

Miss Shirley's

CAFE

Award Winning Breakfast, Brunch & Lunch

Baltimore County Winter Restaurant Week Menu

BREAKFAST COURSE \$15.00

First Course (choose one)

BROILED GRAPEFRUIT BRÛLÉE

Garnished with a Blackberry & Mint

CUP OF SEASONAL FRUIT MEDLEY

Honeydew, Cantaloupe, Pineapple, Strawberries & Grapes

Second Course (choose one)

PANCAKES or MINI WAFFLES (4)

Choice of: Blueberry, Banana Chocolate Chip, Cinnamon Danish, Buttermilk, or Raspberry White Chocolate. Served with Whipped Butter & Grade A Pure Maple Syrup, dusted with Powdered Sugar & Garnished with Raspberry Purée Plate Glaze

HEALTHY 'HOT MESS' SCRAMBLE

Egg White Scramble with Broccoli, Spinach, Avocado Mash, Peppadews, Sweet Potatoes, Quinoa & Sprouts, served with Mixed Greens with Balsamic Poppyseed Vinaigrette & Toasted Multigrain

FRIED CHICKEN, BISCUITS & GRAVY OMELET

Fried Buttermilk Chicken Pieces, Peppadews, Green Onion & White Cheddar Cheese, topped with a House-Made Biscuit & Chesapeake Chicken Sausage Gravy, dusted with Cajun Spice

Choice of: Stone Ground Grits with Diced Bacon or Shredded Potato & Onion Hash Browns

BENNE SEED CHICKEN 'N WAFFLES

Fried Buttermilk Boneless Breast of Chicken Pieces with a Honey Mustard Aioli drizzle on Cheddar Green Onion Waffles with Peppadew-Jalapeño Butter, dusted with Cajun Spice

LUNCH COURSE \$18.00

First Course (choose one)

CUP OF CHICKEN & CORN CHOWDER

Pulled Roasted Chicken, Roasted Corn, Sweet Potato & Applewood-Smoked Bacon

FRIED GREEN TOMATOES

with Lemon-Herb Aioli

Second Course (choose one)

Choice of side for sandwiches:

Stone Ground Grits with Diced Bacon, Shredded Potato & Onion Hash Browns, Mixed Greens with Balsamic Poppyseed Vinaigrette

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 Tabasco Aioli drizzle, dusted with Cajun Spice

POPPY'S FRIED CHICKEN CLASSIC

Fried Buttermilk Boneless Breast of Chicken Pieces, Havarti Cheese, Red & Yellow Tomatoes, Bibb Lettuce & Pickles with House-Made Creamy Buttermilk Ranch & local Chuck's Trading Post Buffalo Sauce on a Sesame Seed Kaiser Roll

BBQ MAC & CHEESE SKILLET

House-Made Pulled BBQ Pork with local Baltimore BBQ Co. Chesapeake Sauce, Collard Greens with Tasso Ham & Cavatappi Pasta with Roasted Corn, Tomato & Diced Jalapeño-Smoked Bacon in a Five Cheese Blend, garnished with Baltimore BBQ Co. Chesapeake Sauce & Cornbread Crumble, dusted with Cajun Spice

SPINACH & KALE SALAD

Baby Spinach, Baby Kale, Roasted Red & Yellow Beets, Cauliflower, Mushrooms, Vidalia Onion, Farro, Goat Cheese & Dried Cranberries with Creamy Buttermilk Ranch Dressing & Trio of Croutons

**Valid Friday, January 19th - Saturday, February 3rd.
Beverage is not included. No Substitutions.**