

### House-Made Mornin' Cocktails

#### SHIRLEY'S CRUSH

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

#### SOUTHERN RUBY CRUSH

Three Olives Pink Grapefruit Vodka, Triple Sec, Splash of Club Soda & Squeezed Fresh Grapefruit Juice with Pulp, garnished with a Grapefruit Slice & Mint, Raw Sugar-Salt Rim 7.99

#### CHOCOLATE COVERED PRETZEL HOT COCOA

Whipped Cream Pinnacle Vodka, Salted Caramel Pinnacle Vodka & Hot Chocolate, garnished with Crushed Pretzels, Chocolate drizzle & House-Made Whipped Cream, Crushed Pretzel & Sugar Rim 7.99

#### SPICY SHIRLEY

Shirley's version of a Bloody Mary! Three Olives 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

Three Olives 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 3.99

#### MISS MIMOSA

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

#### WINTER BOURBON SMASH

Bourbon, Triple Sec, Squeezed Fresh Orange Juice with Pulp, House-Made Raspberry Cranberry Bourbon Jam, Splash of Club Soda & Maple Syrup, garnished with Orange Slices & Cranberries 8.99

#### WINE

##### LOCAL BOORDY VINEYARDS

Seyval-Chardonnay-Vidal or Cabernet Sauvignon 6.99 per glass

#### BEER

##### LOCAL UNION CRAFT BREWERY

Duck Pin Pale Ale or Anthem Golden Ale 5.99 per can

SEASONAL 6.99 per can

## Three Egg Omelets

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

#### BAYOU OMELET

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

#### FRIED CHICKEN, BISCUITS & GRAVY OMELET

Fried Buttermilk Chicken Pieces, Peppadews, Green Onion & White Cheddar Cheese, topped with a House-Made Biscuit & Chesapeake Chicken Sausage Gravy 15.99

#### HEALTHY 'HOT MESS' SCRAMBLE

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

#### SOUTH OF THE BORDER OMELET

Grilled Chicken, Red & Yellow Pepper, Jalapeños, White Cheddar Cheese, Pico de Gallo, Avocado Mash & a dollop of Sour Cream 15.99

#### MARYLAND OMELET

Jumbo Lump Crab Meat, Tomato & 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

Asparagus  
Avocado  
Broccoli  
Capers  
Green Apple  
Green Onion  
Jalapeños  
Kalamata Olive  
Peppadews  
Pico de Gallo  
Pimentos  
Pineapple  
Roasted Red Pepper  
Sautéed Red Onion  
Tomato  
Wild Mushroom  
Wilted Spinach

##### Cheeses

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

##### Meats

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

##### Seafood

Jumbo Lump Crab Meat Mrkt.  
Grilled Salmon\* 3.99  
Blackened Shrimp 4.99  
Smoked Salmon 3.99

## Wake Up Your Taste Buds

#### FRIED GREEN TOMATOES

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

#### LOADED SOUTHERN FRIED DEVILED EGGS

Breaded in Panko and fried, filled with Cheddar & Chives, topped with Jalapeño-Smoked Bacon & garnished with local Huckle's Late Harvest Jalapeño Aioli & Baltimore BBQ Co. Chesapeake Sauce, dusted with Cajun Spice 6.99

#### ONE POTATO, TWO POTATO FRY BASKET

Mix of Sweet & Russet Potato Shoestring Fries, served with local Huckle's Late Harvest Jalapeño Aioli 6.99

#### BUFFALO CAULIFLOWER BITES

Roasted Cauliflower with local Chuck's Trading Post Buffalo Sauce, served with House-Made Creamy Buttermilk Ranch 5.99

#### CHEESY CHICKEN CHILI DIP

House-Made Pulled Chicken, Black Eyed Peas, Green Chili Peppers & Green Onion, topped with White Cheddar Cheese & Pico de Gallo, dusted with Cajun Spice & served with Ciabatta Toast 9.99

#### BROILED GRAPEFRUIT BRÛLÉE

Garnished with a Blackberry & Mint 4.99

#### BENNE SEED CHEDDAR, ROASTED CORN & JALAPEÑO BUTTERMILK BISCUITS

House-Made Raspberry Cranberry Bourbon Jam 5.99

#### CORNBREAD SQUARES

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

#### FUNKY MONKEY BREAD

We aren't monkeying around... enough to share!  
Cinnamon-Scented Pull-Apart with Banana, Chocolate & Pecans, dusted with Powdered Sugar & Cinnamon 12.99

#### STRAWBERRY CHOCOLATE CHEESECAKE BITES

Fresh Strawberries filled with a mix of Chocolate, Cream Cheese, Goat Cheese & Mascarpone, garnished with a White Chocolate Chip, Chocolate Sauce & Chocolate Cookie Crumble 5.99

## House Favorites

#### BENNE SEED CHICKEN 'N WAFFLES

Fried Buttermilk Boneless Breast of Chicken Pieces with a Honey Mustard Aioli drizzle & Cheddar Green Onion Waffles with Peppadew-Jalapeño Butter, dusted with Cajun Spice 15.99

#### SOUTHERN SLAMMER SANDWICH

Fried Green Tomato, Applewood-Smoked Bacon, Avocado Mash, White Cheddar Cheese & Fried Egg on Pumpnickel & choice of: Stone Ground Grits with Diced Bacon or Shredded Potato & Onion Hash Browns 13.99  
- Best Breakfast Sandwich in America, Restaurant Hospitality Magazine

#### 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, 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 Tomato, Cucumber, Red Onion, Mixed Greens, Havarti Cheese, Cream Cheese & Capers 17.99

#### BBQ MAC & CHEESE SKILLET

House-Made Pulled BBQ Pork with local Baltimore BBQ Co. Chesapeake Sauce, Collard Greens with Tasso Ham & Cavatappi Pasta with Roasted Corn, Tomato & Diced Jalapeño-Smoked Bacon in a Five Cheese Blend, garnished with Baltimore BBQ Co. Chesapeake Sauce & Cornbread Crumble, dusted with Cajun Spice 14.99

#### MAINLAND LOCO MOCO SKILLET

8 oz. local Roseda Farm Black Angus Ground Beef Burger, Stone Ground Grits with Diced Bacon, Sautéed Mushrooms, Brown Gravy & Green Onion, topped with Sunny Side Up Egg\* 15.99

## Lighter Side

#### FARMERS MARKET SKINNY

Crustless Egg White Quiche made with Roasted Red Pepper, Brussels Sprouts, Cauliflower, Carrots & Vidalia Onion, topped with Havarti Cheese, garnished with Lemon-Herb Aioli & served with Mixed Greens 11.99

#### APPLE CRANBERRY PIE OATMEAL

Steel Cut Oats & Quinoa infused with Vanilla, Honey & Skim Milk, garnished with Cinnamon Apple Cranberry Compote, Crumble topping & drizzled with Maple Syrup, dusted with Cinnamon 8.99

#### 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  
- As seen on Food Network's Diners, Drive-Ins & Dives

#### 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 12.99

#### 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.

#### OYSTER FELLER

Cornmeal-Encrusted Oysters, Chesapeake Chicken Sausage Gravy, Stone Ground Grits with Diced Bacon, Egg Round with Pimento Cheese, Tabasco Bacon Onion Jam & Chow Chow, dusted with Old Bay Mrkt.

#### SHIRLEY'S AFFAIR WITH OSCAR

5 oz. Black Angus Filet, topped with Asparagus, Jumbo Lump Crab Meat & Hollandaise on Fried Green Tomatoes & Stone Ground Grits with Diced Bacon, dusted with Old Bay\* Mrkt.  
- Best Breakfast Dish in Maryland, Food Network Magazine

#### EDDIE'S BEEF 'N EGGS

5 oz. Black Angus 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 Sausage, Andouille Sausage, Scrapple, or Applewood-Smoked Ham & choice of: Stone Ground Grits with Diced Bacon or Shredded Potato & Onion Hash Browns, served with a House-Made Biscuit\* 12.99

#### GET YOUR VEGGIES BOWL

Sautéed Farro, Sweet Potato, Roasted Red Pepper, Mushrooms, Spinach & Black Eyed Peas, tossed in Balsamic Poppyseed Vinaigrette, topped with Sliced Avocado 14.99  
Add on:  
Fried or Sunny Side Up Egg\* 1.99 Grilled Chicken 5.99  
Blackened Shrimp 10.99 Grilled Salmon\* 8.99

#### BREAKFAST BANANA SPLIT

Organic Vanilla Yogurt with a Whole Banana, Strawberries, Raspberries, Blueberries & Pineapple, topped with House-Made Granola 10.99

# Griddle Cakes

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

## **BANANA CHOCOLATE CHIP**

drizzled with Chocolate Syrup

## **RASPBERRY WHITE CHOCOLATE**

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

## **TRIPLE B CAKES**

Buckwheat, Banana & Blueberry 11.99

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

Blackberry, Blueberry, Raspberry & Strawberry 11.99

## **CINNAMON RAISIN CHALLAH FRENCH TOAST**

Dipped in Egg Mix, drizzled with Cinnamon Sauce, dusted with Cinnamon & Powdered Sugar 12.99

**Add on:**

**FRESH STRAWBERRIES & HOUSE-MADE**

**WHIPPED CREAM** 3.99

# Shirley's Side Kicks

**SHREDDED POTATO & ONION HASH BROWNS** 4.99

**COLLARD GREENS** with Tasso Ham 4.99

**SOUTHERN COLESLAW** with Toasted Almonds 4.99

**BLACK EYED PEA SUCCOTASH** 4.99

Roasted Corn, Red Pepper, Red Onion & Chives

**STONE GROUND GRITS WITH DICED BACON** 4.99

Applewood-Smoked Bacon, Mascarpone & Heavy Cream, garnished with Chives & Tomato

*\*Grits without Bacon available upon request*

**BRUSSELS SPROUTS SALAD** 4.99

Shredded Brussels Sprouts, Dried Cranberries, Granny Smith Apple & Red Onion tossed in Apple Cider Maple Vinaigrette

**SEASONAL FRUIT MEDLEY** 6.99

**APPLEWOOD-SMOKED HAM** 4.99

**SCRAPPLE** 4.99

**JALAPEÑO-SMOKED BACON** 5.99

**APPLEWOOD-SMOKED BACON** 5.99

**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

# 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

**SQUEEZED FRESH JUICE WITH NATURAL PULP**

Orange, Grapefruit & Strawberry Lemonade 3.99

**MILK** Whole & Skim (Sustainably Sourced) 2.99

Chocolate (Sustainably Sourced) 3.99

**HOT CHOCOLATE**

House-Made Whipped Cream 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

# Soups & Salads

## **CHICKEN & CORN CHOWDER**

Pulled Roasted Chicken, Roasted Corn, Sweet Potato & Applewood-Smoked Bacon 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

## **SOUTHERN CHOPPED SALAD**

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

## **SPINACH & KALE SALAD**

Baby Spinach, Baby Kale, Roasted Red & Yellow Beets, Cauliflower, Mushrooms, Vidalia Onion, Farro, Goat Cheese & Dried Cranberries with Creamy Buttermilk Ranch Dressing & Trio of Croutons 12.99

## **SEAFOOD CAESAR SALAD**

Cornmeal-Encrusted Oysters, Blackened Shrimp, Grilled Salmon, Baby Red & Green Romaine, Red & Yellow Grape Tomatoes & Shaved Parmesan Cheese with Creamy Horseradish Caesar Dressing & Trio of Croutons, 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 10.99  
**Additional Ingredient:** .99

### **Ingredients:**

Almonds  
Black Eyed Peas  
Carrots  
Cucumber  
Farro  
Granny Smith Apple  
Grape Tomatoes  
Green Olive  
Kalamata Olive  
Pecans

Peppadews  
Pimentos  
Pumpkin Seeds  
Quinoa  
Red Onion  
Rstd. Red Pepper  
Rstd. Shiitake Mushroom  
Rstd. Vidalia Onion  
Sunflower Seeds

### **Cheese:**

Bleu  
Cheddar  
Feta  
Goat  
Havarti  
Parmesan

### **Vinaigrette:**

Balsamic Poppyseed, Creamy Buttermilk Ranch, Creamy Smoked Tomato\* & Creamy Horseradish Caesar\*

### **Premium Ingredients:**

**Protein:** Add 1.99  
Applewood-Smoked Bacon  
Applewood-Smoked 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

### **Add on:**

**Grilled Chicken** 5.99

**Grilled Salmon\*** 8.99

**Blackened Shrimp** 10.99

**4 oz. Fajita Chicken Salad** 4.99

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

**Cornmeal-Encrusted Oysters** Mrkt.

# Sandwiches, Oh my

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

## **BÁNH MÌ**

House-Made Pulled Pork, Cucumber, Cilantro, Pickled Carrot, Radish & Jalapeño with local Huckle's Late Harvest Jalapeño Aioli on Ciabatta 13.99

## **POPPY'S FRIED CHICKEN CLASSIC**

Fried Buttermilk Boneless Breast of Chicken Pieces, Havarti Cheese, Red & Yellow Tomatoes, Bibb Lettuce & Pickles with House-Made Creamy Buttermilk Ranch & local Chuck's Trading Post Buffalo Sauce on a Sesame Seed Kaiser Roll 13.99

## **GRANDPA'S PULLED BBQ PORK GRILLED CHEESE**

House-Made Pulled BBQ Pork with local Baltimore BBQ Co. Chesapeake Sauce, Pimento Cheese & Roasted Vidalia Onion on Sourdough, dusted with Cajun Spice 12.99

## **FAJITA CHICKEN SALAD**

Fajita Seasoned Grilled Chicken Salad made with Green Onion, Red & Yellow Peppers, topped with Shredded White Cheddar Cheese, Pico de Gallo, Avocado Mash & Bibb Lettuce on Ciabatta 13.99

## **THE ALONSOVILLE**

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

## **COLD SPRING LANE HOT BROWN**

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

## **CALIFORNIA CHICKEN "BLT"**

Grilled Chicken, Applewood-Smoked Bacon, Red & Yellow Tomato, Mixed Greens, Avocado Mash & Citrus Aioli on Ciabatta 14.99

## **GRANDMA ANSELA'S SEAFOOD SLIDERS**

Mini Crab Cake with Old Bay Remoulade; Blackened Shrimp with Fried Green Tomato & local Huckle's Late Harvest Jalapeño Aioli; and Buffalo Cornmeal-Encrusted Oyster with local Chuck's Trading Post Buffalo Sauce & Creamy Buttermilk Ranch, all with Bibb Lettuce on Mini Challah Rolls, dusted with Old Bay Mrkt.

### **Consumer Advisory Information:**

\*Consuming raw or undercooked animal foods may increase your risk of a foodborne 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.

Roland Park • 513 W Cold Spring Lane  
Inner Harbor • 750 E Pratt Street  
Annapolis • 1 Park Place

Monday - Friday 7 am - 3 pm  
Saturday & Sunday 7:30 am - 3:30 pm

**@MissShirleys**  
**#ShirleysLove**

    

**MissShirleys.com**

9/25/17