# Miss Shi CAFE

Award Winning Breakfast, Brunch & Lunch

#### Spring 2024 Vegan Menu

### Wake Up Your Taste Buds

GRAPEFRUIT BRÛLÉE Ge Son Garnished with Blueberry & Mint 7.

GAN BAGEL VINE SE D Toasted Plain Bagel, served with House-Made Watermelon Strawberry Lime Jam 6.

topped with Fresh Blueberries & Peaches, House-Made Granola & Maple drizzle 10.

CHARM CITY CHIA PUDDING @ @ @ @ @ Chia Seeds, Vanilla, Maple Syrup & Coconut Milk, topped with Mango Purée, Toasted Coconut & Blueberries, garnished with Mint 10.

**SHREDDED POTATO & ONION** HASH BROWNS\*\* 6. VI NE SE DE G

MIXED GREENS VI I SP OF GF Diced Tomato & Balsamic Poppyseed Vinaigrette 5.

SEASONAL FRUIT MEDLEY & Some Honeydew, Pineapple, Watermelon, Grapes, Blueberries & Strawberries 10.

# Gluten-Free Griddle Cakes

Served with Grade A Pure Maple Syrup, dusted with Powdered Sugar.

Choice of: PLAIN\*\* 18. West of G

FRESH BANANA, PINEAPPLE, STRAWBERRY or BLUEBERRY\*\* 20.

# House Specialties

AN BREAKFAST BOWL Roasted Sweet Potato, Sautéed Spinach, Roasted Corn, Roasted Tri-Colored Cherry Tomatoes & Onion with Lemon & Dill, Pickled Jalapeños & Sliced Avocado 18.

AN AVOC ADO & HUMMUS TOAST . NESE OF GE Half Avocado Mash & Half House-Made Hummus on Toasted Sourdough, garnished with Tri-Colored Cherry Tomatoes, Chives & Olive Oil drizzle 12.

Vinaigrette 17.

**VEGAN SOUTHERN CHOPPED SALAD G B G** Mixed Greens & Iceberg Lettuce, Tri-Colored Cherry Tomatoes, Red Onion, Roasted Corn, Pimentos & Avocado Slices, with Red Wine Vinaigrette 16.

Choice of Side for Sandwiches Below: Shredded Potato & Onion Hash Browns or Mixed Greens with Balsamic Poppyseed Vinaigrette. Substitute: Seasonal Fruit Medley +3.

House-Made Hummus & Avocado Mash, Spinach, Roasted Red Pepper & Cremini Mushrooms on a Toasted Plain Bagel 15.

VEGAN PARK PLACE POWERHOUSE & Avocado Mash, House-Made Hummus, Spinach, Cucumber, Red & Yellow Tomato, Red Onion & Roasted Red Pepper on Sourdough 16.

KEY: Wegan\*\* Not-Free SP Sesame-Free DP Dairy-Free GP Gluten-Free \*\*Cross-contact with items containing Gluten and/or Non-Vegan Items.

Consumer Advisory 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.