

## **Gertrude's Chesapeake Kitchen Summer 2025 RW Menu**

**Three-Course Dinner \$45- or- \$65 with Wine Pairings offered  
5pm-close.**

First Course / Choice of:

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]

Second Course / Choice of:

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

Chesapeake Blue Catfish Imperial

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

Grilled Pork Tenderloin

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]

Third Course / Choice of:

Candy Bar- Dark chocolate mousse, salted soft caramel, hazelnut crunch

Upside-Down Baltimore Peach Cake - Broom's Bloom vanilla bean ice cream

Mango Sorbet or 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.