

# 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

#### TORTILLA BRUNSWICK SOUP 12

A rich, slow-cooked tomato-based soup made with a mix of vegetables, tortilla and smoked chicken

### 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 060426