




SHIRLEY'S

lunch menu




STARTERS

20 WEST SHRIMP SALSA MARTINI  17
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.



FRIED GREEN TOMATO & BURATTA  11
Crispy buttermilk fried green tomato, topped with fresh mozzarella, Campari confit and white balsamic.

BREAD & PIMENTO  11
Blend of two sharp cheddar cheeses, topped with pepper jelly and endive. Served on cheddar cornbread.

SALAD & BOWL

COMPOSED LITTLE SALAD    9
Iceberg and butter lettuce, sweet red onions, radish, roasted red peppers, and cucumbers, topped with candied walnut, chunks of blue cheese. Served with buttermilk southern dressing or sweet shallots vinaigrette.


SOUTHERN CAESAR 11
Romaine lettuce, marinated sun-dried tomato and chipotle Caesar dressing, topped with white anchovies and cornbread croutons.

HARVEST BOWL   17
Harvest rice, harissa chilies garlic sauce, roasted vegetables, chickpeas, and grilled eggplant.

Enhance Your Salad or Bowl

Grilled chicken 7 | 5oz Grilled shrimp or salmon 12

SOUP


CREAMY TOMATO BISQUE  CUP 7 - BOWL 11
Chiffonade of basil & cornbread

ENTREE & SANDWICH

SHIRLEY'S SMASHED BURGER 21
Smashed double beef patty, Vermont cheddar cheese, onion gravy, tomatoes, lettuce and pickles on a toasted seeded Brioche bun. Accompanied by seasoned fries.



FISH & CHIPS 19
Crispy tempura beer-battered Atlantic cod, lightly seasoned with sea salt, served with seasoned garlic steak fries and a creamy onion dip.

HOT HONEY CHICKEN & WAFFLES 19
Crispy marinated chicken atop fluffy Belgian waffles, drizzled with bold de Árbol hot honey syrup and crowned with a perfectly poached egg Benedict.

FRIED GREEN TOMATO BURATTA SANDWICH  14
Crispy buttermilk fried green tomato, topped with fresh mozzarella burrata, tomato confit and white balsamic glazed on a toasted ciabatta bread. Accompanied by seasoned fries.

BLACKENED WILD-CAUGHT SALMON 26
Pan-seared wild-caught salmon, perfectly seasoned and served with caramelized Brussels sprouts and a flavorful apple chutney.

MUFFALETTA 17
Olive salad, mortadella, turkey breast, salami, provolone, and basil aioli, served on Italian focaccia bread. Accompanied by house chips.

 GLUTEN FREE  VEGETARIAN

 VEGAN/VEGAN OPTION

 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

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