

Award Winning Breakfast, Brunch & Lunch

Winter 2025 Vegan Month Menu

Wake Up Your Taste Buds

GRAPEFRUIT BRÛLÉE (*) (*) (*) Granished with Blueberry & Mint 7.

Raisins & Cinnamon Danish Sauce drizzle 10.

CHIA PUDDING WHE

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

SHREDDED POTATO & ONION HASH BROWNS** 6. WHIST OF GE

MIXED GREENS WHISE OF GE

Diced Tomato & Balsamic Poppyseed Vinaigrette 5.

FRUIT MEDLEY WHIST DEG

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. 44 MB SE GEG

FRESH BANANA, PINEAPPLE, STRAWBERRY

or BLUEBERRY** 20.44 NF SP DF GF

House Specialties

/EGAN BREAKFAST BOWL

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

VEGAN LOCO HOMBRE TACOS (***)

Two Corn Tortillas filled with Seasoned Black Beans, Roasted Sweet Potato, Roasted Corn, Vegan Shredded Mozzarella, Pico de Gallo, Sliced Avocado & Cilantro Dressing, served with Mixed Greens with Balsamic Poppyseed Vinaigrette 18.

Substitute: Gluten-Free Bread +2.

VEGAN HARVEST SALAD ♥ ● ● ● ● Mixed Greens & Spinach, Roasted Beets, Roasted Red & Yellow Peppers, Artichokes & Red Onion, with Red Wine Vinaigrette 15.

Choice of Side for Omelet and Sandwich Below:

Shredded Potato & Onion Hash Browns or Mixed Greens with Balsamic Poppyseed Vinaigrette. Substitute: Seasonal Fruit Medley +3.

Substitute: Gluten-Free Bread +3.

VEGAN MARGHERITA SCRAMBLE GOODINGVegan Egg Scramble, Vegan Shredded Mozzarella, Diced Tomato & Basil, served with Toasted Sourdough 16.

VEGAN PARK PLACE POWERHOUSE @
Output

Avocado Mash, House-Made Roasted Beet Hummus, Spinach,
Sliced Tomato, Red Onion & Cremini Mushrooms on Sourdough 16.

KEY: V Vegan** **N** Nut-Free **S** Sesame-Free **D** Dairy-Free **G** Gluten-Free *Cross-contact with items containing Gluten and/or Non-Vegan Items.

Consumer Advisory Information:

.onsumer Advisory information:
Please speak to the manager regarding any known food allergies prior to ordering. Miss Shirley's Caffwill 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 uitimately up the guest to use his or her individual discretion to make an informed choice regarding whether to ord any particular items. Miss Shirley's Cafe cannot guarantee that allergens may not have been introduce 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 allergie or intolerances.