

SHIRLEY'S

dinner menu

SHARABLES

GOCHUJANG CHILLED U10 SHRIMP COCKTAIL 
Old Bay-seasoned court bouillon shrimp, served with house-made gochujang cocktail sauce and fresh lemon. 21

PORK WING
Tender baby pork shank, fried to golden perfection and tossed in a zesty lemon garlic parmesan seasoning 18

FRIED GREEN TOMATO & BURATTA 
Crispy buttermilk fried green tomato, topped with fresh mozzarella and white balsamic 14

FRESH BAKED BREAD BOARD 
Variety of Silver Oak Virginia farm fresh baked bread served with house made fra diavolo tomato, pimento cheese and olive tepanade 12

LOLLIPOP LAMB CHOPS*
Grilled marinated New Zealand halal lamb chops, topped with herb demi and pickled onions 19

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 23

OVEN ROASTED SAGE CHICKEN
Roasted half chicken served with wild mushroom demi and herb fingerling potatoes 24

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 BOUILLABAISSE
Pan-fried rockfish served over tender tagliatelle pasta in a rich bouillabaisse-style broth, accompanied by warm garlic bread 32

CHEF SPECIALTIES

RIBEYE STEAK*

Pan-seared 12oz ribeye steak basted with herb garlic butter and red wine demi, with sautéed asparagus and compari confit. 48

BRAISED SHORT RIB

Bone-in short rib slowly braised for tenderness, over tagliatelle pasta, tossed in fresh basil pesto and zesty roma tomato 39

SALADS & SOUP

SOUTHERN CAESAR
Romaine lettuce, marinated sun-dried tomato, and chipotle Caesar dressing. Topped with white anchovies and cornbread croutons 12

+ grilled chicken 8 + 5 oz. grilled shrimp or salmon 14

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 11

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 12

Crispy Brussels sprouts 9

Seasoned fries 7

Tri-colored sweet potato fries 7

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.*

Please note, we are a cashless bar & restaurant 021626