

Gertrude's Baltimore Restaurant Week
Friday, January 27 – Sunday, February 5, 2023

\$45 Prix Fixe Dinner Menu
\$60 with Wine Pairings
Offered 5 pm till Closing

Starter

African-Inspired Sweet Potato & Peanut Soup
(Vegan, GF)

Baked Wild Chesapeake Oysters
Boursin cream spinach, crispy onion panko

Baby Kale & Charlottetown Farm Crottin Salad
(Vegan option, GF)
Cranberries, toasted pumpkin seeds & creamy shallot vinaigrette

Main Course

Chesapeake Mixed Grill
Gertie's Crab Cake, Top Sirloin, Binkert's Weisswurst Sausage, warm potato salad,
roasted Brussels sprouts

Bloody Mary Veggie Jambalaya
(Vegan)
Vegan sausage, toasted local farro

Rockfish Imperial
(GF)
Rockfish fillet, Crab Imperial, garlic mashed potatoes, grilled asparagus

Binkert's Grilled Smoked Pork Chop
(GF)
Roasted red potatoes, stewed greens with black-eyed peas

Dessert

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

Lemon Pound Cake
Creme anglaise, Taharka Bros.' Key Lime Ice Cream

Pear-Mango Maple Crumble

(Vegan, GF)

The Charmery's vegan Coconut Ice 'Cream'

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