Applewood-Smoked Bacon, Red & Yellow Tomato, Bibb Lettuce & Chipotle Aioli on a Triple Sliced Flaxseed Brioche Roll 19.

"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:

Taylor Pork Roll, 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.

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.

FRESH GARDEN OMELET V NF

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

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 26.

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



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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Get Social!

@MissShirleys #MissShirleys

Lighter Side

ANSELA'S OATMEAL **V** **NF** **DF**
Steel Cut Oats, Tri-Colored Quinoa, Vanilla, Agave & Coconut Milk, topped with Strawberry, Mango, Toasted Coconut & Honey drizzle 10.

SHRIMP FRA DIAVOLO SKINNY **NF** **GF**
Crustless Egg White Quiche made with Shrimp, Red & Yellow Peppers & Spinach, topped with Parmesan, garnished with Fra Diavolo Sauce, served with Mixed Greens in a Balsamic Poppysseed Vinaigrette 18.

BWI BREAKFAST BANANA SPLIT **V** **NF**
Chesapeake Gold Farms Vanilla Yogurt with a Whole Banana, Strawberries, Blueberries, Pineapple & House-Made Granola 14.

B'MORE BREAKFAST BOWL **V** **NF** **GF**
Scrambled Egg topped with Parmesan, Roasted Sweet Potato, Sautéed Spinach, Roasted Corn, Roasted Tomato & Onion with Lemon & Dill, Pickled Jalapeños & Sliced Avocado 19.
Add: **Chorizo Sausage or Cranberry Maple Turkey Sausage** +2.

CHARM CITY CRAB SOUP **NF**
Jumbo Lump Crab Meat, Roasted Corn, Red Potatoes, Green Beans, Stewed Tomatoes, Beef & Crab Stock, dusted with Old Bay 13.

OMEGA-3 AVOCADO TOAST **NF**
Avocado Mash, Flaked Salmon, Goat Cheese, Roasted Tomato & Onion Medley with Lemon & Dill on Toasted Multigrain, garnished with Lemon-Herb Aioli 16.
Add: **Poached Egg** +3.

NAPTOWN SALMON SALAD **NF** **GF**
Grilled Salmon, Mixed Greens & Bibb Lettuce, Grilled Diced Pineapple, Black-Eyed Peas, Grape Tomatoes, Red Onion, Asparagus & Goat Cheese, with Lime Vinaigrette 26.

PEACHES 'N GREENS **NF**
Fried Buttermilk Boneless Breast of Chicken, Spinach & Mixed Greens, Peaches, Peppadews, Cucumbers, Roasted Onions, Shredded Parmesan & Sunflower Seeds, with Balsamic Poppysseed Vinaigrette & Mango BBQ drizzle 18.

Sandwiches, Oh My

Choice of: Collard Greens with Ham; Shredded Potato & Onion Hash Browns; Stone Ground Grits with Diced Bacon, Tomato & Chives; Mixed Greens with Balsamic Poppysseed Vinaigrette; Southern Coleslaw; or Smalltimore Summer 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.

COLD SPRING LANE EGG SALAD **V** **NF** **DF**
House-Made Egg Salad with Parsley & Old Bay, Bibb Lettuce, Red & Yellow Tomato on Toasted Multigrain, dusted with Old Bay 15.
Make it a CRABBY EGG SALAD **NF** **DF** with Jumbo Lump Crab Meat 26.

PARK PLACE POWERHOUSE **V** **NF**
Avocado Mash, Spinach, Cucumber, Red & Yellow Tomato, Red Onion, Roasted Red Peppers, Havarti & Lemon-Herb Aioli on Multigrain 15.
Add: **Fried Egg** +3.

HAM & SWISS CROISSANT MELT **NF**
Applewood-Smoked Ham, Melted Swiss, Red & Yellow Tomato, Red Onion, Bibb Lettuce & Honey Mustard Aioli on a Toasted Croissant 18.

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 SMASH BURGER **NF**
Two Angus Beef Patties, Pimento Cheese, Red & Yellow Tomato, Shredded Lettuce, Roasted Onion & Comeback Sauce 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.

SOUTHERN COLESLAW **V** **NF** **DF** **GF**
Green & Red Cabbage, Carrot, Corn, Jalapeño & Cilantro in a Creamy Vinaigrette 6.

SECONDS? / 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.

No Cash Payments. We accept Chipped Credit Cards.

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
 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 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