

Mornin' Cocktails

SHIRLEY'S CRUSH (V) (NF) (SF) (DF) (GF)
Orange Vodka, Triple Sec, Splash of Club Soda & Natalie's Squeezed Fresh Orange Juice with Pulp, garnished with Orange Wheel, Strawberry Slice & Mint, with a Sugar Rim 13.

CRAN-BERRY CRUSH (V) (NF) (SF) (DF) (GF)
Vodka, Triple Sec, Simple Syrup, Splash of Club Soda, Cranberry Juice & Natalie's Squeezed Fresh Strawberry Lemonade with Pulp, garnished with Strawberry Slice & Lemon Wedge, with a Sugar Rim 14.

CARAMEL APPLE CIDER MIMOSA (V) (NF) (SF)
Champagne, Apple Cider & Caramel Syrup, with a Caramel Sauce & Graham Cracker Rim 12.

MISS MIMOSA (V) (NF) (SF) (DF) (GF)
Champagne & Natalie's Squeezed Fresh Orange Juice with Pulp, garnished with Orange Wheel & Strawberry Slice 11.

SPICY SHIRLEY (NF) (SF) (DF) (GF)
House-Made Bloody Mary with Vodka, garnished with Celery, Green Tomato Slice, Green Olive, Lemon & Lime Wedge, Peppadew, Bourbon-Infused Pickled Okra & Jalapeño Slice, with an Old Bay Rim 14.
Add: 2 Slices Applewood-Smoked Bacon +4
- Best Bloody Mary, What's Up? Magazine, Best of Annapolis

Griddle Cakes

- **Best Pancakes in the Country**, Food Network
Served with Whipped Butter & Grade A Pure Maple Syrup, dusted with Powdered Sugar & garnished with Raspberry Purée Plate Glaze.

Substitute: *Gluten-Free Pancakes +4. (V) (NF) (SF) (DF) (GF)

BUTTERMILK PANCAKES (4) or **BELGIAN WAFFLES*** (4 Mini) 14. (V) (NF) (SF)

SPECIALTY PANCAKES (4) (V) (NF) (SF) or **WAFFLES*** (4 Mini) 16.

Choice of:
FRESH BANANA, PINEAPPLE, STRAWBERRY or **BLUEBERRY**

PINEAPPLE UPSIDE DOWN with Cinnamon Sauce

BANANA CHOCOLATE CHIP with Chocolate Syrup

CINNAMON DANISH with Cream Cheese Icing
- #30, Grayson Rodriguez, Baltimore Orioles, Favorite Pancakes

BLUEBERRY & WHITE CHOCOLATE CHIP
- #2, Gunnar Henderson, Baltimore Orioles ROY '23, Favorite Pancakes

OREO-LES with Oreo Crumbles, Cream Cheese Icing & Chocolate Syrup
- #17, Colton Cowser, Baltimore Orioles, Favorite Pancakes

CHALLAH FRENCH TOAST (V) (NF) (SF) with Cinnamon & Powdered Sugar* 17.

Add:
Fresh Strawberries & House-Made Whipped Cream +5.
House-Made Whipped Cream +2.
Fresh Banana, Pineapple, Strawberries or Blueberries +3.
Chocolate Chips +2.

COCONUT CREAM STUFFED FRENCH TOAST (V) (NF) (SF)
Challah Bread dipped in Egg Mix, stuffed with Coconut Cream Cheese & Flaked Coconut, garnished with Diced Strawberries, Brûlée Bananas, Cinnamon & Powdered Sugar* 21.
- As seen on Food Network's Diners, Drive-Ins & Dives

BANANA BREAD FRENCH TOAST (V) (NF) (SF)
House-Made Banana Bread dipped in Egg Mix, topped with Fresh Sliced Banana & Chocolate Chips, drizzled with Cinnamon Danish Sauce, dusted with Cinnamon & Powdered Sugar* 19.

ASK TO HEAR THE Pancake & French Toast of the Month!

Wake Up Your Taste Buds

CHOCOLATE CHIP COOKIE DONUTS (V) (NF) (SF)
House-Made Baked Chocolate Chip Cookie Donuts, topped with Brown Butter Glaze & Chocolate Chip Cookie Crumble 8.

BUFFALO SHRIMP DEVILED EGGS (NF) (SF) (GF)
Topped with Buffalo Shrimp, Bleu Cheese Crumbles, Celery Leaves & Green Onion, drizzled with House-Made Creamy Buttermilk Ranch 12.

HOT HONEY FRIED CHICKEN DEVILED EGGS (NF) (SF)
Fried Egg White topped with Egg Mix, Hot Honey Fried Chicken, Diced Pickles & Chives, dusted with Cajun Spice 13.

FRIED GREEN TOMATOES (V) (NF) (SF)
Lemon-Herb Aioli & Chow Chow* 13.
Add: 3 oz. Blackened Shrimp +7.
- Best Fried Green Tomatoes in MD, Southern Living Magazine

DOPPY'S CINNAMON RAISIN BISCUITS (V) (NF) (SF)
Topped with Cream Cheese Icing & Cinnamon Danish Sauce, served with House-Made Pear Vanilla Jam 10.

PIMENTO CHEESE BISCUITS (V) (NF) (SF)
Made with White Cheddar, Green Onion, Pimentos, Jalapeños & Cream Cheese, served with House-Made Pear Vanilla Jam 10.
- #5, Brooks Robinson, Baltimore Orioles, HOF '83, Favorite Appetizer

FUNKY MONKEY BREAD (V) (NF) (SF)
Cinnamon-Scented Pull-Apart with Banana Slices, Chocolate Chips & Chocolate Sauce, dusted with Cinnamon & Powdered Sugar* 22.

NANA'S GRAPEFRUIT BRÛLÉE (V) (NF) (SF) (DF) (GF)
Garnished with Blueberry & Mint 7.

House Specialties

GRAVY TRAIN SOUTHERN SKILLET (NF) (SF)
Fried Buttermilk Boneless Chicken Breast Pieces on a House-Made Pimento Cheese Biscuit, Collard Greens with Ham, Stone Ground Grits with Diced Bacon, Chicken Andouille Sausage Gravy & White Cheddar, topped with Sunny Side Up Egg, dusted with Cajun Spice* 20.

CAJUN PASTA SKILLET (NF) (SF)
Blackened Chicken, Roasted Red & Yellow Peppers, Spinach, Tomato & Trottola Pasta in a Creamy Cheese Sauce, garnished with Green Onion & Parmesan Cheese, dusted with Cajun Spice 20.

CRAB HASH & FRIED GREEN TOMATO EGGS BENEDICT (NF) (SF)
Poached Eggs on Fried Green Tomatoes & Jumbo Lump Crab Meat Hash made with Asparagus, Roasted Corn, Red Pepper & Green Onion, garnished with Hollandaise & Chives, dusted with Old Bay* 32.

GET YOUR GRITS ON Served Shirley's Style (NF) (SF)
Jumbo Blackened Shrimp or Blackened Salmon plated on Fried Green Tomatoes, Stone Ground Grits with Diced Bacon, Tomato & Chives and Roasted Corn Emulsion, dusted with Cajun Spice* 27.
- As seen on Food Network's Diners, Drive-Ins & Dives

CHICKEN 'N CHEDDAR GREEN ONION WAFFLES (NF) (SF)
Fried Buttermilk Boneless Chicken Breast Pieces with Honey Mustard Aioli drizzle & White Cheddar Green Onion Waffles with Peppadew Jalapeño Butter, dusted with Cajun Spice 22.
- As seen on Food Network's Diners, Drive-Ins & Dives

Choice of: Shredded Potato & Onion Hash Browns or Stone Ground Grits with Diced Bacon, Tomato & Chives. **Substitute:** **Gluten-Free Bread** +3. **Seasonal Fruit Medley** +3.

CUBAN HUEVOS SANDWICH (NF) (SF)
Applewood-Smoked Ham, House-Made BBQ Pulled Pork, Swiss, Fried Egg, Pickles & Creole Mustard on Ciabatta, dusted with Cajun Spice 19.

LOCO HOMBRE STREET CORN TACOS (NF) (SF) (GF)
Two Corn Tortillas filled with Scrambled Eggs, Blackened Chicken, Pico de Gallo, Street Corn Salad, Queso Fresco, Shredded Iceberg, Sliced Avocado & Chipotle Aioli drizzle, dusted with Cajun Spice 18.

SOUTHERN SLAMMER SANDWICH (NF) (SF)
Fried Green Tomatoes, Applewood-Smoked Bacon, Avocado Mash, White Cheddar & Fried Egg on Pumpnickel 19.
- Best Breakfast Sandwich in America, Restaurant Hospitality

EDDIE'S TWO CAGE FREE EGGS ANY STYLE (NF) (SF)
Choice of one meat:
Applewood-Smoked Bacon, Applewood-Smoked Ham, Chicken Andouille Sausage, or Cranberry Maple Turkey Sausage, served with House-Made Pimento Cheese Biscuit* 16.
- #8, Cal Ripken, Jr., Baltimore Orioles, HOF '07, Favorite Dish

Three Egg Omelets

Choice of: Shredded Potato & Onion Hash Browns or Stone Ground Grits with Diced Bacon, Tomato & Chives. **We use Cage Free Eggs! Served with House-Made Pimento Cheese Biscuit, baked fresh throughout the day.**
Substitute: Gluten-Free Bread +2. **Seasonal Fruit Medley** +3.

FRESH GARDEN OMELET (V) (NF) (SF)
Cremini Mushrooms, Broccoli, Red & Yellow Peppers, Onions & Swiss* 17.

AMY'S BAYOU OMELET (NF) (SF)
Blackened Shrimp, Chorizo Sausage, Tomato & White Cheddar, dusted with Cajun Spice 22.

FRIED CHICKEN, BISCUIT & GRAVY OMELET (NF) (SF)
Fried Buttermilk Boneless Chicken Breast Pieces, Peppadews, Green Onion & White Cheddar, topped with House-Made Pimento Cheese Biscuit & Chicken Andouille Sausage Gravy, dusted with Cajun Spice 19.

MARYLAND OMELET (NF) (SF)
Jumbo Lump Crab Meat, Tomato & Chesapeake Gold Farms Crabby Cheddar, dusted with Old Bay 27.

CY YOUNG OMELET (NF) (SF)
Egg Whites with Applewood-Smoked Bacon, Spinach & White Cheddar 17.
- #22, Jim Palmer, Baltimore Orioles HOF '90, Favorite Omelet

ASK TO HEAR THE Omelet of the Month!

Brunch Proteins

SIDE OF CAGE FREE EGGS* V NF SF DF GF

Two Eggs 5. / Three Eggs 7.

Add: White Cheddar +1.

APPLEWOOD-SMOKED

BACON* 6. NF SF DF GF

CHICKEN ANDOUILLE

SAUSAGE* 6. NF SF DF GF

CRANBERRY MAPLE

TURKEY SAUSAGE* 6. NF SF DF GF

- Created just for us by local Logan's Sausage Company

GET YOUR
**Grits
On!**
Brunchin' 7 Days A Week

Wet Your Whistle

OPEN SEAS COFFEE Local & Organically Farmed

Hot or Iced 5.▲

Add: Vanilla, Caramel, or Pumpkin Spice Flavored Syrup +1.

EASTERN SHORE TEA CO. HOT TEA 4.▲

HOT CHOCOLATE

House-Made Whipped Cream 5.▲

Add: 16 oz. Miss Shirley's Souvenir Mug +16.

FRESHLY BREWED ICED TEA

Unsweetened or Sweetened 5.▲

MILK Whole 4. Chocolate 5.

CRANBERRY JUICE 5.

NATALIE'S SQUEEZED FRESH ORANGE JUICE WITH NATURAL PULP 5.

NATALIE'S SQUEEZED FRESH STRAWBERRY LEMONADE WITH NATURAL PULP 6.

APPLE JUICE

100% American Grown Apples 6.

SHIRLEY TEMPLE

Starry Lemon Lime, Grenadine & a Cherry 5.▲

BOTTLED WATER 5.

SODA Pepsi, Diet Pepsi, Orange Crush, Starry Lemon Lime, Ginger Ale 4.▲

▲ Complimentary Refills

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Lighter Side

CHARM CITY CHIA PUDDING V NF SF GF

Chia Seeds, Vanilla, Maple Syrup, Coconut Milk & Pumpkin Purée, topped with Chesapeake Gold Farms Vanilla Yogurt & Toasted Candied Pumpkin Seeds 10.

ANSELA'S OATMEAL V+ NF SF DF GF

Steel Cut Oats, Tri-Colored Quinoa, Vanilla, Agave & Coconut Milk, topped with Pear Vanilla Jam, Plumped Raisins, House-Made Granola & Cinnamon Danish Sauce 10.

BWI BREAKFAST BANANA SPLIT V NF SF GF

Chesapeake Gold Farms Vanilla Yogurt with a Whole Banana, Strawberries, Blueberries, Pineapple & House-Made Granola, garnished with Mint 15.

B'MORE BREAKFAST BOWL V NF SF GF

Scrambled Egg topped with Parmesan, Roasted Sweet Potato, Sautéed Spinach, Roasted Corn, Roasted Tri-Colored Cherry Tomatoes & Onion with Lemon & Dill, Pickled Jalapeños & Sliced Avocado* 19.

Add: Chorizo Sausage or Cranberry Maple Turkey Sausage +2.

SHIRLEY'S GUMBO NF SF

Chicken Andouille Sausage, Chicken, Shrimp, Crawfish Meat, Okra & Tomatoes, garnished with Stone-Ground Grits, dusted with Cajun Spice 12.

CHICKEN & CORN CHOWDER NF SF

Pulled Roasted Chicken, Roasted Corn, Sweet Potato & Applewood-Smoked Bacon, dusted with Cajun Spice 10.

AVOCADO & HUMMUS TOAST V NF SF DF

Half Avocado Mash & Half House-Made Roasted Beet Hummus on Toasted Multigrain, garnished with Tri-Colored Cherry Tomatoes, Chives & Olive Oil drizzle 12.

Add: Fried or Poached Egg* +3.
Flaked Salmon +5.

NAPTOWN BLACK & BLEU SALAD NF SF

Flat Iron Steak, Mixed Greens & Spinach, Bleu Cheese, Roasted Beets, Roasted Red & Yellow Peppers, Artichokes & Red Onion, with Red Wine Vinaigrette & Trio of House-Made Croutons 25.

Sandwiches, Oh My

Choice of: Shredded Potato & Onion Hash Browns; Collard Greens with Ham; Stone Ground Grits with Diced Bacon, Tomato & Chives; or Mixed Greens with Balsamic Poppyseed Vinaigrette.

Substitute: Gluten-Free Bread +3. Seasonal Fruit Medley +3. Mac & Cheese +3.

PRATT STREET PULLED PORK BBQ GRILLED CHEESE NF SF

House-Made Pulled Pork BBQ with Pimento Cheese & Roasted Onion on Sourdough, dusted with Cajun Spice 16.

PARK PLACE TOMATO & MOZZARELLA MELT V NF SF

Melted Mozzarella, Sliced Tomato & Artichoke Pesto on Sourdough 15.

COLD SPRING LANE CRABBY GRILLED CHEESE NF SF

Jumbo Lump Crab Meat, Chesapeake Gold Farms Crabby Cheddar, Applewood-Smoked Bacon, Roasted Corn, Sliced Tomato & Green Onion on Sourdough, dusted with Old Bay 30.

- People's Choice Award for Best Dish, Governor's Buy Local Cookbook

POPPY'S FRIED CHICKEN CLASSIC NF SF

Fried Buttermilk Boneless Chicken Breast Pieces, White Cheddar, Mixed Greens, Pickles & Sliced Tomato with House-Made Creamy Buttermilk Ranch & Buffalo Sauce on a Brioche Roll 19.

- As seen on Parade Magazine's What America Eats

GRANDPA'S CHIMICHURRI STEAK NF SF

Flat Iron Steak, Melted Havarti, Roasted Tri-Colored Cherry Tomatoes & Onion with Lemon & Dill, Mixed Greens & Chimichurri Sauce on Ciabatta 27.

SMALLTIMORE SMASH BURGER NF SF

Two Angus Beef Patties, Pimento Cheese, Sliced Tomato, Shredded Iceberg Lettuce & Roasted Onion on a Brioche Roll 19.

Add: Applewood-Smoked Bacon +4.
Fried or Sunny Side Up Egg +3.

HOT HONEY FRIED CHICKEN WRAP NF SF

Hot Honey Fried Chicken Pieces, White Cheddar, Shredded Iceberg Lettuce, Pickles & Sliced Tomato in a Flour Tortilla, served with a side of House-Made Creamy Buttermilk Ranch 19.

ASK TO HEAR THE

Sandwich of the Month!

Shirley's Side Kicks

SHREDDED POTATO & ONION HASH BROWNS* 6. V+ NF SF DF GF

COLLARD GREENS NF SF DF

with Ham 6.

MAC & CHEESE SKILLET V NF SF

Trottole Pasta in a Creamy Cheese Sauce, garnished with White Cheddar 10.


STONE GROUND GRITS WITH DICED BACON NF SF GF

Applewood-Smoked Bacon, Mascarpone & Heavy Cream, garnished with Diced Tomato & Chives 6.

*Grits without Bacon available upon request

FRESH SEASONAL FRUIT V+ NF SF DF GF

Honeydew, Pineapple, Watermelon, Grapes, Blueberries & Strawberries 10.

KEY: V Vegetarian* V+ Vegan* NF Nut-Free SF Sesame-Free DF Dairy-Free GF Gluten-Free*  Signature Dish

*Some Vegetarian items may contain eggs. Some items may have Cross Contact with Gluten or Non-Vegan items, please inform your server of any dietary restrictions.

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.
- Parties will be seated when all members are present at the host station during peak business hours.
- We may not be able to seat parties larger than 8 together.
- 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.
- Online Ordering & Delivery may not be available at times; however, guests can place To Go Orders in person, during operating hours.

We accept Chipped Credit Cards, Apple & Google Pay.

- Miss Shirley's Cafe strictly adheres to all laws regarding the service of alcohol, including checking identification. We only accept U.S. vertical driver's licenses with manager's approval. Minors aren't 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 25% gratuity is suggested.
- A maximum of six split or separate checks are accepted per party.
- Prices and selections subject to change without notice.
- We are committed to providing eco-friendly products to protect our planet.

In accordance with Baltimore City's Comprehensive Bag Reduction Act, all to-go bags used for dine-in leftovers & carryout orders will have an additional \$.05 charge per bag (Roland Park and Inner Harbor locations), as mandated.

Roland Park • 513 W Cold Spring Lane

Inner Harbor • 750 E Pratt Street

Annapolis • 1 Park Lane

BWI • Concourse A

(Airport has smaller menu & extended hours)



MissShirleys.com

10/02/24