

SHIRLEY'S

lunch menu

STARTERS

GOCHUJANG CHILLED SHRIMP COCKTAIL 21

Old Bay-seasoned court bouillon shrimp, served with house-made gochujang cocktail sauce and fresh lemon.

MALT FRIED OKRA 12

Hand-breaded fresh okra, fried to golden perfection, served with dill aioli.

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

FRISÉE KALE CAESAR 11

Kale and frisee lettuce and marinated sun-dried tomato tossed with chipotle Caesar dressing and topped with white anchovies and fresh herb croutons.

ICEBERG WEDGE 12

Crispy iceberg lettuce with tomatoes, bacon and home-made southern ranch, topped with bleu cheese crumbles.

HARISSA BOWL 17

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

FRIED CHICKEN CAESAR 21

Southern style hand-breaded chicken breast fried to golden perfection, topped with kale frisee Caesar, Parmigiano Reggiano, sun-dried tomato and white anchovies.

Salad without protein 11

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 Brioche bun. Accompanied by seasoned fries.

CUBANO 18

Slow-roasted pork shoulder layered with Swiss cheese, ham, dill pickles and mustard on butter toasted Cuban bread and pressed until perfectly crisp and golden.

VERMONT FRIED CHICKEN 21

Marinated and hand-breaded chicken breast fried to golden perfection, topped with Vermont cheddar 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.

PASTRAMI BRISKET 18



Layers of thinly sliced pastrami, kraut aioli, and melted Swiss on sourdough multigrain, served with seasoned fries.

SLOWFIRE BEEF CHEEK SANDWICH 19

Slow-cooked beef cheek with caramelized onions and mushrooms on a soft brioche bun, finished with dill aioli, served with seasoned fries.

SCAMI SHRIMP TOAST 18

Toasted sourdough bread topped with sautéed shrimp, garlic butter, capers, fresh avocado and micro basil.

 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 042226