

## Lunch Combos

### DOUBLE PLAY

A Cup of Soup or a Salad (Chopped, Fall Fuel Up Spinach, Field Greens or Caesar) & a Half Sandwich (Blackened Chicken Salad, Alonsoville, Nana's Grilled Cheese or Park Place Powerhouse) 13.99

### TRIPLE PLAY

A Cup of Soup, a Salad (Chopped, Fall Fuel Up Spinach, Field Greens or Caesar) & a Half Sandwich (Blackened Chicken Salad, Alonsoville, Nana's Grilled Cheese or Park Place Powerhouse) 15.99

## Wet Your Whistle

### RISE UP COFFEE

Organic, Local & Fair Trade 2.99\*

### EASTERN SHORE TEA CO. TEA

Hot, Unsweetened or Sweetened 2.99\*

### CRANBERRY JUICE 3.99

### APPLE JUICE 100% American Grown Apples 3.99

### FRESH SQUEEZED JUICE WITH PULP

Orange, Grapefruit or Strawberry Lemonade 3.99

### MILK Local Prigel Family Creamery Chocolate

made with Organic Whole Milk 3.99

Whole & Skim (Sustainably Sourced) 2.99

### HOT CHOCOLATE

House-Made Whipped Cream or Marshmallow 2.99

### SHIRLEY TEMPLE

Mist Twst with a Splash of Grenadine & a Cherry 2.99

### SODA

Pepsi, Diet Pepsi, Orange, Mist Twst, Ginger Ale 2.99 \*

\*Complimentary Refills

## Corporate Executive Chef Brigitte Bledsoe

### Consumer Advisory Information:

\*Consuming raw or undercooked animal foods may increase your risk of a food borne illness, especially if you have certain medical conditions. Consult your physician or public health officer 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.

• 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.

• 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.

10/17/16

## Soups & Salads on the lighter side

### MISS SHIRLEY'S GUMBO

Andouille Sausage, Chicken, Shrimp, Crawfish Meat, Okra & Tomatoes, served with Stone Ground Grits with Diced Bacon, dusted with Cajun Spice 4.99 Cup/6.99 Bowl

### SHIRLEY'S SOUP OF THE DAY

Ask your Server about Chef's selection 4.99 Cup/6.99 Bowl

### FALL FUEL UP SPINACH SALAD

Baby Spinach, Roasted Red & Yellow Beets, Roasted Vidalia Onions, Granny Smith Apple Slices, Shiitake Mushrooms, Dried Cranberries, Pumpkin Seeds & Trio with Creamy Buttermilk Goat Cheese Vinaigrette & Farrow of Croutons 13.99

### ANSELA'S SURF & TURF CAESAR

Commeal-Encrusted Oyster, Blackened Shrimp, Grilled Beef Filet, Baby Red & Green Romaine, Red & Yellow Grape Tomatoes & Shaved Parmesan Cheese with Creamy Horseradish Caesar Dressing & Trio of Croutons, dusted with Old Bay\* Mrkt.

### SOUTHERN CHOPPED SALAD

Mixed Greens, Iceberg Lettuce, Jalapeño-Smoked Bacon, Black Eyed Peas, Red & Yellow Grape Tomatoes, Pimentos, Pickled Okra, Bermuda Onion, Roasted Corn, Bleu Cheese & Avocado Slices with Creamy Smoked Tomato Vinaigrette & Trio of Croutons\* 13.99

### 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

#### Ingredients:

Almonds  
Black Eyed Peas  
Carrots  
Cucumber  
Farrow  
Granny Smith Apples  
Grape Tomatoes  
Green Olives  
Kalamata Olives  
Pecans  
Peppadews  
Pimentos  
Pumpkin Seeds  
Quinoa  
Red Onion  
Rstd. Red Peppers  
Rstd. Shiitake Mushrooms  
Rstd. Vidalia Onions

#### Cheese:

Bleu  
Cheddar  
Feta  
Goat  
Havarti  
Parmesan

#### Premium Ingredients:

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

#### Fresh Extras:

**Add 1.99**  
Avocado Slices  
Red & Yellow Beets  
Fresh Mozzarella  
Blackberries  
Blueberries  
Raspberries  
Strawberries

#### Vinaigrette:

Balsamic Poppyseed  
Creamy Buttermilk Goat Cheese  
Creamy Smoked Tomato\*  
Creamy Horseradish Caesar\*

### Add on:

**Grilled Chicken** 5.99

**Grilled Salmon\*** 8.99

**Blackened Shrimp** 10.99

**Fried Cod Filet** 7.99

**4 oz. Blackened Chicken Salad** 4.99

**6 oz. Jumbo Lump Crab Cake** Mrkt.

**Commeal-Encrusted Oysters** Mrkt.

## Sandwiches. Oh my

**Choice of:** Stone Ground Grits with Diced Bacon; Shredded Potato & Onion Hash Browns; Mixed Greens with Balsamic Poppyseed Vinaigrette; Southern Coleslaw with Toasted Almonds; One Potato, Two Potato Salad; Brussels Sprouts Salad; Collard Greens with Tasso Ham or Seasonal Fruit Medley. **Gluten-Free Bread is Available.**

### BLACKENED CHICKEN SALAD

Grilled Blackened Chicken Salad made with local Prigel Family Creamery Organic Plain Yogurt, Roasted Corn & Green Onion, with Bibb Lettuce, Pico De Gallo & Avocado Mash on Ciabatta, dusted with Cajun Spice 12.99

### THE ALONSOVILLE

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

### 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

### CALIFORNIA CHICKEN "BLT"

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

### 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 Comeback Sauce drizzle, dusted with Cajun Spice 12.99

### NOT YOUR BALTIMORE HON'S HOT CODDIE

Benne Seed Buttermilk Fried Cod Filet, Bibb Lettuce, Chow Chow, Pickles & Comeback Sauce on a Sesame Seed Kaiser Roll, dusted with Cajun Spice 14.99

### BAY-O PO' BOY

Three 2 oz. Mini Jumbo Lump Crab Cakes or Cornmeal-Encrusted Oysters, Tabasco Bacon Onion Jam, Old Bay Remoulade, Red & Yellow Tomatoes & Bibb Lettuce on Ciabatta, dusted with Old Bay Mrkt. - **As Seen On Diners, Drive-Ins & Dives!**

### POPPY'S BLACKENED TURKEY BURGER

All-White 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 15.99

### TRIO OF SHOREMAN SLIDERS

Benne Seed Buttermilk Fried Cod Filet with Comeback Sauce & Pickle; Mini Jumbo Lump Crab Cake with Old Bay Remoulade; and Cornmeal-Encrusted Oysters with Buffalo Sauce, all with Bibb Lettuce on Mini Challah Rolls, dusted with Old Bay Mrkt.

### CUBAN HUEVOS SANDWICH

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

### PARK PLACE POWERHOUSE

Cucumber, Roasted Red Pepper, Spinach, Bermuda Onion, Red & Yellow Tomatoes, Avocado Mash, Sprouts, Havarti Cheese & Lemon-Herb Aioli on Toasted Multigrain 12.99

### GRANDPA'S FISHERMAN CLUB

Grilled Salmon, Mini Jumbo Lump Crab Cake, Applewood-Smoked Bacon, Red & Yellow Tomatoes, Bibb Lettuce, Chive Sour Cream & Old Bay Remoulade on Toasted Multigrain, dusted with Old Bay\* Mrkt.

### PRATT STREET CHEESEBURGER

8 oz. local Roseda Farm Black Angus Ground Beef with Bibb Lettuce, Red & Yellow Tomatoes, Bermuda Onion & choice of Cheese on a Sesame Seed Kaiser Roll\* 13.99

### 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.

### NANA'S GRILLED CHEESE

White Cheddar & Havarti Cheese, Applewood-Smoked Bacon, Red & Yellow Tomatoes on Sourdough 12.99



Award Winning Breakfast, Brunch & Lunch

**Roland Park**  
513 W Cold Spring Lane  
Baltimore, MD 21210  
410 889 5272

**Inner Harbor**  
750 E Pratt Street  
Baltimore, MD 21202  
410 528 5373

**Annapolis**  
1 Park Place  
Annapolis, MD 21401  
410 268 5171

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Sat. & Sun. 7:30 am - 3:30 pm



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## House-Made *Mornin'* Cocktails

### MISS MIMOSA

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

### SPICY SHIRLEY

Shirley's version of a Bloody Mary! Deep Eddy 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 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

### BLOODY GOOD "UNION"

Local Union Craft Brewery Anthem Golden Ale, Deep Eddy Vodka, Fresh Lime Juice & Bloody Mary Mix, garnished with 2 Slices of Jalapeño-Smoked Bacon, Celery, Pickled Okra, Lemon Wedge, Green Olive & Jalapeño, Old Bay Rim 12.99

### 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

Pinnacle Tropical Punch 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

### SALTED CARAMEL APPLE CIDER

Salted Caramel Pinnacle Vodka, Whipped Cream Pinnacle Vodka & Chilled Apple Cider, garnished with Whipped Cream, Cinnamon Stick & Mint, Graham Cracker Rim 7.99

### S'MORES HOT CHOCOLATE

Whipped Cream Pinnacle Vodka & Hot Chocolate, garnished with skewer of Marshmallows, Chocolate drizzle, Graham Cracker Crumbs & Mint, Graham Cracker Rim 7.99

### BEER

#### LOCAL UNION CRAFT BREWERY

Duck Pin Pale Ale or Anthem Golden Ale 4.99 per can

### WINE

**NOBILIO:** 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

### BLOODY MARY DEVILED EGGS

Garnished with Green Olives & Celery Chiffonade, dusted with Paprika 5.99 **Add Jalapeño-Smoked Bacon .99 Add 2 oz. of Jumbo Lump Crab Meat** Mrkt.

### FRIED BUFFALO OYSTERS

Made with local Tessemae's All Natural Mild Buffalo Sauce, served with Creamy Buttermilk Goat Cheese Vinaigrette, dusted with Old Bay Mrkt.

### BLACKENED SHRIMP PIMENTO SKILLET

Blackened Shrimp & Pimento Cheese Dip with Spinach, topped with Cheddar Cheese, dusted with Cajun Spice, served with Ciabatta Toast 10.99

### HOUSE-MADE HOT TOTS

Tots filled with Spinach, Shiitake Mushrooms & Goat Cheese, garnished with Chive Sour Cream 7.99

### FUNKY MONKEY BREAD

Cinnamon-Scented Pull-Apart with Bananas, Chocolate & Pecans, dusted with Powdered Sugar & Cinnamon 12.99

**CORNBREAD SQUARES** House-Made Peppadew-Jalapeño Butter, dusted with Cajun Spice 5.99

### BENNE SEED SOUR CREAM & CHIVE BUTTERMILK BISCUITS

Served with House-Made Pepper Jelly & Cream Cheese 5.99

### BRILLED GRAPEFRUIT BRÛLÉE

Garnished with a Blackberry & Mint 4.99

## Shirley's Side Kicks

### STONE GROUND GRITS WITH DICED BACON

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

**SHREDDED POTATO & ONION HASH BROWNS** 4.99

**COLLARD GREENS** with Tasso Ham 4.99

### BRUSSELS SPROUTS SALAD

Roasted Vidalia Onions & Jalapeño-Smoked Bacon 4.99

### ONE POTATO, TWO POTATO SALAD

Yukon & Sweet Potatoes, Hard Boiled Egg, Celery & Green Onion, dusted with Smoked Paprika 4.99

### BLACK EYED PEA SUCCOTASH

Roasted Corn, Red Pepper, Bermuda Onion & Chives

**SEASONAL FRUIT MEDLEY** 6.99

**APPLEWOOD-SMOKED COUNTRY HAM** 4.99

### SCRAPPLE 4.99

**JALAPEÑO-SMOKED BACON** 4.99

**APPLEWOOD-SMOKED BACON** 4.99

**CHESAPEAKE CHICKEN SAUSAGE** 4.99

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

**CRANBERRY MAPLE TURKEY SAUSAGE** 4.99

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

**ANDOUILLE SAUSAGE** 4.99

## House Favorites

### 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 15.99

### GET YOUR GRITS ON

Jumbo Blackened Shrimp, Blackened Salmon or Benne Seed Buttermilk Fried Cod Filet on Fried Green Tomatoes, Stone Ground Grits with Diced Bacon & Roasted Corn Emulsion, dusted with Cajun Spice\* 18.99

### 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

### CRAB HAPPY CHESAPEAKE CHICKEN SAMMY

Jumbo Lump Crab Cake, local Logan's Sausage Company 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.

### AMY'S BAGEL

Triple-Sliced Bagel with Smoked Salmon, Red & Yellow Tomatoes, Cucumber, Bermuda Onion, Mixed Greens, Havarti Cheese, Cream Cheese & Capers 17.99

## As seen on *Food Network's* *Diners, DRIVE-INS & DIVES* "Family Legacies" Episode

### COCONUT CREAM STUFFED FRENCH TOAST

Challah Bread dipped in Egg Mix, stuffed with Coconut Cream Cheese & Flaked Coconut, garnished with Diced Strawberries & Brûléed Bananas, dusted with Cinnamon & Powdered Sugar 13.99

### BAY-O PO' BOY

Three 2 oz. Mini Jumbo Lump Crab Cakes or Cornmeal-Encrusted Oysters, with Tabasco Bacon Onion Jam, Old Bay Remoulade, Bibb Lettuce, Red & Yellow Tomatoes on Ciabatta, dusted with Old Bay, with your choice of sandwich side Mrkt.

### SUNRISE SKILLET

House-Made Pulled BBQ Pork with local Baltimore BBQ Co. Chesapeake Sauce on Cornbread, with Collard Greens made with Tasso Ham & Pimento Cheese, topped with Sunny Side Up Egg & BBQ drizzle\* 14.99

### SOUTHERN SLAMMER SANDWICH

Fried Green Tomato, Applewood-Smoked Bacon, Avocado Mash, Cheddar Cheese & Fried Egg on Pumpernickel & choice of: Stone Ground Grits with Diced Bacon or Shredded Potato & Onion Hash Browns 12.99

*- Awarded Best Breakfast Sandwich in America*

### CRAB CAKE & FRIED GREEN TOMATO EGGS BENEDICT

Poached Eggs & Mini Jumbo Lump Crab Cakes on Fried Green Tomatoes, with Black Eyed Pea Succotash, Asparagus & Old Bay Hollandaise, dusted with Old Bay\* Mrkt.

### LOW COUNTRY OYSTER EGGS BENEDICT

Cornmeal-Encrusted Oysters, Country Ham, Brussels Sprouts Salad & Poached Eggs on a Jumbo English Muffin with Old Bay Hollandaise Sauce, Tabasco Bacon Onion Jam, Chow Chow & Comeback Sauce, dusted with Old Bay\* Mrkt.

### 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. *- Awarded Best Breakfast Dish in Maryland*

### EDDIE'S BEEF 'N EGGS

5 oz. Beef Tenderloin Center Cut Filet on Fried Green Tomatoes, Two Cage Free Farm Fresh Eggs Any Style & choice of: Stone Ground Grits with Diced Bacon or Shredded Potato & Onion Hash Browns, served with a House-Made Biscuit\* 25.99

### TWO CAGE FREE 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, served with a House-Made Biscuit\* 11.99

## Lighter Side

### FALL ANCIENT GRAINS STEEL CUT OATMEAL

Steel Cut Oats & Farro infused with Vanilla, Honey & Skim Milk, garnished with Quinoa, Pumpkin Seeds, Dried Cranberries & Maple drizzle, dusted with Cinnamon 8.99

### EASTERN SHORE SKINNY

Crustless Egg White Quiche made with Jumbo Lump Crab Meat, Shrimp, Asparagus & Tomatoes, topped with Fresh Mozzarella Cheese, served with Mixed Greens & garnished with Old Bay Remoulade, dusted with Old Bay 15.99

### BREAKFAST BANANA SPLIT

Triple Prigel Family Creamery Organic Honey Yogurt with a Whole Banana, Strawberries, Raspberries, Blueberries & Pineapple, topped with House-Made Granola with Nuts 10.99

## Three Egg Omelets

**Choice of:** Stone Ground Grits with Diced Bacon; Shredded Potato & Onion Hash Browns; Mixed Greens with Balsamic Poppysseed Vinaigrette; Southern Coleslaw with Toasted Almonds; One Potato, Two Potato Salad; Brussels Sprouts Salad; Collard Greens with Tasso Ham or Seasonal Fruit Medley. **Served with a House-Made Biscuit. We use Cage Free Eggs!**

### BAYOU OMELET

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

### HEALTHY 'HOT MESS' SCRAMBLE

Egg White Scramble with Broccoli, Spinach, Avocado, Peppadews, Sweet Potatoes, Quinoa & Sprouts, served with Toasted Multigrain instead of Biscuit 14.99

### SOUTH OF THE BORDER OMELET

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

### MARYLAND OMELET

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

### AN OMELET TO CALL YOUR OWN

Make It Your Own with Three Ingredients of Your Choice 14.99 **Additional Ingredient:** .99

Vegetables & Fruit	Cheeses	Meats
Asparagus	Bleu	Andouille Sausage
Avocado	Brie	Applewood-Smoked Bacon
Broccoli	Cream Cheese	Applewood-Smoked Country Ham
Capers	Feta	Cranberry Maple Turkey Sausage
Green Apples	Fresh Mozzarella	Grilled Chicken
Green Onion	Goat	Jalapeño-Smoked Bacon
Jalapeños	Havarti	Pulled BBQ Pork
Kalamata Olives	Parmesan	Scrapple
Peppadews	Swiss	Smoked Turkey
Pepperoncinis	White Cheddar	Tasso Ham
Pico De Gallo	Pimentos	<b>Seafood</b>
Pineapple	Roasted Red Peppers	Crab Meat Mrkt.
Sauteed Red Onions	Tomatoes	Grilled Salmon* 3.99
Wild Mushrooms	Wild Mushrooms	Shrimp 4.99
Wilted Spinach	Wilted Spinach	Smoked Salmon 3.99

## Griddle Cakes...

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

**BUTTERMILK PANCAKES** (4) 9.99

**BELGIAN WAFFLES** (4 Mini) 9.99

**SPECIALTY PANCAKES** (4) or **WAFFLES** (4 Mini) 10.99

**Choice of:**

### CINNAMON DANISH

drizzled with Cream Cheese Icing **Add on:** Local Prigel Family Creamery Apple Strudel Ice Cream made with Organic Whole Milk 2.99

**BANANA CHOCOLATE CHIP**

drizzled with Chocolate Syrup

**RASPBERRY WHITE CHOCOLATE**

**FRESH BANANA, BLACKBERRY, BLUEBERRY, RASPBERRY OR STRAWBERRY**

**BERRY FRESH WAFFLE SAMPLER** (4 Mini)

Blackberry, Blueberry, Raspberry & Strawberry 11.99

**Add on:**

**FRESH STRAWBERRIES & HOUSE-MADE WHIPPED CREAM** 3.99

**APPLE STRUDEL ICE CREAM** 2.99

*- Made with Organic Whole Milk from local Prigel Family Creamery*