

Gertrude's Baltimore Restaurant Week
Sunday, July 21 – Sunday, July 28, 2024

\$45 Prix Fixe Dinner Menu
\$65 with Wine Pairings
Offered 4:30 pm till Closing

First Course

Chilled Honeydew & Cucumber Gazpacho
[vegan, gluten-free]

Baltimore "Catties" Platter
Catfish cakes, saltines, sesame crackers, three-mustard sauce

Fried Green Tomato Salad
[vegetarian]
Arugula, poached egg, shredded Parmesan, watermelon radish, lemon-olive oil

Second Course

Miss Alice's Tilghman Island Platter
Boardwalk Crab Cake, Brined Fried Chicken Thighs (boneless), roasted stewed tomatoes, charred corn on the cob

Chesapeake Blue Catfish Imperial
[gluten-free]
Wild-Caught Blue Catfish, Crab Imperial, toasted pecan butter, garlic mashed potatoes, sauteed green beans

Grilled Teres Major Steak
[gluten-free]
Tomato jam, smoked Gouda potato gratin, sautéed garlic spinach

Local Farro Risotto & Summer Squash Succotash
[vegan]
Sweet corn broth

Third Course

Gertrude's Candy Bar
Dark chocolate mousse, salted soft caramel, hazelnut crunch

Upside-Down Baltimore Peach Cake
Coconut rice pudding

Mango Sorbet
[vegan, gluten-free]

Vegan Coconut Ice 'Cream'
[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.

GERTRUDE'S CHESAPEAKE KITCHEN
@ THE BMA
410-889-3399
www.gertrudesbaltimore.com