

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

Enhance Your Salad or Bowl

Grilled chicken 8 | 5oz Grilled shrimp or salmon 14

SHIRLEY'S FOR THE LOVE OF COBB 13

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

GREEN GODDESS 9

Crisp romaine, vibrant watermelon radish, and tart cranberries, tossed in a creamy Green Goddess dressing and finished with candied walnuts and crumbled feta cheese.

IN-HAVEST BOWL 17

In-harvest rice, harissa chilies garlic sauce, roasted vegetables, and brussels sprout, garnished with pickled onion and crispy chickpeas.

SOUP

SHIRLEY'S VIRGINIA HAM CHOWDER CUP 7 - BOWL 11

A rich and hearty chowder featuring savory Virginia ham, served with a side of warm honey cornbread for the perfect Southern touch.

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 fried egg.

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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