

Miss Shirley's

CAFE

Award Winning Breakfast, Brunch & Lunch

SUMMER 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, Tri-Colored 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 Everything 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)

SHIRLEY'S TRADITIONAL VEGETABLE CRAB SOUP

Jumbo Lump Crab Meat, Roasted Corn, Green Beans, Stewed Tomatoes, Old Bay, Beef & Crab Stock

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 with local Baltimore BBQ Co. Chesapeake Sauce, Slammin' Slaw & Fried Pickles on a Sesame Seed Kaiser Roll with Comeback Sauce drizzle, dusted with Cajun Spice

POPPY'S FRIED CHICKEN CLASSIC

Fried Buttermilk Boneless Chicken Breast Pieces, Havarti Cheese, Red & Yellow Tomatoes, Bibb Lettuce & Pickle with House-Made Creamy Buttermilk Ranch & House-Made Buffalo Sauce on a Sesame Seed Kaiser Roll

FIESTA 'N SIESTA SKILLET

Grilled Chicken, Shredded Potato & Onion Hash Browns, Red & Yellow Peppers, Sliced Jalapeños, Queso Fresco, Pico de Gallo & Avocado Mash, topped with a Sunny Side Up Egg, served on a Toasted Corn Tortilla

SPINACH & ARUGULA SALAD

Baby Spinach, Arugula, Tri-Colored Quinoa, Cucumber, Red Onion, Watermelon Radish, Avocado Slices, Grapefruit Segments, Sunflower Seeds & Feta Cheese with Lemon Basil Vinaigrette & Trio of Croutons

Beverage is not included. No Substitutions.

Consumer Advisory Information:

Please speak to the manager regarding any known food allergies or dietary restrictions 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.