SHIRLEY'S

CHRISTMAS EVE DINNER

Chef's Specials

28-Day-Aged Prime Rib 48
Slow-roasted prime rib, aged 28 days for depth and tenderness, with potato purée, glazed baby carrots, haricots verts, rich pan gravy and a Yorkshire pudding

Oysters Rockefeller 21
Virginia oysters baked on the half shell under wilted spinach, fresh herbs and Pernod cream, finished with toasted Parmesan breadcrumbs

Butternut & Sage Arancini GF V **17**
Crisp risotto fritters filled with roasted butternut squash, set over tomato ragù with fried sage leaves and a drizzle of basil oil

Virginia Ham 29
Glazed Virginia ham with potato purée, honey-glazed baby carrots, haricots verts, rich pan gravy and a Yorkshire pudding

Vegetarian Shepherd's Pie V **32**
Tender sautéed vegetables in a rich vegetable gravy, crowned with truffle potato purée and baked until golden

Starters

Fresh Baked Bread Board V **14**
An assortment of fresh breads from Silver Oak Farm, served with bright lemon curd, herbaceous pesto, and sweet-spicy habanero jam

Goat Cheese Fritters V **14**
Crispy goat cheese fritters with cranberry agrodolce, heirloom tomatoes, Maldon sea salt, and delicate micro herbs

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

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

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

Beet & Burrata V GF **12**
Roasted golden and red beets with creamy burrata, candied pecan crumble, peppery arugula, and preserved lemon vinaigrette

Roasted Butternut Tomato Soup V GF **12**
A silky blend of oven-roasted butternut squash and vine-ripened tomatoes, finished with crème fraîche

Sides

Seasonal Succotash GF VEGAN 6

Roasted Garlic Parmesan Steak Fries GF V 11

Tri-Colored Sweet Potato Fries GF VEGAN 7

Seasoned Fries GF VEGAN 7

Carolina Golden Rice Pilaf GF VEGAN 8

Crispy Brussels Sprouts GF VEGAN 8

Cast-Iron Smoked Gouda Macaroni & Cheese V 14

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.* 111926

Entrees

Sticky Ribs GF **27**
Slow-smoked heritage pork ribs coated in a bourbon sticky glaze, served with heirloom Carolina Gold rice pilaf and pickled mustard seeds

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

Braised Lamb Shank **37**
French-trimmed, slow-braised lamb shank served with pappardelle in a forest mushroom and bacon ragout, finished with smoked paprika jus

Pan-Seared Airline Chicken GF **21**
Crisp, skin-on airline chicken served over seasonal succotash and finished with roasted chicken jus

Spicy Shrimp & Smoked Tomato Grits **24**
Pan-seared U10 jumbo shrimp served over creamy, stone-ground smoked tomato grits and finished with Cajun beurre blanc

Hanger Steak* GF **41**
Pan-seared prime hanger steak with house-blend seasoning, fire-roasted elote corn purée, herb-infused chimichurri, crumbled feta, and charred sweet corn

Blackened Atlantic Salmon* GF **29**
Perfectly seasoned, pan-seared Atlantic salmon served with caramelized Brussels sprouts, ginger, apple, and cranberry

Wild-Caught Catch Of The Day* **MP**
A fresh, wild-caught daily selection, pan-seared and served with chef-selected seasonal sides and a light seasonal emulsion

Golden Crunch Cauliflower VEGAN **17**
Fried cauliflower florets with tangy green tomato chow-chow, and an herbaceous chimichurri drizzle

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

Desserts

Warm Blackberry-Peach Crisp **12**
Warm, summer-harvested blackberries and ripe peaches baked under a delicate shortbread-oat crumb, paired with artisanal Madagascar vanilla bean ice cream

Sticky Toffee NUTS **14**
Moist Medjool date sponge drenched in rich warm toffee, crowned with spiced candied pecans, powdered sugar, and smooth vanilla bean ice cream

Lemon Shortbread Skillet **10**
Golden, buttery shortbread sablé baked in a cast-iron skillet, served warm with a silky limoncello sweet cream infusion

Dark Chocolate Mousse Cake GF **12**
Decadent dark chocolate sponge layered with airy, single-origin chocolate mousse, finished with a dark cocoa glaze and a touch of sea salt

Biscoff Cheesecake **12**
Velvety, spiced Lotus Biscoff cookie butter cheesecake set on a buttery crushed Speculoos crust, topped with a warm cookie butter drizzle and a delicate dollop of whipped cream

Vanilla Bean Ice Cream **4**

Lemon Sorbet **5**

Coffees

Regular Or Decaf Coffee **4**

1 oz Single Shot Espresso **4**

Doppio Espresso (Double Shot) **6**

Affogato **6** Velvety vanilla bean ice cream drenched in a hot shot of rich espresso

Cappuccino **5** Rich espresso blended with steamed milk, topped with frothed milk

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