

SHIRLEY'S

Easter brunch

SPECIALTY COCKTAILS

RASPBERRY BELLINI A refreshing blend of raspberry purée and chilled Prosecco. 11

PALOMA Lunazul Reposado Tequila, fresh lime juice, grapefruit juice, and a splash of Sprite. 14

MADRAS Cirrus Vodka mixed with cranberry juice, orange juice, and a touch of simple syrup. 15

STARTERS & SALADS

ATLANTIC SMOKED SALMON PLATER

House-smoked, cured Atlantic salmon served with cream cheese, capers, chives, lemon, and toasted whole grain artisan bread. 21

SHIRLEY'S COBB

Crisp mixed greens topped with Swiss cheese, grilled chicken breast, boiled egg, fresh tomatoes, chopped bacon, and diced cucumber. Tossed in a sweet shallot vinaigrette. 17

GREEN GODDESS

Romaine lettuce, watermelon radish, and dried cranberries, tossed in a creamy green goddess dressing. Finished with candied walnuts and crumbled feta cheese. 9

Enhance Your Salad Grilled chicken 8 | 5oz Grilled shrimp or salmon  14

MAINS

SOUTHERN BREAKFAST Two eggs cooked any style, smoked bacon, Monterey Jack grits, and crispy fried green tomatoes. Served with thick-cut whole grain artisan toast. 19

B.E.L.T. Hickory-smoked turkey bacon, fried egg, lettuce, tomato, and mayo on toasted sourdough. Served with golden hash browns. 16


NY STEAK & EGGS Coffee-rubbed, pan-seared ribeye served atop sunny-side-up eggs with caramelized sweet onion, fresh herbs, and a drizzle of Choron sauce. 39

BLACKENED SALMON GRITES Pan-seared, blackened Atlantic salmon served over creamy Monterey Jack grits and topped with a spiced apple chutney. 26

HAM & GRUYERE OMELET A fluffy egg omelet filled with Virginia smoked ham, Gruyère cheese, and fresh herbs. 15

FLORENTINE BENEDICT  Two poached eggs atop toasted English muffin with crispy spinach, avocado, and confit tomato. Finished with classic hollandaise and served with lemon-shallot dressed mixed greens. 15

20WEST DEVEILED EGGS & PIMENTO CORN BREAD Cheddar and Monterey Jack pimento cornbread baked with bacon and scallions, served warm with house-whipped honey butter and deviled egg garnish. 16

AVOCADO TOAST  Thick-cut whole grain artisan toast topped with smashed avocado, extra virgin olive oil, lemon, sea salt, and pickled onions. Served with two eggs any style. 15

SIDES

APPLEWOOD SMOKED BACON  5

BANGOR SAUSAGE 6

STEEL OAT & BERRIES 8

BISCUITS & SAUSAGE GRAVY 7

HICKORY SMOKED TURKEY BACON 5


TWO EGGS ANY STYLE 6

HASH BROWNS 6

MONTEREY JACK GRITS 6

MUFFIN OR SCONE 5

CHEF'S SWEET TREATS

BANANA FOSTER PANCAKE 
Fluffy pancakes topped with caramelized bananas, roasted pecans, and finished with warm maple butter. 14

BOURBON BREAD PUDDING,
Rich, house-baked bread pudding soaked in bourbon custard and served with velvety crème anglaise. 12

 GLUTEN FREE  VEGAN/VEGAN OPTION  VEGETARIAN  CONTAINS NUTS  CONTAINS SHELLFISH

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.

Please note, we are a cashless bar & restaurant 032425