

SHIRLEY'S

dinner menu

SERVED DAILY 5:00 PM TO 9:00 PM & IN THE BAR UNTIL 11:00 PM

SHARABLES

20 WEST SHRIMP COCKTAIL

Chilled shrimp, fresh tomato, cucumber, avocado, red onion and cilantro mixed into a spicy tomato-based sauce. Served with tortilla chips 17

PORK BELLY & SCALLOPS

Braised smoky flavor pork belly and herb garlic butter, pan-seared scallops, with smoked tomato grits 16

SOUTHERN CHICKEN FINGER

Crispy buttermilk-marinated chicken, hand-breaded and fried to golden perfection, served with southern buttermilk ranch and choice for fries or chips 12.50

FRIED GREEN TOMATO CAPRESE

Crispy buttermilk fried green tomato, topped with fresh mozzarella and white balsamic 11

BREAD & PIMENTO

Blend of two sharp cheddar cheeses, topped with pepper jelly and endive, served on cheddar cornbread 9.50

SALADS & SOUP

SOUTHERN CAESAR

Grilled romaine lettuce, marinated sun-dried tomato, and chipotle Caesar dressing. Topped with white anchovies and cornbread croutons 11

Enhance your salad

Grilled chicken 7 | 5 oz grilled shrimp or salmon 12

COMPOSED LITTLE SALAD

Iceberg and butter lettuce, sweet red onions, radish, roasted red peppers, and cucumbers. Topped with candied walnuts and chunks of blue cheese. Served with southern buttermilk or sweet shallot vinaigrette 7

CREAMY TOMATO BISQUE

Classic bisque topped with basil chiffonade and cornbread croutons cup 7 - bowl 11

SIDES

AU GRATIN MAC & CHEESE  12

GRILLED ASPARAGUS   10

CRISPY BRUSSELS SPROUTS 7

SEASONED FRIES 4

HERB POTATO CAKES  6

CHEF

specialties

COWBOY STEAK

Pan-seared 12oz ribeye steak basted with herb garlic butter and red wine demi, with sautéed asparagus and compari confit. 41

LOW-COUNTRY BOUILLABAISSE

Sautéed shrimp, scallops, mussels, clams, salmon, andouille sausage and mirepoix, finished with a bouillabaisse broth. Served with crispy okra, garlic bread 27

BRAISED SHORT RIB

Bone-in short rib slowly braised for tenderness, over tagliatelle pasta, tossed in fresh basil pesto and zesty roma tomato 39

ENTREES

BLACKENED WILD-CAUGHT SALMON

Pan-seared fresh salmon filet, with Brussels sprouts and apple chutney 26

SPICY SHRIMP & SAUSAGE

Spicy seasoned shrimp and tasso gravy over smoked tomato grits 21

COUNTRY STYLE PORK CHOP

Pan-fried pork chops basted with creamy whiskey onion gravy, served with spicy roasted fingerling potatoes 19.50

SHIRLEY'S SMASHED BURGER

Two off smashed beef patties, topped with lettuce, Vermont cheddar cheese, creamy whiskey onion gravy, tomatoes and pickles, on a toasted seeded brioche bun. Accompanied by seasoned fries 17

OVEN ROASTED SAGE CHICKEN

Roasted half chicken, served with wild mushroom demi and herb potato cakes 18.50

VIRGINIA CLASSIC FARM PLATE

Herb potato cakes, fried green tomato, melted pimento cheese, and asparagus, topped with compari confit 19

Items marked with an asterisk may be served raw or undercooked; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

 GLUTEN FREE  VEGETARIAN  VEGAN/VEGAN OPTION  CONTAINS SHELLFISH  CONTAINS NUTS