



*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)

#### **ℳ NANA'S GRAPEFRUIT BRÛLÉE**

Garnished with Blueberry & Mint

#### **ℳ 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

#### **ℳ 20TH CELEBRATION DONUTS**

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

\*CONTAINS: Milk, Wheat

#### **ℳ 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:**

#### **ℳ 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

#### **ℳ 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.