



Gertrude's John Shields Celebrates Chesapeake Cuisine

We bring the finest & freshest regional foods to your table...
just like Grandma Gertie did.

Brunch Menu
Saturday & Sunday
10:30 am—3:00 pm

Brunch Favorites

Our local farm-fresh eggs are from the free-range chickens of Springfield Farm in Sparks, Maryland

- Eggs Benedict** 12.
the original of grilled canadian bacon and poached eggs on a toasted english muffin with hollandaise sauce, accompanied by skillet home fries
- Eggs Gertrude** 20.
gertie's version of eggs benedict: broiled crab cakes, poached eggs and tomato on a toasted english muffin with hollandaise, served with skillet home fries
- Eggs Crabette** 18.
spicy east-meets-west crab cakes with poached eggs and tomato on a toasted english muffin with a tomato-jalapeno hollandaise sauce, served with skillet home fries
- Tilghman Island Eggs** 18.
single-fry oysters, poached eggs and tomato on a toasted english muffin, hollandaise sauce on top, and skillet home fries on the side
- Sirloin Steak Ranchero** 20.
grilled locally-raised top sirloin steak (4 oz.) topped with poached eggs & a tomato-jalapeno hollandaise sauce, served with skillet home fries
- Garden Omelet** 12.
fresh seasonal vegetables, herbs & ricotta cheese, with home fries on the side
- Gertrude's Crabmeat Omelet** 18.
lumps of crabmeat and sherried mushrooms bathed in a mornay sauce with gruyère cheese and fresh herbs, served with home fries
- Chessie's Country Breakfast Platter** 10.
two country fresh eggs prepared anywhichway, and choice of skillet home fries or cheddar pearl hominy with Chicken Sausage, Virginia Ham or Smoked Bacon...12.
- Gutman Avenue Eggs** 13.
poached eggs perched atop a seafood potato hash with smoked salmon, flaked fish, capers & fresh herbs, topped with hollandaise sauce
- Back Creek Inn Crab Quiche** 16.
warm quiche chock-full of backfin crabmeat, swiss cheese, onions and fresh herbs, served with a small house salad
- Smoked Fish Platter** 13.
smoked salmon and trout served with a bagel, cream cheese, and slices of tomato & cucumber
- Tommy's Hot Cakes** 8.
a stack of buttermilk pancakes with maple syrup on the side
- Stuffed French Toast** 10.
french toast with a honey-cream cheese filling, smothered with sautéed cinnamon-apple slices
- Buttermilk Waffles** 10.
three light & tender waffles topped with a pecan praline and caramel sauce, served with maple syrup and whipped cream on the side
- Middle Eastern Platter** 13.
hummus, moroccan carrot salad, tabbouleh, stuffed grape leaves, kalamata olives, feta cheese and pita bread

Brunch Cocktails

- Dirty Gertie** 8.
our special version of a bloody mary with absolut citron vodka & dirty gertie mix
- Dr. Claribel's Love Potion** 6.
an oyster shooter with dirty gertie mix and absolut citron vodka
- Mom-Mom's "Lemon-Aid"** 7.
sparkling wine with a splash of lemongello liqueur
- Classic Mimosa with orange juice 6.
- Mango Mimosa with mango nectar 7.
- Bellini peach nectar & champagne 7.
- Bloody Mary 6.
- Absolut Bloody Mary 7.
- Orange Juice 3.

Soups

- Miss Jean's Red Crab** 6. / 8.
vegetable-based maryland crab soup with backfin crabmeat
- Cream of Crab Soup** 6.50 / 8.50
with lump crab and scented with sherry
- Vegetarian Chili** 5.50 / 7.50
roasted seasonal vegetables & black beans simmered in a rich homemade chili, topped with sour cream, cheddar cheese and scallions

Salads

- House Salad** 8.
field greens, plum tomatoes, red onion, carrots, euro-cucumbers, balsamic vinaigrette
Small House Salad...5.50
- Caesar Salad** 9.
romaine, anchovies, aged parmesan, herbed croutons and caesar dressing
Small Caesar Salad...6.
- Spinach Salad** 10.
spinach leaves, applewood smoked bacon, mushrooms, red onion, goat cheese and a warm sherry wine vinaigrette
- A Berry Good Salad** 12.
field greens, fresh berries, goat cheese, toasted pistachios & a berry vinaigrette
- Seafood Salad** 17.
field greens, lump crab, poached gulf shrimp, sea scallops & roasted lemon vinaigrette
- Add the following to salads:
 - Grilled Chicken 5.
 - Crabettes 7.
 - Single-Fry Oysters 8.
 - Steamed Shrimp 8.
 - Lump Crab 9.
 - Grilled Salmon 8.
 - Chicken Salad 5.
 - Shrimp Salad 9.
 - Tuna Salad 6.



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Build Your Own... as easy as 1 • 2 • 3 (choose your own main dish, sauce & sides)

1 Select an entree:

Choose your crab cake style...

Gertie's 20.
traditional "all lump" Baltimore
recipe by john's grandmother

Crab Cake du Jour Market
ask your server about
today's special

- Atlantic Salmon** 19.
- Catfish** 17.
- Chesapeake Rockfish** 26.
- Ahi Tuna** 25.
- Seared Scallops** dry-packed 22.
- Chicken Breast** 17.
- Ridgefield Farm's
Top Sirloin Steak** 8 oz. 27.

Sandwiches

- Hutzler's Tea Room Club** 9.
smoked turkey breast, smoked bacon,
lettuce & tomato, with potato chips
- Highlandtown Chicken Salad** 9.
marinated chicken breast, toasted almonds, white grapes
& tarragon on kalamata olive bread, with pasta salad
½ sandwich & cup of soup...11.
- Big Daddy's Turkey Ciabatta** 9.
smoked turkey, provolone cheese, field greens,
tomato & pesto aioli, with pasta salad
½ sandwich & cup of soup...11.
- Shrimp Salad Po' Boy** 13.
steamed old bay-spiced shrimp with garlic mayo, lettuce &
tomato on a housemade baguette, with potato chips
½ sandwich & cup of soup...13.
- Mom-Mom's Tuna Salad** 9.
albacore tuna on seven-grain bread with
lettuce & tomato, with potato chips
½ sandwich & cup of soup...11.
- O'Malley's Powerhouse** 9.
fresh spinach, field greens, cucumber, tomato, red onion,
alfalfa sprouts, carrots, pepper jack cheese &
basil mayonnaise on seven-grain bread, with fresh fruit
½ sandwich & cup of soup...10.
- Johnny's Hummus Wrap** 9.
hummus, field greens, chopped tomato, cucumber &
roasted red bell peppers in a flour tortilla, with fresh fruit
½ sandwich & cup of soup...11.

2 Pick a sauce:

Sauces

- Basil-Caper Tartar Sauce
- Remoulade Sauce
- Classic Salsa Fresca
- Orange-Chipotle Sauce
- Creole Sauce
- Classic Hollandaise
- Lemon Beurre Blanc
- Three-Mustard Sauce

3 Choose two sides:

Sides

- Skillet Home Fries
 - French Fries
 - Cheddar Pearl Hominy
 - Two Eggs Anywhichway
 - Steamed Vegetable Melange
 - Savory Rice
 - Pasta Salad
 - Toasted Bread
white, seven-grain or english muffin
 - Apple-Fennel Coleslaw
 - Fresh Fruit
 - House or Caesar Salad*
- *one side salad counts as two sides

Burgerama!

burgers are served with your choice of cheese,
lettuce & tomato on a housemade roll,
with french fries on the side

- Springfield Farm's Beef Burger** 10.
Half-pound of 100% locally-raised beef
- Turkey Burger** 9.
housemade with fresh ground turkey
- Black Bean Burger** 8.
a yummy, slightly spicy vegetarian burger
add Smoked Bacon, Mushrooms,
or Grilled Onions each 1.50
- add **The Works** 3.50
bacon, mushrooms & grilled onions

Kids Corner

for the under 12 crowd,
includes choice of milk, juice or soft drink

- Buttermilk Waffles** or **Pancakes** 7.
- Chicken Fingers** with fries 7.
- Jumbo Hot Dog** with fries 6.
- PB & J Sandwich** with fruit 6.
- Cheese Quesadilla** with fries 6.
- Fresh Fruit Bowl** 6.

Please note:

For your convenience, a 20% gratuity is added to
guest checks with parties of 6 or more.

Please, no smoking or speaking on cell phones
in the dining room or on the terrace.

When possible, we are happy to make substitutions
for dietary needs & preferences.