



Award Winning Breakfast, Brunch & Lunch

2025 Summer Restaurant Week \$25

Mornin' Mocktail

PINEAPPLE MARGARITA MOCKTAIL **V+** **NF** **SF** **DF** **GF**

Natalie's Pineapple Juice & Margarita Mix, garnished with Pineapple & Lime Wedge, with a Sugar & Salt Rim +9
OR make it a **COCKTAIL** +14.

FIRST COURSE (choose one)

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

Garnished with Blueberry & Mint

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

One Pimento Cheese Biscuit

Cheddar, Green Onion, Pimentos, Jalapeños & Cream Cheese, served with House-Made Strawberry Lime-Jalapeño Jam
- #5, Brooks Robinson, Baltimore Orioles, HOF '83, Favorite Appetizer

Peach & Goat Cheese Biscuit

Garnished with Honey, served with House-Made Strawberry Lime-Jalapeño Jam

20TH CELEBRATION DONUTS **V** **NF** **SF**

House-Made Baked Vanilla Confetti Cake Donuts, topped with Vanilla Glaze & Rainbow Sprinkles*

20 MISS SHIRLEY'S CRAB SOUP **NF** **SF**

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

Best Pancakes in the Country, Food Network

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

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

Choice of:

20 CINNAMON DANISH drizzled with Cream Cheese Icing

- #30, Grayson Rodriguez, Baltimore Orioles, Favorite Pancakes

FRESH BANANA, BLUEBERRY, STRAWBERRY or PINEAPPLE

BANANA CHOCOLATE CHIP drizzled with Chocolate Syrup

PINEAPPLE UPSIDE DOWN with Cinnamon Sauce

20 B'MORE BREAKFAST BOWL **V** **NF** **SF** **GF**

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

20 GRAVY TRAIN SOUTHERN SKILLET **NF** **SF**

Fried Buttermilk Boneless Chicken Breast Pieces on a House-Made Pimento Cheese Biscuit, Collard Greens with Ham, Stone Ground Grits with Diced Bacon, Chicken Andouille Sausage Gravy & White Cheddar, topped with Sunny Side Up Egg, dusted with Cajun Spice*

20 CHICKEN 'N CHEDDAR GREEN ONION WAFFLES **NF** **SF**

Fried Buttermilk Boneless Chicken Breast Pieces with Honey Mustard Aioli drizzle & White Cheddar Green Onion Waffles with Peppadew Jalapeño Butter, dusted with Cajun Spice

- As seen on Food Network's Diners, Drive-Ins & Dives

VEGAN SUMMER CRUNCH SALAD **V+** **NF** **SF** **DF** **GF**

Mixed Greens, Shredded Cabbage, Carrot, Cucumber, Tri-Colored Cherry Tomatoes, Red & Yellow Pepper & Green Onion, with Maple Apple Cider Vinaigrette

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

20 HOG WILD ON A THAT'S HOW WE ROLL **NF** **SF**

House-Made Pulled Pork BBQ with Kickin' Coleslaw, Fried Pickles & Old Bay BBQ Sauce drizzle on a Brioche Roll, dusted with Cajun Spice

PARK PLACE TOMATO & MOZZARELLA MELT **V** **NF** **SF**

Melted Mozzarella, Sliced Tomato & Artichoke Pesto on Sourdough

KEY: **V** Vegetarian* **V+** Vegan* **NF** Nut-Free **SF** Sesame-Free **DF** Dairy-Free **GF** Gluten-Free* **20** Anniversary Favorite
*Some Vegetarian items may contain eggs. Items may have Cross Contact with Gluten or Non-Vegan items, 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.