

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

Apple Juice

100% American Grown Apples 3.99

Cranberry Juice 3.99

Milk

Whole & Skim (Sustainably Sourced) or Chocolate 2.99

Hot Chocolate

House-Made Whipped Cream or Mini Marshmallows 2.99

Shirley Temple

Sierra Mist with a Splash of Grenadine & a Cherry 2.99

Rise Up Coffee

Organic, Local & Fair Trade 2.99*

Eastern Shore Tea Co. Tea

Hot, Unsweetened or Sweetened 2.99*

Soda

Pepsi, Diet Pepsi, Orange, Sierra Mist or 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.

• 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.

• 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.

• We are committed to providing eco-friendly products to protect our planet.

• Plate sharing charge \$2.99.

• For parties of six or more, a 20% gratuity is suggested.

• A maximum of four split or separate checks are accepted per party.

• Prices and selections subject to change without notice.

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

Miss Shirley's Soup of the Day

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

Southern Chopped Salad

Mixed Greens, Iceberg Lettuce, Red & Yellow Grape Tomatoes, Pimentos, Pickled Okra, Bermuda Onion, Roasted Corn, Bleu Cheese, Avocado Slices & Jalapeño-Smoked Bacon with Creamy Smoked Tomato Vinaigrette & Fried Salt & Pepper Flatbread Crouton* 13.99

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.

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	Kalamata Olives	Premium Ingredients:
Artichoke Hearts	Pecans	Protein: Add 1.99
Carrots	Peppadews	Applewood-Smoked Bacon
Cucumber	Pimentos	Applewood-Smoked Country Ham
Granny Smith Apples	Red Onion	Jalapeño-Smoked Bacon
Grape Tomatoes	Roasted Red Peppers	Smoked Turkey
Green Olives	Roasted Shiitake Mushrooms	
Hard Boiled Egg	Roasted Vidalia Onions	

Cheese: Bleu **Vinaigrette:** Balsamic Poppyseed **Fresh Extras: Add 1.99**

Cheddar **Cranberry Apple Cider** Avocado Slices

Feta **Creamy Smoked Tomato*** Blackberries

Goat **Creamy Horseradish Caesar*** Blueberries

Havarti **Fresh Mozzarella** Fresh Mozzarella

Parmesan **Raspberries** Raspberries

Red & Yellow Beets Red & Yellow Beets

Strawberries Strawberries

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.

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

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

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

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.

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

California Chicken "BLT"

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

The Alonsoville

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

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

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

Nana's Grilled Cheese

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

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

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

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

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.

Miss Shirley's

CAFE

Award Winning Breakfast, Brunch & Lunch

10th

ANNIVERSARY

2005-2015

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

Mon. - Fri. 7 a.m. - 3 p.m.

Sat. & Sun. 7:30 a.m. - 3:30 p.m.



Check for participating delivery locations at OrderUp.com.



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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

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

Miss Mimosa

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

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 Tessemae'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

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

🍷 Funky Monkey Bread

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

Cornbread Squares

House-Made Blackberry Bourbon Jam 5.99

Benne Seed Honey & Cream Cheese Buttermilk Biscuits

House-Made Blackberry Bourbon Jam 5.99

Boiled 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 Pumpernickel & 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

🍷 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 Skiny

Crustless Egg White Quiche made with Spinach, Broccoli, Collard Greens, Quinoa, Parsley, Basil & Garlic, topped with Havarti Grits & 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



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 9.99

Add on: Fresh Whipped Cream 1.99 or 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 lunch side:

Roland Park Omelet

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

Ansel'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

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.

🍷 Bayou Omelet

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

🍷 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

South of the Border Omelet

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

An Omelet To Call Your Own

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

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

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

Fresh Banana, Blackberry, Blueberry or Strawberry

🍷 Cinnamon Danish drizzled with Cream Cheese Icing

Raspberry White Chocolate

White Chocolate & Chocolate Chip drizzled with Chocolate Syrup

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

🍷 Ask your Server about our 🍷
Omelet, Pancake & French Toast of the Month!