

lunch menu

STARTERS

20WEST SHRIMP COCKTAIL 17

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

SOUTHERN FRIED CHICKEN FINGERS 16

Crispy buttermilk-marinated chicken, hand-breaded and fried to golden perfection, served with buttermilk southern ranch and chips

CREAMY TOMATO BISQUE cup 7/bowl II Classic bisque topped with basil chiffonade and cornbread croutons

OFF THE CUTTING BOARD

SHIRLEY'S SMASHED BURGER 17

Town 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

GRILLED VEGETABLE CIABATTA 14

Grilled garden eggplant, zucchini, yellow squash, red pepper, marinated mozzarella, tomatoes and mixed green tossed in sweet shallot vinaigrette, served on rustic ciabatta bread and accompanied by house chips

BLT + G 12

Bacon, lettuce, tomato and smashed avocado on fresh ciabatta bread, accompanied by house chips

DESSERTS

BOURBON PECAN PIE 12

Classic southern pie with a bourbon kick, gooey filling, toasted pecan, cookie crust and dark chocolate ganache

PEACH COBBLER 10

Sweet peaches baked into a base under a light biscuit dough, topped with coarse sugar and vanilla ice cream

COCONUT CAKE 11

7-layer coconut cake topped with vanilla buttercream, toasted coconut and vanilla creme anglaise