

Award Winning Breakfast, Brunch & Lunch

Spring 2025 Vegan Menu

Wake Up Your Taste Buds

20GRAPEFRUIT BRÛLÉE 🕪 🕪 🕏 🕞 🚭

Garnished with Blueberry & Mint 7.

ANSELA'S OATMEAL WHIST OF GF

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

VEGAN CHARM CITY CHIA PUDDING TO SEE SECTION OF SECTION

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

SHREDDED POTATO & ONION HASH BROWNS** 6. WHEST OF GE

MIXED GREENS WHIST OF GF

Diced Tomato & Balsamic Poppyseed Vinaigrette 5.

SEASONAL FRUIT MEDLEY WHOSE OF GE

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

Gluten-Free Griddle Cakes

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

Choice of: PLAIN** 18. WHEFFFF

House Specialties

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

VEGAN AVOCADO TOAST 🕪 📭 📴

Avocado Mash, Spinach, Roasted Tomato & Onion Medley with Lemon & Dill on Toasted Sourdough 12.

Substitute: Gluten-Free Bread +2.

VEGAN SPRING SPINACH SALAD 66 68 68 Baby Spinach, Strawberries, Blueberries, Roasted Onions, Cucumber & Sunflower Seeds, with Balsamic Poppyseed Vinaigrette 17.

VEGAN SUMMER CRUNCH SALAD •••••••

Mixed Greens, Shredded Cabbage, Carrot, Cucumber, Tri-Colored Cherry Tomatoes, Red & Yellow Pepper & Green Onion, with Maple Apple Cider Vinaigrette 17.

20 VEGAN POWERHOUSE SANDWICH 49 49 59 09

Avocado Mash, Spinach, Cucumber, Red & Yellow Tomato, Red Onion & Roasted Red Pepper 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: ₩ Vegan** Not-Free SF Sesame-Free DF Dairy-Free GF Gluten-Free 20 Anniversary Favorite *Cross-contact with items containing Gluten and/or Non-Vegan Items.

Consumer Advisory Information:

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 imp preparation. We do not have separate kitchens to prepare allergen-free items or separate dining areas for guests with allergies or intolerances.