

House-Made Mornin' Cocktails

MISS MIMOSA

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

SOUTHERN RUBY SANGRIA

Three Olives Pink Grapefruit Vodka, Champagne, White Wine, Triple Sec, Splash of Club Soda & Squeezed Fresh Grapefruit Juice with Pulp, with Grapefruit Segments, Strawberry Slices & Mint 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 2.99

BLOODY GOOD "UNION"

Local Union Craft Brewery Anthem Golden Ale, Three Olives Vodka, Fresh Lime Juice & Bloody Mary Mix, garnished with 2 Slices of Jalapeño-Smoked Bacon, Celery, Pickled Okra, Lemon Wedge, Green Olive & Jalapeño, Old Bay Rim 12.99

SHIRLEY'S SUMMER LOVIN' CRUSH

Three Olives Watermelon 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

STRAWBERRY LEMONADE MOJITO

Three Olives Citrus Vodka, Muddled Fresh Strawberries & Mint Leaves with Simple Syrup, Squeezed Fresh Strawberry Lemonade with Pulp, Fresh Lime Juice, garnished with a Lime Wheel, Strawberry Slice & Mint, Sugar Rim 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 4.99 per can

Three Egg Omelets

Choice of: Shredded Potato & Onion Hash Browns; Collard Greens with Tasso Ham; Mixed Greens with Balsamic Poppyseed Vinaigrette; Mama's Broccoli Salad; Southern Coleslaw with Toasted Almonds; Poppy's Black Eyed Pea Succotash; Summer Quinoa Salad; 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

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

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

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 Country 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

HOUSE-MADE SHRIMP GRITTERS

Filled with Blackened Shrimp, Pimento Cheese & Stone Ground Grits with Diced Bacon, encrusted with seasoned panko breading & fried, garnished with local Huckle's Late Harvest Jalapeño Aioli, dusted with Cajun Spice 8.99

BBQ CHICKEN DEVILED EGGS

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

BUFFALO FRIED PICKLES

Made with local Tessemae's All Natural Mild Buffalo Sauce, served with Creamy Buttermilk Bleu Cheese Vinaigrette, dusted with Cajun Spice 5.99

CONE OF SWEET POTATO FRIES

Mango Ketchup & Citrus Aioli 6.99

CHESAPEAKE CRAB DIP SKILLET

Lump Crab Meat & Cream Cheese Mix with Tomato & Corn, topped with Cheddar Cheese, dusted with Old Bay, served with Ciabatta Toast 15.99

- Chef Brigitte's Family Recipe

BROILED GRAPEFRUIT BRÛLÉE

Garnished with a Blackberry & Mint 4.99

FRIED GREEN TOMATOES

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

STRAWBERRY CHEESECAKE BITES

Fresh Strawberries filled with Cream Cheese, Goat Cheese & Mascarpone, garnished with a Blueberry & Graham Cracker Crumbs 5.99

FUNKY MONKEY BREAD

Cinnamon-Scented Pull-Apart with Banana, Chocolate & Pecans, dusted with Powdered Sugar & Cinnamon 13.99

CORNBREAD SQUARES

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

BENNE SEED CHEDDAR, PEPPADEW & GREEN ONION BUTTERMILK BISCUITS

House-Made Strawberry & Rhubarb Balsamic Jam 5.99

House Favorites

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 15.99

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 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

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

GRAVY TRAIN SOUTHERN SKILLET

Fried Buttermilk Boneless Breast of Chicken Pieces on Benne Seed Cheddar, Peppadew & Green Onion Biscuit, with Collard Greens made with Tasso Ham, Stone Ground Grits with Diced Bacon, Chesapeake Chicken Sausage Gravy & Cheddar Cheese, topped with Sunny Side Up Egg, dusted with Cajun Spice* 14.99

Lighter Side

SPRING IT ON SKINNY

Crustless Egg White Quiche made with Grilled Salmon, Asparagus, Tomato, Capers & Lemon Zest, served with Mixed Greens & garnished with Lemon Herb Aioli* 13.99

ANCIENT GRAINS STEEL CUT SUMMER OATMEAL

Steel Cut Oats & Quinoa infused with Vanilla, Honey & Skim Milk, garnished with Farro, Almonds, Strawberry & Rhubarb Balsamic Compote, dusted with Cinnamon 8.99

BREAKFAST BANANA SPLIT

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

As seen on Food Network's
Diners, DRIVE-INS & DIVES
"Family Legacies" Episode

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

BAY-O PO' BOY

Three 2 oz. Mini Jumbo Lump Crab Cakes or Cornmeal-Encrusted Soft Shell, with Tabasco Bacon Onion Jam, Old Bay Remoulade, Red & Yellow Tomato & Bibb Lettuce on Ciabatta, dusted with Old Bay, with your choice of sandwich side Mrkt.

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 12.99

- Awarded Best Breakfast Sandwich in America

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.

SOFT SHELL CRAB & SUCCOTASH EGGS BENEDICT

Cornmeal-Encrusted Soft Shell, Chesapeake Chicken Sausage, Black Eyed Pea Succotash & Poached Eggs on a Jumbo English Muffin with Old Bay Hollandaise Sauce, Tabasco Bacon Onion Jam, Chow Chow & Comeback Sauce, 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.

- Awarded Best Breakfast Dish in Maryland

I'D EAT THAT... EDDIE'S BEEF 'N EGGS

5 oz. Black Angus Filet on Creamed Spinach, 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* 24.99

- As Seen On Food Network's Guy's Grocery Games

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 Country Ham & choice of: Stone Ground Grits with Diced Bacon or Shredded Potato & Onion Hash Browns, served with a House-Made Biscuit* 11.99

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

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

POPPY'S BLACK EYED PEA SUCCOTASH 4.99
Roasted Corn, Red Pepper, Red Onion & Chives

MAMA'S BROCCOLI SALAD 4.99
Applewood-Smoked Bacon, Red Onion, Golden Raisins & Cheddar Cheese

STONE GROUND GRITS WITH DICED BACON 4.99
Applewood-Smoked Bacon, Mascarpone & Heavy Cream, garnished with Chives & Tomato
**Grits without Bacon available upon request*

SUMMER QUINOA SALAD 4.99
Cucumber, Tomato, Watermelon Radish & Lemon Vinaigrette

SEASONAL FRUIT MEDLEY 6.99

APPLEWOOD-SMOKED COUNTRY HAM 4.99

SCRAPPLE 4.99

JALAPEÑO-SMOKED BACON 4.99

APPLEWOOD-SMOKED BACON 4.99

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 on the lighter side

SHIRLEY'S TRADITIONAL VEGETABLE CRAB SOUP
Jumbo Lump Crab Meat, Roasted Corn, Green Beans, Stewed Tomatoes, Old Bay, Beef & Crab Stock, dusted with Old Bay 4.99 Cup/6.99 Bowl
Add 2 oz. of Jumbo Lump Crab Meat Mrkt.

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 & ASPARAGUS SALAD
Baby Spinach, Asparagus, Red & Yellow Grape Tomatoes, Cucumber, Watermelon Radish, Sunflower Seeds, Farro & Feta Cheese with Lemon Vinaigrette & Trio of Croutons 12.99

BISTRO BEEF SALAD
5 oz. Black Angus Filet, Baby Red & Green Romaine, Red & Yellow Grape Tomatoes, Roasted Vidalia Onion, Peppadews & Bleu Cheese Crumbles with Creamy Buttermilk Bleu Cheese Vinaigrette & Trio of Croutons 26.99

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:	Peppadews	Cheese:
Almonds	Pimentos	Bleu
Black Eyed Peas	Pumpkin Seeds	Cheddar
Carrots	Quinoa	Feta
Cucumber	Red Onion	Goat
Farro	Rstd. Red Pepper	Havarti
Granny Smith Apple	Rstd. Shiitake Mushroom	Parmesan
Grape Tomatoes	Rstd. Vidalia Onion	
Green Olive	Sunflower Seeds	
Kalamata Olive	Watermelon Radish	
Pecans		

Vinaigrette:
Balsamic Poppyseed, Lemon, Creamy Buttermilk Bleu Cheese, Creamy Smoked Tomato* & Creamy Horseradish Caesar*

Premium Ingredients:	Fresh Extras: Add 1.99
Protein: Add 1.99	Avocado Slices
Applewood-Smoked Bacon	Fresh Mozzarella
Applewood-Smoked Country Ham	Blackberries
Hard Boiled Egg	Blueberries
Jalapeño-Smoked Bacon	Raspberries
Smoked Turkey	Strawberries

Add on:
Grilled Chicken 5.99
Grilled Salmon* 8.99
Blackened Shrimp 10.99
4 oz. Lemon Dill Shrimp Salad 5.99
4 oz. Cobb Chicken Salad 4.99
6 oz. Jumbo Lump Crab Cake Mrkt.
Cornmeal-Encrusted Soft Shell Mrkt.

Sandwiches, Oh my

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

NAPTOWN LEMON DILL SHRIMP SALAD
Lemon Dill Shrimp Salad, Bibb Lettuce, Red & Yellow Tomato, Avocado Mash on Toasted Multigrain 15.99

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

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 13.99

COBB CHICKEN SALAD
Grilled Chicken Salad made with Roasted Corn, Green Onion & Hard Boiled Egg, topped with Applewood-Smoked Bacon, Bibb Lettuce, Red & Yellow Tomato, Avocado Mash & Creamy Buttermilk Bleu Cheese Vinaigrette on Ciabatta 13.99

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 Comeback Sauce drizzle, dusted with Cajun Spice 12.99

BAY-O PO' BOY
Three 2 oz. Mini Jumbo Lump Crab Cakes or Cornmeal-Encrusted Soft Shell, 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

ANSELA'S SIGNATURE SLIDERS
Mini Crab Cake with Bibb Lettuce & Old Bay Remoulade; House-Made Pulled BBQ Pork & Southern Coleslaw with Toasted Almonds; Fried Chicken Piece with Honey Mustard Aioli & Pickle Slice, all on Mini Challah Rolls Mrkt.

CUBAN HUEVOS SANDWICH
Applewood-Smoked Country 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

ALL IN THE CLUB GRILLED CHEESE
Grilled Chicken, Applewood-Smoked Bacon, Melted White Cheddar, Red & Yellow Tomato, Bibb Lettuce & Comeback Sauce, grilled & stacked on top of Applewood-Smoked Country Ham, Mini Jumbo Lump Crab Cake with Old Bay Remoulade & Melted Swiss Cheese on Sourdough, dusted with Old Bay Mrkt.

B'MORE LOCAL BURGER
8 oz. local Roseda Farm Black Angus Ground Beef with Jalapeño-Smoked Bacon, Pimento Cheese, Fried Green Tomatoes, Bibb Lettuce & Chow Chow with local Huckie's Late Harvest Jalapeño Aioli on a Sesame Seed Kaiser Roll 17.99

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 2.99
Fried or Sunny Side Up Egg* 1.99
Pulled BBQ Pork 2.99
3 oz. Jumbo Lump Crab Cake Mrkt.

Lunch Combos

DOUBLE PLAY
A Cup of Soup or a Salad (Chopped, Spinach & Asparagus, Field Greens or Caesar) or a Half Sandwich (Cobb Chicken Salad, Alonsoville, Nana's Grilled Cheese with Applewood-Smoked Bacon & Tomato, Grandpa's Pulled BBQ Pork Grilled Cheese or Park Place Powerhouse) 13.99
Lemon Dill Shrimp Salad **Add** 5.99

TRIPLE PLAY
A Cup of Soup, a Salad (Chopped, Spinach & Asparagus, Field Greens or Caesar) & a Half Sandwich (Cobb Chicken Salad, Alonsoville, Nana's Grilled Cheese with Applewood-Smoked Bacon & Tomato, Grandpa's Pulled BBQ Pork Grilled Cheese or Park Place Powerhouse) 15.99
Lemon Dill Shrimp Salad **Add** 5.99

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

4/20/17