

# SHIRLEY'S

## BAR

### Sharables

#### Smoked Fish Dip 17

Creamy smoked fish dip with cream cheese, capers, and cilantro oil, served with assorted crackers and crisp endive

#### Lollipop Lamb Chops\* 18

Tender za'atar-dusted lamb chops with rich red wine demi-glace and tangy pickled onions

#### Crispy Heritage Chicken Wings GF 12.50

Jumbo heritage hen drumettes, flash-fried until golden and crispy, with your choice of one house-crafted sauce: Charred Calabrian Hot Honey, Preserved Lemon Garlic Butter, or Smoked BBQ

#### Pork Belly & Fried Green Tomatoes 15

Crispy pork belly and fried pickled green tomatoes, drizzled with hot honey and served with pimento remoulade and frisée salad

### Salad & Soup

Add Chicken 9, Salmon\*, 12, Shrimp 15, or Steak\* 16

#### Wedge V GF 13

A crisp lettuce wedge topped with smoky bacon, tomato, onion, and creamy Danish blue cheese

#### Black Garlic Caesar V 14

Crisp Little Gem lettuce and endive tossed with black garlic Caesar dressing, white anchovies, and brown butter croutons

#### Roasted Butternut Tomato Soup V GF 12

A silky blend of oven-roasted butternut squash and vine-ripened tomatoes, finished with crème fraîche

### Mains

#### BBQ Succotash Tempeh Bowl GF VEGAN 22

Caramelized BBQ-glazed tempeh served over heirloom Carolina Gold rice with seasonal succotash, pickled onions, and tangy BBQ sauce

#### Cast-Iron Smoked Gouda Macaroni & Cheese 14

Cavatappi pasta in a rich, smoky Gouda cheese sauce, baked until golden in a cast-iron skillet and finished with shaved Parmesan and a crisp Parmesan tuile

#### Shirley's Cheeseburger\* 24

A Wagyu beef patty topped with savory whiskey-onion gravy, American cheese, lettuce, tomato, and pickles on a toasted brioche bun, served with seasoned fries

#### Blackened Atlantic Salmon\* GF 29

Perfectly seasoned, pan-seared Atlantic salmon served with caramelized Brussels sprouts, ginger, apple, and cranberry

#### Skillet-Margherita Pizza V 17

A skillet-baked pizza topped with vine-ripened tomato coulis, fresh mozzarella, and sweet basil, finished with extra virgin olive oil and Maldon sea salt. Served with a fresh arugula salad

#### Please note, we are a cashless bar & restaurant

\*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. 092826