

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.

SCALLION PANCAKES & SHISHITO 12

Crispy golden scallion pancakes topped with blistering shishito peppers and hot honey.

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.

HARISSA BOWL 17

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

SOUP

VIRGINIA HAM CHOWDER 12

Hearty and flavorful, this rich chowder is topped with squash crème fraîche and served with warm 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.

CUBANO 18

Slow-roasted pork shoulder layered with melted cheddar, tangy pickles, and mustard—butter-toasted and pressed until perfectly crisp and golden.

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 29

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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