

Award Winning Breakfast, Brunch & Lunch

Spring 2024 Vegan Menu

Wake Up Your Taste Buds

GRAPEFRUIT BRÛLÉE Garnished with Blueberry & Mint 7.

Toasted Plain Bagel, served with House-Made Watermelon Strawberry Lime Jam 6.

ANSELA'S OATMEAL HIP OF GROOM

Steel Cut Oats, Tri-Colored Quinoa, Vanilla, Agave & Coconut Milk, topped with Fresh Blueberries & Peaches, House-Made Granola & Maple drizzle 10.

CHARM CITY CHIA PUDDING (1985) (1996) Chia Seeds, Vanilla, Maple Syrup & Coconut Milk, topped with Mango Purée, Toasted Coconut & Blueberries, garnished with Mint 10.

SHREDDED POTATO & ONION HASH BROWNS** 6. 44 NF SF DF GF

MIXED GREENS WHO SPORGE

Diced Tomato & Balsamic Poppyseed Vinaigrette 5.

SEASONAL FRUIT MEDLEY (# 68 09 69 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. WHEST OF GE

FRESH BANANA, PINEAPPLE, STRAWBERRY or BLUEBERRY** 20.44 SF DF GF

House Specialties

GAN AVOCADO & HUMMUS TOAST OF SEDECE

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 (***) See
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.

ROASTED VEGGIE BAGEL SANDWICH OF SEP OF

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

VEGAN PARK PLACE POWERHOUSE (## 1949)
Avocado Mash, House-Made Hummus, Spinach, Cucumber, Red & Yellow Tomato, Red Onion & Roasted Red Pepper on Sourdough 16.

KEY: 1/9 Vegan** 1/10 Nut-Free 1/10 Sesame-Free 1/10 Dairy-Free 1/10 Gluten-Free 1/10 Cross-contact with items containing Gluten and/or Non-Vegan Items.

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.