

Gertrude's Baltimore Restaurant Week
Friday, January 23 – Sunday, February 1, 2026

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

Starter

Roasted Butternut Squash Soup (Vegan, GF)

Baked Wild Chesapeake Oysters
Gruyere cream spinach, crispy onion panko

Gardeners Gourmet Baby Arugula & Black Rock Orchard Honeycrisp Apple Salad (GF)
Lemon-infused Dimitri Olive Oil and shaved imported Parmesan

Main Course

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

Down Home Veggie Gumbo (Vegan)
Vegan Andouille sausage, tomatoes, bell peppers, celery, onions, lentils, rice

Chesapeake Blue Catfish Imperial (GF)
Wild-caught blue catfish, Crab Imperial, lemon-caper butter, garlic mashed potatoes,
grilled asparagus

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

Dessert

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

Blood Orange Pound Cake
Taharka Bros. Salted Caramel Ice Cream

Black Rock Orchard Apple-Almond Crumble (Vegan, GF)
Taharka Bros. 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