

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 | 7oz Grilled shrimp or salmon 14

STRAWBERRY HOUSE SALAD 10

Tender butter lettuce with strawberries, crisp radish, roasted red peppers, candied walnuts, and creamy feta chunks. Served with your choice of southern buttermilk, honey mustard vinaigrette, or balsamic vinaigrette.

GREEN GODDESS 10

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-HARVEST BOWL 17

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

SOUP

CREAMY TOMATO BISQUE CUP 7 - BOWL 11

Smooth, velvety tomato bisque finished with fresh chiffonade of basil. Served with warm, buttery 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.

KOFTA WRAPPED 18

Grilled lamb kofta topped with crisp Greek slaw and zesty toum (garlic-lemon sauce), wrapped in warm grilled flatbread. Served with house-made chips.

VERMONT FRIED CHICKEN 21

Marinated and hand-breaded chicken breast fried to golden perfection, topped with Vermont and fresh melted mozzarella. Served with fresh fettuccine pasta, vodka cream sauce, and shaved Reggiano.

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.

B.E.L.T. 16

Hickory smoked turkey bacon, fried egg, lettuce, tomato, and mayo on toasted whole grain. Accompanied by sweet potato fries.



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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