



Award Winning Breakfast, Brunch & Lunch

2023 Summer Restaurant Week \$25

FIRST COURSE

(choose one)

NANA'S GRAPEFRUIT BRÛLÉE **V+** **NF** **DF** **GF**

Garnished with Mint

HUMMINGBIRD DONUTS **V** **NF**

House-Made Banana Pineapple Baked Donuts with Pineapple Cream Cheese Glaze & Toasted Coconut

DUO OF HOUSE-MADE BISCUITS **V** **NF**

One Pimento Cheese Biscuit made with Cheddar, Green Onion, Pimentos, Jalapeños & Cream Cheese, served with House-Made Peach Maple Jam & One Peach, Mango & Blueberry Biscuit, served with Hot Honey Butter

MANGO BBQ SHRIMP DEVILED EGGS **NF** **DF** **GF**

Topped with Shrimp, Diced Applewood-Smoked Bacon, Southern Coleslaw, Green Onion & Mango BBQ drizzle, dusted with Cajun Spice

HOT HONEY GOAT CHEESE FRIED DEVILED EGGS **V** **NF**

Fried Egg White stuffed with Goat Cheese, topped with Egg Mix, Roasted Corn, Chives & Hot Honey drizzle

CUP OF CHARM CITY CRAB SOUP **NF**

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

SECOND COURSE

(choose one)

Served with Whipped Butter & Grade A Pure Maple Syrup, dusted with Powdered Sugar & garnished with Raspberry Purée Plate Glaze

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

SPECIALTY PANCAKES (4) **or** **WAFFLES** (4 Mini) **V** **NF**

Choice of:

CINNAMON DANISH drizzled with Cream Cheese Icing

FRESH BANANA, BLUEBERRY, STRAWBERRY or PINEAPPLE

BANANA CHOCOLATE CHIP drizzled with Chocolate Syrup

CHOCOLATE & WHITE CHOCOLATE CHIP drizzled with Chocolate Syrup

BLUEBERRY & WHITE CHOCOLATE CHIP

PINEAPPLE UPSIDE DOWN with Cinnamon Sauce

- Best Pancakes in the Country - Food Network

FIESTA 'N SIESTA SKILLET **NF**

Grilled Chicken, Shredded Potato & Onion Hash Browns, Red & Yellow Peppers, Sliced Jalapeños, White Cheddar, Pico de Gallo & Avocado Mash, topped with a Sunny Side Up Egg, Fried Corn Tortilla Strips & Chipotle Aioli drizzle, dusted with Cajun Spice

SHRIMP FRA DIAVOLO SKINNY **NF** **GF**

Crustless Egg White Quiche made with Shrimp, Red & Yellow Peppers & Spinach, topped with Parmesan, garnished with Fra Diavolo Sauce, served with Mixed Greens in a Balsamic Poppyseed Vinaigrette

NAPTOWN SALMON SALAD **NF** **GF**

Grilled Salmon, Mixed Greens & Bibb Lettuce, Grilled Diced Pineapple, Black-Eyed Peas, Grape Tomatoes, Red Onion, Asparagus & Goat Cheese, with Lime Vinaigrette

PEACHES 'N GREENS **NF**

Fried Buttermilk Boneless Breast of Chicken, Spinach & Mixed Greens, Peaches, Peppadews, Cucumbers, Roasted Onions, Shredded Parmesan & Sunflower Seeds, with Balsamic Poppyseed Vinaigrette & Mango BBQ drizzle

Choice of Sandwich Side: Shredded Potato & Onion Hash Browns or Stone Ground Grits with Diced Bacon, Tomato & Chives

PRATT STREET PULLED PORK BBQ GRILLED CHEESE **NF**

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

PARK PLACE POWERHOUSE **V** **NF**

Avocado Mash, Spinach, Cucumber, Red & Yellow Tomato, Red Onion, Roasted Red Peppers, Havarti & Lemon-Herb Aioli on Multigrain

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

**Cross Contact *Vegetarian items may contain eggs or dairy products, please inform your server of any dietary restrictions.

Beverage not included. No Substitutions. Available for Dine In & Online Pickup/Curbside Orders - No Delivery.

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.

• 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.