


SHIRLEY'S

VALENTINE'S DAY CHEF SPECIALS


**DUO OF PAN SEARED FILET MIGNON
& JUMBO LUMP CRAB CAKE 48**
Wild Rice, Sun-dried Cherries & Bearnaise sauce


JERKED DUCK CONFIT 38
Jamaican seasoning confit duck legs, pork belly collard green, roasted fingerling and oranges gastrique.

SHARABLES

20 WEST SHRIMP SALSA MARTINI 
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 17

PORK WING
Tender baby pork shank, fried to golden perfection and tossed in a zesty lemon garlic parmesan seasoning 16




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

FRESH BAKED BREAD BOARD 
Variety of Sliver Oak Virginia farm fresh baked bread served with house made fra diavolo tomato, pimento cheese and olive tepanade 11

LOLLIPOP LAMB CHOPS
Grilled marinated New Zealand halal lamb chops, topped with herb demi and pickled onions 18

SALADS & SOUP

SOUTHERN CAESAR
Romaine lettuce, marinated sun-dried tomato, and chipotle Caesar dressing. Topped with white anchovies and cornbread croutons 11
+ grilled chicken 7 + 5 oz. grilled shrimp or salmon 12

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


VIRGINIA HAM CHOWDER
Topped with squash creme fraiche and corn bread 12

SIDES

Au gratin mac & cheese  12
Beef braised tri-colored baby carrots 10
Malt fried okra with dill aioli 11
Crispy Brussels sprouts 7
Seasoned fries 6
Tri-colored sweet potato fries 6
Zest lemon broccolini 8

**Items marked with an * 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.*


ENTREES


BLACKENED WILD-CAUGHT SALMON* 
Pan-seared fresh salmon filet, with Brussels sprouts and apple chutney 29

SPICY SHRIMP & SAUSAGE
Spicy seasoned shrimp and tasso gravy over smoked tomato grits 21

SHIRLEY'S SMASHED BURGER*
Two off smashed beef patties, topped with lettuce, Vermont cheddar cheese, whiskey onion gravy, tomatoes and pickles, on a toasted seeded brioche bun. Accompanied by seasoned fries 21

OVEN ROASTED SAGE CHICKEN
Roasted half chicken served with wild mushroom demi and herb fingerling potatoes 21

VIRGINIA CLASSIC FARM PLATE 
Roasted herb potatoes, fried green tomato, melted pimento cheese, and asparagus, topped with campari confit 19

BBQ PORK CHOP 
A juicy, tender, 12oz pork chop, expertly grilled and basted with our zesty house-made honey apricot BBQ sauce. Served with Grand Marnier-stewed apricots and confit fingerling potatoes 38

ROCKFISH BOUILLABAISSÉ
Pan-fried rockfish served over tender tagliatelle pasta in a rich bouillabaisse-style broth, accompanied by warm garlic bread 29

Please note, we are a cashless bar & restaurant 013026