

Lunch Combo

DOUBLE PLAY

Choice of Two: Cup of Soup or Salad (Chopped, Spinach & Kale, Field Greens or Caesar) or a Half Sandwich (Grandpa's Pulled BBQ Pork Grilled Cheese, Fajita Chicken Salad, Alonsoville, Nana's Grilled Cheese with Applewood-Smoked Bacon & Tomato or Park Place Powerhouse) 13.99

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

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.

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

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

Vinaigrette:

Balsamic Poppyseed
Creamy Buttermilk Ranch
Creamy Smoked Tomato*
Creamy Horseradish Caesar*

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.

CUBAN HUEVOS

Applewood-Smoked 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, Red Onion, Red & Yellow Tomato, Avocado Mash, Sprouts, Havarti Cheese & Lemon-Herb Aioli on Toasted Multigrain 12.99

ARE YOU ALL IN? ALL IN THE CLUB GRILLED CHEESE

Grilled Chicken, Applewood-Smoked Bacon, Melted White Cheddar, Red & Yellow Tomato, Bibb Lettuce & local Huckle's Late Harvest Jalapeño Aioli, grilled & stacked on top of Applewood-Smoked Ham, Mini Jumbo Lump Crab Cake with Old Bay Remoulade & Melted Swiss Cheese on Sourdough, dusted with Old Bay Mrkt.

- **As Seen On Travel Channel's Food Paradise**

PRATT STREET CHEESEBURGER

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

Add on:

Applewood-Smoked Bacon 3.99 **Pulled BBQ Pork** 2.99

Fried or Sunny Side Up Egg* 1.99 **3 oz. Jumbo Lump Crab Cake** Mrkt.

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 Tomato & Bibb Lettuce on Ciabatta, dusted with Old Bay Mrkt.

- **As Seen On Food Network's Diners, Drive-Ins & Dives**

Miss Shirley's

CAFE

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

Mon. - Fri. 7 am - 3 pm

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

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MissShirleys.com/OrderOnline

DELIVERY THROUGH GRUBHUB

ROLAND PARK • INNER HARBOR

MissShirleys.com/GRUBHUB



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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

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 Old Bay 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

BRILLED 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 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

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 & Tomatoes *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

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, 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 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

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

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

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

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	Cheeses	Meats
Asparagus	Bleu	Andouille Sausage
Avocado	Brie	Applewood-Smoked Bacon
Broccoli	Cream Cheese	Applewood-Smoked Ham
Capers	Feta	Cranberry Maple Turkey Sausage
Green Apple	Fresh Mozzarella	Grilled Chicken
Green Onion	Goat	Jalapeño-Smoked Bacon
Jalapeños	Havarti	Pulled BBQ Pork
Kalamata Olive	Parmesan	Scrapple
Peppadews	Swiss	Smoked Turkey
Pico de Gallo	White Cheddar	Tasso Ham
Pimentos		
Pineapple		Seafood
Roasted Red Pepper		Jumbo Lump Crab Meat Mrkt.
Sautéed Red Onion		Grilled Salmon* 3.99
Tomato		Blackened Shrimp 4.99
Wild Mushroom		Smoked Salmon 3.99
Wilted Spinach		

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