



Award Winning Breakfast, Brunch & Lunch

2026 Winter Restaurant Week \$25

Mornin' Cocktail

SUNRISE MIMOSA

Champagne, Natalie's Squeezed Fresh Orange Mango Juice with Pulp & Splash of Grenadine, garnished with Orange Wheel +12

FIRST COURSE

(choose one)

NANA'S GRAPEFRUIT BRÛLÉE

Garnished with Blueberry & Mint

DUO OF HOUSE-MADE BISCUITS

One Pimento Cheese Biscuit

Cheddar, Green Onion, Pimentos, Jalapeños & Cream Cheese, served with House-Made Blackberry Vanilla Bourbon Jam

*CONTAINS: Milk, Wheat

- #5, Brooks Robinson, Baltimore Orioles, HOF '83, Favorite Appetizer

Cranberry White Chocolate Chip Biscuit

Garnished with Orange Vanilla Glaze, served with House-Made Blackberry Vanilla Bourbon Jam

*CONTAINS: Milk, Soy, Wheat

20TH CELEBRATION DONUTS

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

*CONTAINS: Milk, Wheat

SHIRLEY'S GUMBO

Chicken Andouille Sausage, Chicken, Shrimp, Crawfish Meat, Okra & Tomatoes, garnished with Stone-Ground Grits, dusted with Cajun Spice

*CONTAINS: Milk, Wheat, Shellfish

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)

*CONTAINS: Milk, Egg, Wheat

SPECIALTY PANCAKES (4) or WAFFLES (4 Mini)

Choice of:

CINNAMON DANISH drizzled with Cream Cheese Icing

FRESH BANANA, BLUEBERRY, STRAWBERRY or PINEAPPLE

PINEAPPLE UPSIDE DOWN with Cinnamon Sauce

GRAVY TRAIN SOUTHERN SKILLET

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*

*CONTAINS: Milk, Egg, Wheat

B'MORE BREAKFAST BOWL

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

*CONTAINS: Milk, Egg

CINNAMON APPLE BREAD FRENCH TOAST

House-Made Cinnamon Apple Bread dipped in Egg Mix, drizzled with Caramel Sauce, dusted with Cinnamon & Powdered Sugar

*CONTAINS: Milk, Egg, Wheat

OMEGA-3 AVOCADO TOAST

Avocado Mash, Flaked Salmon, Spinach & Tri-Colored Cherry Tomatoes on Toasted Multigrain, garnished with Chives & Lemon-Herb Aioli drizzle

*CONTAINS: Milk, Egg, Soy, Wheat, Fish

VEGAN AUTUMN HARVEST SALAD

Mixed Greens & Iceberg, Roasted Chickpeas, Roasted Sweet Potato, Red Onion, Pumpkin Seeds & Craisins, with Apple Cider Maple Vinaigrette

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

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

*CONTAINS: Milk, Egg, Soy, Wheat

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.