

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

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

Strawberry Lemonade Mojito
Deep Eddy Citrus Vodka, Muddled Fresh Strawberries & Mint Leaves with Simple Syrup, Fresh Squeezed Strawberry Lemonade, Fresh Lime Juice, garnished with a Lime Wedge, Strawberry Slice & Mint, Sugar Rim 7.99

Beer
Heavy Seas: Pale Ale or Seasonal 4.99 per bottle

Wine
Nobilo: Sauvignon Blanc & 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

BBQ Deviled Eggs
Pulled BBQ Chicken & Southern Coleslaw with Toasted Almonds, garnished with local Baltimore BBQ Co. Chesapeake Sauce, dusted with Cajun Spice 6.99

Southern Grit Fritters
House-Made Stone Ground Grit Fritters made with Applewood-Smoked Bacon & filled with Pimento Cheese, garnished with Tabasco Aioli 7.99

Sweet Corn Cakes
Lemon-Herb Aioli & Chow Chow 5.99

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

Strawberry Cheesecake Bites
Fresh Strawberries stuffed with Cream Cheese, Goat Cheese & Mascarpone, garnished with a Blueberry & Graham Cracker Crumbs 5.99

Dixie Cornbread Squares
House-Made Peach-Jalapeño Jam & Peppadew-Jalapeño Butter, dusted with Cajun Spice 5.99

Benne Seed, Corn & Jalapeño Biscuits
Served with Peach-Jalapeño Jam 5.99

Broiled Grapefruit Brûlée
Garnished with a Blackberry & Mint 4.99

Sides

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

Smokin' Summer Macaroni Salad
Celery, Carrots, Pimentos, Green Onions & Smoked Paprika Aioli, dusted with Smoked Paprika 4.99

Cucumber & Tomato Salad
Cucumber, Red & Yellow Grape Tomatoes, Red Onion & Chives 4.99

Seasonal Fruit Medley 6.99
Shredded Potato & Onion Hash Browns 4.99
Chesapeake Chicken Sausage 4.99
Applewood-Smoked Bacon 4.99
Andouille Sausage 4.99
Country Turkey Sausage 3.99
Scrapple 3.99

House Specialties

Benne Seed Chicken 'N Waffles
Fried 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

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

B'More Breakfast Trio of Sliders
House-Made Pulled BBQ Chicken 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

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

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 Sauce, dusted with Old Bay Mrkt.

Soft Shell Feller Benedict
Cornmeal-Encrusted Soft Shell, Chesapeake Chicken Sausage Gravy, Stone Ground Grits with Diced Bacon & Poached Eggs on a Jumbo English Muffin with Pimento Cheese, Old Bay Hollandaise Sauce, Tabasco Bacon Onion Jam & Chow Chow, dusted with Old Bay Mrkt.

10 Celebrating a Decade of
Delicious Daytime Dining!

Choose dishes from our original menu!

Sweet Corn Cake Benedict
Poached Eggs on Sweet Corn Cakes, Roasted Corn & Grape Tomato Relish, Cajun Hollandaise Sauce with Roasted Red Pepper & Chive Oil drizzle 13.99

Breakfast Kabobs
Andouille Sausage, Applewood-Smoked Bacon, Sweet Potatoes, Granny Smith Apples, Yellow Grape Tomatoes, Vidalia Onions & Peppadews with Mango drizzle, served with Mixed Greens 12.99

Fruit Mosaic with Cottage Cheese
A Mélange of Kiwi, Pineapple, Star Fruit, Red Grapes, Strawberries, Blueberries, Raspberries & Blackberries with Mango drizzle 10.99

Dishes below come with a choice of lunch side:

Smoked Salmon Club
Ducktrap River Smoked Salmon, Applewood-Smoked Bacon, Bermuda Onion, Bibb Lettuce, Red & Yellow Tomatoes & Old Bay Remoulade on Sourdough & Pumpernickel Toast 17.99

Crab & Shrimp Salad Sandwich
Bibb Lettuce, Red & Yellow Tomatoes on Sourdough & Pumpernickel, dusted with Old Bay Mrkt.

Meet Me at the Yard Kosher All-Beef Hot Dog
Grilled & wrapped in Jalapeño-Smoked Bacon with Spicy Mango Relish on a Pretzel Roll 11.99

Thank you for your continued support!

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

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

Fiesta Skinny
Crustless Egg White Quiche made with Taco Seasoned Ground Turkey, Cheddar Cheese, Diced Tomatoes & Green Onions, garnished with Tabasco Aioli, served with Shredded Iceburg & Avocado Mash 12.99

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

Bee's Knees Steel Cut Oatmeal
Steel Cut Oats & Quinoa infused with Vanilla, Honey & Skim Milk, garnished with Blueberries, Sliced Banana, Sliced Almonds & Honey drizzle 7.99

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

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, Turkey or Andouille Sausage, Scrapple, or Smoked 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:** Cucumber & Tomato Salad, Smokin' Summer Macaroni 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

Summer Garden Omelet
Egg White Omelet with Broccoli, Asparagus, Corn, Tomatoes & Havarti Cheese 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

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

Ask your Server about our
Omelet of the Month!

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

 **Cinnamon Danish** drizzled with Cream Cheese Icing

Fresh Banana, Blackberry, Blueberry or Strawberry

White Chocolate & Chocolate Chip
drizzled with Chocolate Syrup

Raspberry White Chocolate

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
Pancake & French Toast of the Month!*

Soups & Salads

 **Miss Shirley's Traditional Vegetable Crab Soup**
Jumbo Lump Crab Meat, Roasted Corn, Green Beans, Stewed Tomatoes, Beef & Crab Stock, & Old Bay 4.99 Cup/6.99 Bowl
Add 2 oz. of Jumbo Lump Crab Meat Mrkt.

Miss Shirley's Soup of the Day

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

 **Dixie 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 & Black Pepper Crouton 13.99

 **Salad Sampler Trio**

Crab & Shrimp Salad, Avocado Spa Chicken Salad and Egg Salad served on top of Pumpernickel & Sourdough Rounds with Mixed Greens, Avocado Slices, Red & Yellow Tomatoes, Kalamata & Green Olives Mrkt.

Spring Into Summer Spinach Salad

Baby Spinach, Strawberries, Blueberries, Roasted Shiitake Mushrooms, Roasted Vidalia Onions, Toasted Almonds & Goat Cheese with Balsamic Poppyseed Vinaigrette & Black Pepper Crouton 13.99

Seafood Caesar

Jumbo Lump Crab Meat, Blackened Shrimp, Grilled Salmon, Baby Red & Green Romaine, Red & Yellow Grape Tomatoes & Shaved Parmesan Cheese with Creamy Horseradish Caesar Dressing & Black Pepper 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	Pecans
Carrots	Peppadews
Corn	Pickled Okra
Cucumber	Pimentos
Grape Tomatoes	Red Onion
Green Olives	Roasted Red Peppers
Hard Boiled Egg	Roasted Shiitake Mushrooms
Kalamata Olives	Roasted Vidalia Onions

Cheese:

Asiago	Balsamic Poppyseed
Bleu	Creamy Smoked Tomato
Cheddar	Creamy Horseradish Caesar
Feta	
Goat	
Havarti	
Parmesan	

Vinaigrette:

Premium Ingredients:

Protein: Add 1.99

Applewood-Smoked Bacon
Jalapeño-Smoked Bacon
Smoked Ham
Smoked Turkey

Fresh Extras: Add 1.99

Avocado Slices	Fresh Mozzarella
Blackberries	Raspberries
Blueberries	Strawberries

Add on:

Grilled Chicken 5.99

Grilled Salmon 8.99

Grilled Shrimp 10.99

3 oz. Avocado Spa Chicken Salad 4.99

3 oz. Crab & Shrimp Salad Mrkt.

3 oz. Egg Salad 3.99

6 oz. Jumbo Lump Crab Cake Mrkt.

Cornmeal-Encrusted Soft Shell Mrkt.

Sandwiches

Choice of: Cucumber & Tomato Salad, Smokin' Summer Macaroni 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.**

Grandpa's BBQ on a That's How We Roll

House-Made Pulled BBQ Chicken, 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

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 Chicken 2.99

3 oz. Crab Cake Mrkt.

Avocado Spa Chicken Salad

Grilled Chicken Salad, Celery, Peppadew & Parsley tossed In Avocado Mash with Bibb Lettuce, Red & Yellow Tomatoes on a Multigrain Croissant 12.99

 **Bay-O Po' Boy**

Cornmeal-Encrusted Soft Shell, Tabasco Bacon Onion Jam, Bibb Lettuce, Red & Yellow Tomatoes on Ciabatta, dusted with Old Bay Mrkt.

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 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.