

## Spirited Beverages

**Spicy Shirley**  
Shirley's version of a Bloody Mary! Deep Eddy Citrus Vodka, garnished with Green Tomato Slice, Pickled Okra, Peppers, Jalapeño, Celery, Peppadew, Green Olive, Lemon & Lime Wedge, Old Bay Rim 9.99  
**Add 2 oz. of Jumbo Lump Crab Meat** Mrkt.

### Born on the Bay-O Bloody Mary

Deep Eddy Citrus Vodka, garnished with Blackened Shrimp, Tasso Ham, Andouille Sausage, Cheddar, Pickled Okra, Tomato & Celery, Old Bay Rim 13.99  
**Add 2 Slices of Jalapeño-Smoked Bacon** 2.99

### Blackberry Cranberry Crush

Deep Eddy Citrus Vodka, Muddled Fresh Blackberries, Cranberries & Mint Leaves with Simple Syrup, Fresh Lime Juice, Club Soda & Splash of Cranberry Juice, garnished with a Lime Wheel, Blackberry, Cranberries & Mint, Sugar Rim 7.99

### Southern Ruby Crush

Deep Eddy Ruby Red Vodka, Triple Sec, Splash of Club Soda & Fresh Squeezed Grapefruit Juice with Pulp, garnished with a Grapefruit Slice & Mint, Raw Sugar Salt Rim 7.99

### Shirley's Crush

Passion Fruit Vodka, Triple Sec, Splash of Club Soda & Fresh Squeezed Orange Juice with Pulp, garnished with an Orange Slice, Strawberry Slice & Mint, Sugar Rim 7.99

### Miss Mimosa

Champagne & Fresh Squeezed Orange Juice with Pulp, garnished with an Orange & Strawberry Slice 6.99

### Salted Caramel Hot Chocolate

Salted Caramel Pinnacle Vodka, Whipped Cream Pinnacle Vodka & Hot Chocolate, garnished with Whipped Cream, Chocolate Straw, Salted Caramel drizzle, Raw Sugar Salt Rim 7.99

### Beer

Union Craft Brewery  
Duck Pin Pale Ale or Anthem Golden Ale 4.99 per can

### Wine

Nobilo: Sauvignon Blanc or Irony: Pinot Noir 6.99 per glass

## Wake Up Your Taste Buds

**Fried Green Tomatoes**  
Lemon-Herb Aioli & Chow Chow 6.99  
**Add 2 oz. of Jumbo Lump Crab Meat** Mrkt.

**Cone of Sweet Potato Fries**  
Mango Ketchup & Citrus Aioli 6.99

### Buffalo Shrimp Deviled Eggs

Garnished with Bleu Cheese & Celery Chiffonade, drizzled with Tessemæ's All Natural Mild Buffalo Sauce 7.99

### Hey Y'all! Grit Fries

House-Made Stone Ground Grit Fries with Diced Bacon, garnished with local Baltimore BBQ Co. Chesapeake Sauce & Tabasco Aioli 7.99

### House-Made Sweet Potato Tots

Breaded in Graham Cracker Crumbs, Panko & fried, garnished with Mini Marshmallows, Caramel drizzle, Pecans, Cinnamon & Powdered Sugar 6.99

**Funky Monkey Bread**  
**We aren't Monkeying around... Enough to Share!**  
Cinnamon-Scented Pull-Apart with Bananas, Chocolate & Pecans, dusted with Powdered Sugar & Cinnamon 12.99

### S'mores Baked Banana Skillet

Whole Banana, Mini Marshmallows & Chocolate Chips, garnished with Graham Cracker Crumbs, Brûléed Banana, Chocolate Sauce, Powdered Sugar & Mint 6.99

### Cornbread Squares

House-Made Blackberry Bourbon Jam 5.99

### Benne Seed Honey & Cream Cheese Buttermilk Biscuits

House-Made Blackberry Bourbon Jam 5.99

### Broiled Grapefruit Brûlée

Garnished with a Blackberry & Mint 4.99

## Sides

**Stone Ground Grits with Diced Bacon**  
Applewood-Smoked Bacon, Mascarpone & Heavy Cream, garnished with Chives & Tomatoes 4.99  
*\*Grits without Bacon available upon request*

### Mama's Broccoli Salad

Applewood-Smoked Bacon, Red Onion, Golden Raisins & Cheddar Cheese 4.99

### Creamy Dill Cucumber Salad

Cucumber, Red Onion, Sour Cream & Chives 4.99

### Collard Greens with Tasso Ham 4.99

**Seasonal Fruit Medley** 6.99

### Shredded Potato & Onion Hash Browns 4.99

### Applewood-Smoked Country Ham 4.99

### Cranberry Maple Turkey Sausage 3.99

### Chesapeake Chicken Sausage 4.99

### Andouille Sausage 4.99

### Applewood-Smoked Bacon 4.99

### Jalapeño-Smoked Bacon 5.99

### Scrapple 3.99

## House Specialties

**Benne Seed Chicken 'N Waffles**  
Fried Buttermilk Boneless Breast of Chicken Pieces & a Honey Mustard Aioli drizzle on Cheddar Green Onion Waffles with Peppadew-Jalapeño Butter, dusted with Cajun Spice 14.99

**Southern Slammer Sandwich**  
Fried Green Tomato, Applewood-Smoked Bacon, Avocado Mash, Cheddar Cheese & Fried Egg on Pumpnickel & choice of: Stone Ground Grits with Diced Bacon or Shredded Potato & Onion Hash Browns 11.99

**Get Your Grits On**  
Jumbo Blackened Shrimp or Blackened Salmon on Fried Green Tomatoes, Stone Ground Grits with Diced Bacon & Roasted Corn Emulsion, dusted with Cajun Spice 18.99

### Crab Happy Chesapeake Chicken Sammy

Jumbo Lump Crab Cake, Chesapeake Chicken Sausage, Fried Egg, Cheddar Cheese, Sliced Red Tomato & Fried Pickles on a Jumbo English Muffin & choice of: Stone Ground Grits with Diced Bacon or Shredded Potato & Onion Hash Browns, dusted with Old Bay Mrkt.

**Crab Cake & Fried Green Tomato Eggs Benedict**  
Poached Eggs & Mini Jumbo Lump Crab Cakes on Fried Green Tomatoes, Roasted Corn & Grape Tomato Relish with Asparagus & Old Bay Hollandaise, dusted with Old Bay Mrkt.

### Down on the Bayou Benedict

Poached Eggs & Cornmeal Encrusted Fried Oysters, Andouille Sausage & Collard Greens with Tasso Ham on an English Muffin with Cajun Hollandaise, Old Bay Remoulade & Tabasco Bacon Onion Jam, dusted with Cajun Spice Mrkt.

### Mac Crabby

Jumbo Lump Crab Meat with a Five Cheese Blend, Tomatoes, Jalapeño-Smoked Bacon and Roasted Corn, tossed in Cavatappi Pasta, dusted with Old Bay Mrkt.

### Amy's Bagel

Triple-Sliced Bagel with Ducktrap River Smoked Salmon, Red & Yellow Tomatoes, Cucumber, Bermuda Onion, Mixed Greens, Havarti Cheese, Cream Cheese & Capers 16.99



Celebrating a Decade of  
Delicious Daytime Dining!

### Choose dishes from our original menu!

#### Mini German Apple Pancake Skillet

Granny Smith Apples in a Brown Sugar & Cinnamon Butter, garnished with Cinnamon, Powdered Sugar, Salted Caramel drizzle & Granny Smith Apple Chip 8.99

#### Add on:

Fresh Whipped Cream 1.99  
Scoop of Vanilla Ice Cream 2.99

#### Chesapeake Chipped Beef

Chipped Beef, Chesapeake Chicken Sausage Gravy & Spinach over Ciabatta Toast Points, garnished with Diced Tomatoes & Chives, dusted with Old Bay 12.99

#### Baja Napoleon

Egg Round & Cheddar Cheese on top of Grilled Flatbread, garnished with Avocado Mash & Pico De Gallo, drizzled with Cilantro Sour Cream & Roasted Red Pepper Sauce 15.99

#### Coconut Cream Stuffed French Toast

Challah Bread dipped in an Almond Scented Egg Mix, stuffed with Coconut Cream Cheese & Flaked Coconut, garnished with Diced Strawberries & Brûléed Bananas, dusted with Cinnamon & Powdered Sugar 12.99

#### Dishes below come with a choice of side:

Creamy Dill Cucumber Salad, Mama's Broccoli Salad, Southern Coleslaw with Toasted Almonds, Mixed Greens with Balsamic Poppyseed Vinaigrette, Shredded Potato & Onion Hash Browns, Stone Ground Grits with Diced Bacon or Seasonal Fruit Medley.

#### Roland Park Omelet

Artichoke Hearts, Asparagus, Roasted Red Peppers & Goat Cheese, served with a House-Made Biscuit 14.99

#### Ansela's Tuna Melt

Tuna Salad made with Celery, Peppadews & Pickles, Fried Green Tomato, Jalapeño-Smoked Bacon, Pimento Cheese & White Cheddar on an English Muffin 12.99

*Thank you for your continued support!*

**B'More Breakfast Trio of Sliders**  
House-Made Pulled BBQ Pork with local Chesapeake BBQ & Cheddar Cheese; Applewood-Smoked Bacon & Cheddar Cheese; and Spinach, Roasted Red Pepper & Goat Cheese, all with Scrambled Eggs on Mini Challah Rolls & choice of: Stone Ground Grits with Diced Bacon or Shredded Potato & Onion Hash Browns 15.99

#### Shirley's Affair with Oscar

5 oz. Beef Tenderloin Center Cut Filet, topped with Asparagus, Jumbo Lump Crab Meat & Hollandaise on Fried Green Tomatoes & Stone Ground Grits with Diced Bacon, dusted with Old Bay Mrkt

#### Power Greens Skinny

Crustless Egg White Quiche made with Spinach, Broccoli, Collard Greens, Quinoa, Parsley, Basil & Garlic, topped with Havarti Cheese & Roasted Red Pepper drizzle, served with a Veggie Power Salad with Cranberry Apple Cider Vinaigrette 12.99

#### Breakfast Banana Split

Greek Vanilla Yogurt with a Whole Banana, Raspberries, Blueberries & Pineapple topped with House-Made Granola with Nuts 9.99

#### Fall Harvest Apple Steel Cut Oatmeal

Steel Cut Oats & Quinoa infused with Vanilla, Honey, Skim Milk & Apple Cider, garnished with Craisins, Golden Raisins, Pecans & Granny Smith Apple Chip, dusted with Cinnamon 7.99

#### Eddie's Beef 'N Eggs

5 oz. Beef Tenderloin Center Cut Filet on Fried Green Tomatoes, Two Farm Fresh Eggs Any Style & choice of: Stone Ground Grits with Diced Bacon or Shredded Potato & Onion Hash Browns & a House-Made Biscuit 24.99

#### Two Farm Fresh Eggs Any Style

Choice of one meat: Applewood-Smoked Bacon, Cranberry Maple Turkey or Andouille Sausage, Scrapple, or Applewood-Smoked Country Ham & choice of: Stone Ground Grits with Diced Bacon or Shredded Potato & Onion Hash Browns & a House-Made Biscuit 11.99

## Three Egg Omelets

**Choice of:** Creamy Dill Cucumber Salad, Mama's Broccoli Salad, Southern Coleslaw with Toasted Almonds, Mixed Greens with Balsamic Poppyseed Vinaigrette, Shredded Potato & Onion Hash Browns, Stone Ground Grits with Diced Bacon or Seasonal Fruit Medley. Served with a House-Made Biscuit.

### South of the Border Omelet

Grilled Chicken, Red & Yellow Peppers, Tomatoes, Jalapeños, Cheddar Cheese & a dollop of Sour Cream & Avocado Mash 15.99

### Maryland Omelet

Jumbo Lump Crab Meat, Tomatoes & Swiss Cheese, dusted with Old Bay Mrkt.

### Autumn Garden Omelet

Egg White Omelet with Havarti Cheese and Veggie Power Blend; Golden Beets, Broccoli Stalks, Cauliflower Hearts, Brussels Sprouts, Carrots, Kale & Radicchio 14.99

### Bayou Omelet

Blackened Shrimp, Andouille Sausage, Tomatoes & Cheddar Cheese, dusted with Cajun Spice 17.99

### An Omelet To Call Your Own

Make It Your Own with Three Ingredients of Your Choice 14.99

**Additional Ingredient:** .99

Ask your Server about our  
Omelet of the Month!

#### Vegetables & Fruit

Artichoke Hearts  
Asparagus  
Avocado Slices  
Broccoli  
Capers  
Green Apples  
Green Onion  
Jalapeños  
Kalamata Olives  
Pineapple  
Peppadews  
Pepperoncinis  
Roasted Red Peppers  
Sautéed Red Onions  
Tomatoes  
Wild Mushrooms  
Wilted Spinach

#### Cheeses

Bleu  
Brie  
Cream Cheese  
Feta  
Fresh Mozzarella  
Goat  
Havarti  
Parmesan  
Pimento  
Swiss  
White Cheddar

#### Meats

Andouille Sausage  
Applewood-Smoked Bacon  
Applewood-Smoked Country Ham  
Cranberry Maple Turkey Sausage  
Grilled Chicken  
Jalapeño-Smoked Bacon  
Pulled BBQ Pork  
Scrapple  
Smoked Turkey  
Tasso Ham

#### Seafood

Crab Meat Mrkt.  
Grilled Salmon 3.99  
Shrimp 4.99  
Smoked Salmon 3.99

# Cakes On The Griddle

Served with Whipped Butter & Grade A Pure Maple Syrup, dusted with Powdered Sugar & garnished with Raspberry Purée Plate Glaze. **Gluten-Free Pancakes are Available.**

Specialty Pancakes (4) 10.99 Specialty Waffles (4 Mini) 10.99

**Buttermilk Pancakes** (4) 9.99

**Belgian Waffles** (4 Mini) 9.99

**Berry Fresh Waffle Sampler** (4 Mini)  
Blackberry, Blueberry, Raspberry & Strawberry 11.99

**Add on:**  
**Fresh Strawberries & House-Made Whipped Cream** 3.99

**Cinnamon Danish** drizzled with Cream Cheese Icing

**Fresh Banana, Blackberry, Blueberry or Strawberry**

**White Chocolate & Chocolate Chip**  
drizzled with Chocolate Syrup

**Raspberry White Chocolate**

Ask your Server about our  
**Pancake & French Toast of the Month!**

## Soups & Salads

**Chicken & Corn Chowder with Applewood-Smoked Bacon**  
Pulled Roasted Chicken, Roasted Corn, Sweet Potato,  
Applewood-Smoked Bacon & Heavy Cream 4.99 Cup/6.99 Bowl

**A Salad To Call Your Own**  
Make It Your Own with Five Ingredients of Your Choice, tossed in Mixed Greens  
& a House-Made Vinaigrette 12.99 **Additional Ingredient:** .99

**Miss Shirley's Soup of the Day**  
Ask your Server about Chef's selection 4.99 Cup/6.99 Bowl

**Ingredients:**

Almonds	Kalamata Olives
Artichoke Hearts	Pecans
Carrots	Peppadews
Cucumber	Pimentos
Granny Smith Apples	Red Onion
Grape Tomatoes	Roasted Red Peppers
Green Olives	Roasted Shiitake Mushrooms
Hard Boiled Egg	Roasted Vidalia Onions

**Cheese: Vinaigrette:**

Bleu	Balsamic Poppyseed
Cheddar	Cranberry Apple Cider
Feta	Creamy Smoked Tomato
Goat	Creamy Horseradish Caesar
Havarti	
Parmesan	

**Premium Ingredients:**

**Protein: Add 1.99**  
Applewood-Smoked Bacon  
Applewood-Smoked Country Ham  
Jalapeño-Smoked Bacon  
Smoked Turkey

**Fresh Extras: Add 1.99**

Avocado Slices	Raspberries
Blackberries	Red & Yellow Beets
Blueberries	Strawberries
Fresh Mozzarella	

**Add on:**

**Grilled Chicken** 5.99  
**Grilled Salmon** 8.99  
**Blackened Shrimp** 10.99  
**3 oz. Chicken Salad** 4.99

**3 oz. Tuna Salad** 3.99  
**6 oz. Jumbo Lump Crab Cake** Mrkt.  
**Cornmeal-Encrusted Oysters** Mrkt.

**Fall Fuel Up Spinach Salad**

Baby Spinach mixed with Veggie Power Blend, Quinoa, Roasted Red & Yellow Beets, Roasted Vidalia Onions, Granny Smith Apple Slices, Golden Raisins, Pecans & Goat Cheese with Cranberry Apple Cider Vinaigrette & Fried Salt & Pepper Flatbread Crouton 13.99

**Seafood Caesar**

Cornmeal-Encrusted Oysters, Blackened Shrimp, Grilled Salmon, Baby Red & Green Romaine, Red & Yellow Grape Tomatoes & Shaved Parmesan Cheese with Creamy Horseradish Caesar Dressing & Fried Salt & Pepper Flatbread Crouton, dusted with Old Bay Mrkt.

## Sandwiches

**Choice of:** Creamy Dill Cucumber Salad, Mama's Broccoli Salad, Southern Coleslaw with Toasted Almonds, Mixed Greens with Balsamic Poppyseed Vinaigrette, Shredded Potato & Onion Hash Browns, Stone Ground Grits with Diced Bacon or Seasonal Fruit Medley. **Gluten-Free Bread is Available.**

**Hog Wild on a That's How We Roll**

House-Made Pulled BBQ Pork, Southern Coleslaw with Toasted Almonds & Fried Pickles on a Sesame Seed Kaiser Roll with Tabasco Aioli drizzle, dusted with Cajun Spice 12.99

**The Alonsoville**

Smoked Turkey, Brie, Granny Smith Apples, Sprouts, Mixed Greens, Red & Yellow Tomatoes & Honey Mustard on Ciabatta 12.99

**Grandpa's Pulled BBQ Pork Grilled Cheese**

House-Made Pulled BBQ Pork with local Baltimore BBQ Co. Chesapeake Sauce, Pimento Cheese & Roasted Vidalia Onions on Sourdough, dusted with Cajun Spice 11.99

**Cold Spring Lane Hot Brown**

Smoked Turkey, Applewood-Smoked Bacon, Red & Yellow Tomatoes, Parmesan & Cheddar Cheeses on Sourdough Toast, broiled & served Open-Faced 12.99

**Captain Chesapeake Club**

Benne Seed Buttermilk Fried Chicken, Mini Jumbo Lump Crab Cake, Jalapeño-Smoked Bacon, Bibb Lettuce, Red & Yellow Tomatoes & Avocado Mash with Old Bay Remoulade on Sourdough Toast, dusted with Old Bay Mrkt.

**Pratt Street Cheeseburger**

8 oz. Roseda Ground Beef with Bibb Lettuce, Red & Yellow Tomatoes, Bermuda Onion & choice of Cheese on a Sesame Seed Kaiser Roll 12.99

**Wally's West Street Chicken Salad**

Grilled Chicken Salad made with Corn, Peppadews, Jalapeños and Cilantro Aioli, Bibb Lettuce, Red & Yellow Tomatoes on Grilled Flatbread 12.99

**Bubba's Slider Trio**

Blackened Shrimp, Fried Green Tomato, Bibb Lettuce, Pickle Slice & Old Bay Remoulade, all on Mini Challah Rolls, dusted with Cajun Spice 14.99

**Add on:**  
**Applewood-Smoked Bacon** 2.99  
**Fried or Sunny Side Up Egg** 1.99  
**Pulled BBQ Pork** 2.99  
**3 oz. Crab Cake** Mrkt.

**Bay-O Po' Boy**

Cornmeal-Encrusted Oysters or Jumbo Lump Crab Cake, Tabasco Bacon Onion Jam, Bibb Lettuce, Red & Yellow Tomatoes on Ciabatta, dusted with Old Bay Mrkt.

**Cuban Huevos Sandwich**

Applewood-Smoked Country Ham, House-Made Pulled Pork, Swiss Cheese, Fried Egg, Pickles & Creole Mustard on Ciabatta, dusted with Cajun Spice 14.99

**Poppy's Blackened Turkey Burger**

Ground Turkey Breast, Avocado Slices, Red & Yellow Tomatoes, Bibb Lettuce, Chow Chow & choice of Cheese on a Sesame Seed Kaiser Roll, dusted with Cajun Spice 14.99

**Nana's Grilled Cheese**

White Cheddar & Havarti Cheese, Applewood-Smoked Bacon & Red & Yellow Tomatoes on Sourdough 10.99

**California Chicken "BLT"**

Grilled Chicken, Applewood-Smoked Bacon, Red & Yellow Tomatoes, Mixed Greens, Avocado Mash & Citrus Aioli on Ciabatta 13.99

**Veggie Powerhouse**

Avocado Mash, Cucumber, Roasted Red Peppers, Bermuda Onion, Red & Yellow Tomatoes, Sprouts, Shredded Veggie Power Blend & Havarti Cheese, Mixed Greens & Lemon-Herb Aioli on Toasted Multigrain 12.99

## Lunch Combos

**Side by Side**

A Cup of Soup or a Salad (Chopped, Fall Fuel Up Spinach, Field Greens or Caesar) or a Half Sandwich (Wally's Chicken Salad, Tuna Salad on Ciabatta, Alonsoville, Nana's Grilled Cheese, Pulled BBQ Pork Grilled Cheese or Veggie Powerhouse) 13.99

**Triple Play**

A Cup of Soup, a Salad (Chopped, Fall Fuel Up Spinach, Field Greens or Caesar) & a Half Sandwich (Wally's Chicken Salad, Tuna Salad on Ciabatta, Alonsoville, Nana's Grilled Cheese, Pulled BBQ Pork Grilled Cheese or Veggie Powerhouse) 15.99

## Wet Your Whistle

**Fresh Squeezed Juice with Pulp**

Orange, Grapefruit or Strawberry Lemonade 3.99

**Milk**

Whole & Skim (Sustainably Sourced) or Chocolate 2.99

**Rise Up Coffee**

Organic, Local & Fair Trade 2.99\*

**Cranberry Juice** 3.99

**Hot Chocolate**

House-Made Whipped Cream or Mini Marshmallows 2.99

**Eastern Shore Tea Co. Tea**

Hot, Unsweetened or Sweetened 2.99\*

**Apple Juice**

100% American Grown Apples 3.99

**Shirley Temple**

Sierra Mist with a Splash of Grenadine & a Cherry 2.99

**Soda**

Pepsi, Diet Pepsi, Orange, Sierra Mist or Ginger Ale 2.99\*

\* Complimentary Refills

### Corporate Executive Chef Brigitte O. Bledsoe

Roland Park • 513 W. Cold Spring Lane

Inner Harbor • 750 E. Pratt Street

Annapolis • 1 Park Place

Monday - Friday 7 a.m. - 3 p.m. • Saturday & Sunday 7:30 a.m. - 3:30 p.m.

MissShirleys.com

- Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health office for further information.
- We may be unable to seat groups larger than eight at the same table or area during peak business hours.
- Parties will be seated when all members are present at the host station during peak business hours.
- Outside beverages, food, cakes or balloons may not be brought into or consumed on the premises.
- Strollers are not permitted in dining area.

- 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. Please speak to a manager regarding any allergies prior to ordering.

- Miss Shirley's Cafe strictly adheres to all laws regarding the service of alcohol, including checking identification. We don't accept vertical driver's licenses under any circumstance, nor will minors be 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 20% gratuity is suggested.
- We are committed to providing eco-friendly products to protect our planet.
- Plate sharing charge \$2.99.
- A maximum of four split or separate checks are accepted per party.
- Prices and selections subject to change without notice.