

Award Winning Breakfast, Brunch & Lunch

## Winter 2023 Vegan Month Menu March 3rd - 26th

# Wake Up Your Taste Buds

VEGAN SOUTHWEST AVOCADO TOAST @ 

Avocado Mash, Vegan Shredded Mozzarella, Southwest Succotash, Pico de Gallo & Iceberg Lettuce on Toasted Sourdough 10.

VEGAN ANSELA'S OATMEAL (\*\* (\*\*) \*\*\*
Steel Cut Oats, Tri-Colorery Lemon Ginger Jam, Sunflower Spaces & Aggree deligate 10 Seeds & Agave drizzle 10.

# GRAPEFRUIT BRÛLÉE 1948 1956 Garnished with Blueberry & Mint 6.

& Strawberries 9.

## 'EGAN BAGEL & HOUSE-MADE JAM 🕪 👽 📴

Toasted Plain Bagel, served with Blueberry Lemon Ginger Jam 5.

## IIXED GREENS WHERE

Diced Tomato & Balsamic Poppyseed Vinaigrette 5.

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Black-Eyed Peas, Black Beans, Roasted Corn, Grape Tomatoes, Green Onion & Cilantro 6.

WILD RICE SALAD (9 16 96 96 )
Wild Rice, Brussels Sprouts, Granny Smith Apple, Craisins, Red & Green Onion, with Orange Vinaigrette 6.

## **EGAN TWO POTATO** BASKET\*\* V+ NF DF GF

Sweet & Russet Potato Fries 10.

# Gluten-Free Griddle Cakes

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

Choice of: PLAIN\*\* 17. WHERE

FRESH BANANA, BLUEBERRY, STRAWBERRY or PINEAPPLE\*\* 19. WHEF

# **House Specialties**

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Vegan Scrambled Egg topped with Vegan Shredded Mozzarella, Roasted Sweet Potato, Sautéed Spinach, Roasted Corn, Roasted Tomato & Onion with Lemon & Dill, Pickled Jalapeños & Avocado 19.

Vinaigrette 17.

## /EGAN FALL HARVEST KALE & SPINACH SALAD 🕪 📭 📭 😉

Baby Spinach & Kale, Granny Smith Apple, Orange Segments, Grape Tomatoes, Craisins & Pumpkin Seeds with Orange Vinaigrette 15.

e for items below: Shredded Potato & Onion Hash Browns; Wild Rice Salad; Southwest Succotash; or Mixed Greens with Balsamic Poppyseed Vinaigrette. Substitute: Seasonal Fruit Medley +2.

## CAPRESE VEGAN SCRAMBLE 🕫 🛚

Vegan Egg Scramble with Vegan Shredded Mozzarella, Spinach, Grape Tomatoes & Avocado Pesto, served with Toasted Sourdough 19.

## **ROASTED VEGGIE BAGEL SANDWICH**

Toasted Plain Bagel with Black-Eyed Pea & Avocado Mash, Spinach, Roasted Red Pepper & Cremini Mushrooms 15.

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Red Onion & Roasted Red Pepper on Sourdough 14.

KEY: W Vegan No Nut-Free D Dairy-Free G Gluten-Free \*Cross-contact with items containing Gluten and/or Non-Vegan Items.

ling any known food allergies or dietary restrictions prior to ordering. Miss Shirley's Cafe to the introduction of the allergen of concern into the food through close attention during ing processes. However, it is ultimately up to the guest to use his or her individual discret ng whether to order any particular litems. Miss Shirley's Cafe cannot guarantee that allerg g another stage of the food chain process or, even inadvertently, during preparation. We papare allergen-free litems or separate dining areas for guests with allergies or intolerance. urcing, pro e an infor ot have

M. COVID-19 Warming
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 or lead to severe illness and death. According to the Centers for Disease Control and Prevention, senior citiz and clears with underlying medical conditions are especially vulnerable. While on premises of Miss Shir Cafe you voluntarily assume all risks related to exposure to COVID-19. Help keep each other healthy.