

# SHIRLEY'S

## Mother's Day Brunch

\$75 PER PERSON + TAX & 20% GRATUITY | CHILDREN 12 AND UNDER \$25

### CHEF TO TABLE

#### EGG BENEDICT

Toasted English muffin, black forest ham,  
poach egg, hollandaise

#### FRESH OMELET

Ham, chicken, bacon, mushrooms, asparagus,  
onions, tomatoes, shrimp, red and green  
peppers, cheddar cheese

#### BANANA FOSTER FRENCH TOAST

warm maple butter

### HOT FOODS

#### FIRECRACKER CRISPY CHICKEN & HOT HONEY

#### PAN SEARED ATLANTIC SALMON

with dill beurre blanc

#### GRILLED ASPARAGUS & CHAMPAGNE

#### HONEY GLAZED BABY CARROT

with tomato confit

#### SHIRLEY'S BRAISED COLLARD GREEN & SMOKED TOMATO GRITS

#### BISCUITS & COUNTRY GRAVY

#### APPLEWOOD SMOKED BACON & SAUSAGE LINKS

#### GARLIC YUKON POTATOES

#### TRADITIONAL SCRAMBLED EGGS

#### TOFU STIR-FRY

### COLD FOODS

#### SLICED SEASONAL FRUIT & PARFAIT

#### CHICKEN SALAD

#### ROASTED BEET GREEK SALAD

#### ROASTED FINGERLING POTATOES

tossed in rosemary vin

#### CUCUMBER AND ONION SALAD

tossed in a dill-sugar vin

#### SMOKED SALMON BRUSCHETTA

cocktail rye bread

#### SPICED SHELL ON SHRIMP

with assorted accompaniments

### STATIONS

#### APPLEWOOD SMOKED BRISKET

House specialty high choice brisket seasoned with Texas  
dry rub and smoked for 12 hours with applewood

#### SEAFOOD GUMBO

Dark roux gumbo, andouille, crispy okra, crab meat, poached  
crawfish, chicken thigh, dirty rice, and mini corn bread

### DESSERTS

#### ASSORTED CHEF'S DESSERT SHOOTER

Banana pudding, ancho chocolate mousse, mini key lime  
pie. Italian meringue, assorted cannolis and more

#### HOUSE BAKED SILVER OAK FARM BREAD

 GLUTEN FREE  VEGAN/VEGAN OPTION  VEGETARIAN  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 041426