

SHIRLEY'S

dinner menu

SHARABLES

20 WEST SHRIMP SALSA MARTINI 🍹
A vibrant blend of chilled shrimp, tomato, cucumber, avocado, red onion, and cilantro in a zesty, spicy tomato-based sauce. Crowned with a single large shrimp and served in a martini glass with crisp 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 & BURATTA 🍅🌿
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 🥗
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 9

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 013025