

SHIRLEY'S

dinner menu

SHARABLES

GOCHUJANG CHILLED 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 16

FRIED GREEN TOMATO & BURRATA

Crispy buttermilk fried green tomato, topped with fresh mozzarella and white balsamic 11

FRESH BAKED BREAD BOARD

Variety of Sliver Oak Virginia farm fresh baked breads including zucchini, lemon blueberry, sourdough, three cheese, rosemary, and Philadelphia tomato pie. Served with lemon curd, pesto, and peach habanero jam 14

LOLLIPOP LAMB CHOPS

Grilled marinated New Zealand halal lamb chops, topped with herb demi and pickled onions 18

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 smashed beef patties, topped with lettuce, Vermont cheddar cheese, whiskey onion gravy, tomatoes and pickles, on a toasted brioche bun. Accompanied by seasoned fries 21

SWEET TEA-BRINED ROASTED CHICKEN

Half roasted chicken, succotash, preserved lemon and chicken jus 29

VIRGINIA CLASSIC FARM PLATE

Roasted herb potatoes, fried green tomatoes, melted pimento cheese, and asparagus, topped with campari confit 19

BERKSHIRE PORK CHOP MILANESE

Herb-panko crusted loin, pan fried, served with mixed green salad, shaved parmesan, pickled mustard seeds and preserved lemon vinaigrette 31

LINE - CAUGHT CATCH OF THE DAY

Pan-seared and served over tender tagliatelle pasta with bouillabaisse-style broth. Accompanied by warm garlic bread. MP

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, over smoked bacon mustard greens, and smashed potatoes confit. 42

SALADS & SOUP

SOUTHERN CAESAR

Romaine lettuce, marinated sun-dried tomatoes, and chipotle Caesar dressing. Topped with white anchovies and cornbread croutons 11

+ grilled chicken 7 + 5 oz. grilled shrimp or salmon 12

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 9

TORTILLA BRUNSWICK SOUP

A rich, slow-cooked tomato-based soup made with a mix of vegetables, tortillas and smoked chicken 12

SIDES

Au gratin mac & cheese  12

Beef braised tri-colored baby carrots 10

Malt fried okra with dill aioli 11

Crispy Brussels sprouts   7

Seasoned fries  6

Tri-colored sweet potato fries  6

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 062526