

SHIRLEY'S

dinner menu

SHARABLES

20 WEST SHRIMP COCKTAIL *Chilled shrimp, fresh tomato, cucumber, avocado, red onion & cilantro mixed into a spicy tomato-based sauce. Served with tortilla chips* 17



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

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

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 campari 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 NUTS