

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

ICEBERG WEDGE 13

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

HARISSA BOWL 17

InHarvest® 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 tomatoes 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, tortillas and smoked chicken

ENTREE & SANDWICH

SHIRLEY'S SMASHED BURGER* 21

Two smashed beef patties, 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. Accompanied by seasoned fries.

VERMONT FRIED CHICKEN 24

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 BURRATA 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.

SCAMPI 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 070826