

GERTRUDE'S
CHESAPEAKE KITCHEN

Gertrude's Baltimore Summer Restaurant Week Menu

Friday, July 24 to Sunday, August 2

\$45 Prix Fixe Dinner Menu * \$65 with Wine Pairings * Offered 5:00 pm till Closing

First Course

Chilled Watermelon Gazpacho [vegan, gluten-free]

Greektown Lamb Meatballs

Braised in white wine, garlic, and figs topped with yogurt & herbs

Fried Green Tomato Salad

*Arugula, sunburst tomatoes, watermelon radish, shredded Parmesan, lemon-olive oil
[vegetarian/vegan option]*

Second Course

Miss Alice's Tilghman Island Platter

*Boardwalk Crab Cake, Buttermilk-Brined Fried Chicken Thighs (boneless),
country-style potato salad, roasted stewed tomatoes & charred corn on the cob*

Grilled Binkert's Smoked Pork Chop

Tomato jam, cheesy grits, stewed greens with black-eyed peas [gluten-free]

Sweet Potato & Baby Kale Curry

Tomatoes, coconut milk, plantains & coconut rice [vegan/gluten-free]

Chesapeake Blue Catfish with Shrimp Creole

Cornmeal-crust & fried, cheesy grits, stewed greens with black-eyed peas

Third Course

Gertrude's Candy Bar

Dark chocolate mousse, salted soft caramel, hazelnut crunch

Upside-Down Baltimore Peach Cake

Broom's Bloom vanilla bean ice cream

Mango Sorbet [vegan/gluten-free]

Sorry, no substitutions or discounts are allowed with this menu.

This special menu pricing does not include any beverages, sales tax or service gratuity.