


# 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* 13


**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* 11


### 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** 6

**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* 21

**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

**KUROBUTA PORK CHOP** *Pan-seared pork chop basted with creamy whiskey onion gravy, served with herb potato cake.* 29

*\*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

Please note, we are a cashless bar & restaurant

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