



Brunch Favorites

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

- Eggs Benedict** 14.
The original of grilled Canadian bacon & poached eggs on toasted English muffin with hollandaise sauce, accompanied by home fries
- Eggs Gertrude** 23.
Gertie's version of Eggs Benedict: broiled crab cakes, poached eggs & tomato on toasted English muffin with hollandaise, served with home fries
- Eggs Crabette** 19.
Spicy East-meets-West crab cakes with poached eggs & tomato on toasted English muffin with tomato-jalapeno hollandaise sauce, served with home fries
- Tilghman Island Eggs** 19.
Single-fry oysters, poached eggs & tomato on toasted English muffin with hollandaise, offered with home fries
- Sirloin Steak Ranchero** 22.
Grilled locally-raised top sirloin steak (4 oz.) topped with poached eggs & tomato-jalapeno hollandaise sauce, served with home fries
- Garden Omelet** 15.
Fresh seasonal vegetables, herbs & ricotta cheese, offered with home fries
- Gertrude's Crabmeat Omelet** 20.
Lumps of crabmeat and sherryed mushrooms bathed in a mornay sauce with Gruyère cheese & fresh herbs, served with home fries
- Chessie's Country Breakfast Platter** 12.
Two fresh eggs prepared anywhichway, and choice of home fries or cheddar pearl hominy with Chicken Sausage, Virginia Ham or Smoked Bacon... 13.
- Gutman Avenue Eggs** 16.
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 lump crabmeat, Swiss cheese, onions and fresh herbs, served with our Garden Salad
- Smoked Fish Platter** 17.
Smoked salmon and trout served with housemade bagel, herbed cream cheese, and slices of tomato & cucumber
- Tommy's Hot Cakes** 10.
A stack of buttermilk pancakes offered with maple syrup and whipped cream on the side
- Stuffed French Toast** 12.
Housemade cinnamon-raisin challah bread with honey-cream cheese filling, topped with sautéed cinnamon-apple slices
- Buttermilk Waffles** 11.
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** 14.
Hummus, Moroccan carrot salad, tabbouleh, stuffed grape leaves, Kalamata olives, feta cheese and pita bread

Brunch Cocktails

- Classic Mimosa** 7.
Sparkling wine, fresh squeezed orange juice
- Mango Mimosa** 8.
Sparkling wine, mango nectar
- Peach Bellini** 8.
Sparkling wine, peach nectar
- Blood Orange Mimosa** 8.
Sparkling wine, blood orange juice
- Bloody Mary** 8.
Tito's vodka, housemade Bloody Mary mix
- Jalapeno Popper** 8.
Jalapeno-infused Tito's vodka, housemade Bloody Mary mix
- Dirty Gertie** 9.
Lemon peel-infused Tito's vodka, Dirty Gertie mix, Old Bay-dusted shrimp, Old Bay rim
- Dr Claribel's Love Potion** 9.
Oyster shooter with lemon peel-infused Tito's vodka, Dirty Gertie mix
- Saint Sangria** 11.
Pinot Noir, elderflower liqueur, sparkling wine, juice chips

Soups

- Miss Jean's Maryland Crab Soup** 6 / 9.
Vegetable-based red crab soup with lump crabmeat
- Cream of Crab Soup** 7 / 10.
With lump crab and scented with sherry
- Vegetarian Chili** 6 / 8.
Roasted seasonal vegetables, black beans & hominy simmered in a rich homemade chili, topped with sour cream, cheddar cheese and scallions

Salads

- Garden Salad** 10. / small 7.
Local field greens, grape tomatoes, fennel, carrots, cucumbers & balsamic vinaigrette
 - Caesar Salad** 11. / small 8.
Romaine, anchovies, aged Parmesan, herbed croutons & Caesar dressing
 - Spinach Salad** 12. / small 9.
Spinach leaves, smoked bacon, mushrooms, red onion, local goat cheese & warm sherry wine vinaigrette
 - A Berry Good Salad** 14. / small 11.
Local field greens, fresh berries, goat cheese, toasted pistachios & raspberry vinaigrette
 - Seafood Salad** 24.
Local field greens, lump crab, poached Gulf shrimp, sea scallops & roasted lemon vinaigrette
- Add the following to salads:
- Grilled Chicken... 6. Crabettes... 10.
 - Grilled Salmon... 11. Chicken Salad... 9.
 - Single-Fry Oysters... 12. Shrimp Salad... 10.
 - Grilled Shrimp... 10. Tuna Salad... 7.
 - Lump Crab... 12.



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 am—3 pm

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	26.
Broiled "all lump" Baltimore recipe by John's grandmother	
Crab Cake du Jour	246
Ask your server about today's special	

Organic Salmon	24.
Catfish	19.
Chesapeake Rockfish	Market
Ahi Tuna	27.
Seared Scallops dry-packed	27.
Chicken Breast	22.
Top Sirloin Steak 8 oz.	28.

2 Pick a sauce:

Sauces

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

3 Choose two sides:

Sides

Home Fries
French Fries
Cheddar Pearl Hominy
Two Eggs Anywhichway
Steamed Vegetable Melange
Multigrain-Wild Rice Pilaf
Lemon Orzo Pasta Salad with pine nuts
Toasted Bread
White, seven-grain, brioche or English muffin
Apple-Fennel Coleslaw
Fresh Fruit
Garden or Caesar Salad*

*one side salad counts as two sides

Sandwiches

Hutzler's Tea Room Club	14.
Smoked turkey breast, smoked bacon, lettuce, tomato & mayo on toasted Pullman white bread, served with potato chips	
Highlandtown Chicken Salad	13.
Chicken, toasted almonds, red grapes & tarragon on Kalamata olive bread, offered with lemon orzo pasta salad (with pine nuts)	
½ sandwich & cup of soup... 14.	
Big Daddy's Turkey Focaccia	14.
Smoked turkey, Provolone cheese, field greens, tomato & pesto aioli on housemade focaccia, with lemon orzo pasta salad (with pine nuts)	
½ sandwich & cup of soup... 15.	
Shrimp Salad Po' Boy	16.
Steamed Old Bay-spiced shrimp with lettuce & tomato on a housemade roll, offered with potato chips	
½ sandwich & cup of soup... 17.	
Mom-Mom's Tuna Salad	12.
Albacore tuna served with lettuce & tomato on seven-grain bread, offered with potato chips	
½ sandwich & cup of soup... 13.	
O'Malley's Powerhouse	11.
Fresh spinach, field greens, cucumber, tomato, red onion, alfalfa sprouts, carrots, spicy Pepper Jack cheese & pesto aioli on seven-grain bread, with fresh fruit	
½ sandwich & cup of soup... 12.	
Johnny's Hummus Wrap	11.
Hummus, field greens, chopped tomato, cucumber & roasted red bell peppers in a flour tortilla, with fresh fruit	
½ sandwich & cup of soup... 12.	

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	16.
Half-pound of 100% locally-raised beef	
Oscar's Turkey Burger	12.
Housemade with fresh ground turkey	
Yolanda's Black Bean Burger	11.
Housemade vegan burger with chipotle	
Add Smoked Bacon, Mushrooms, or Grilled Onions	
each 1.50	
Add The Works	3.50
Bacon, mushrooms & grilled onions	

Kids Corner

For the under 10 crowd...

Buttermilk Waffles or Pancakes	7.
Chicken Fingers with fries	7.
Jumbo Hot Dog with fries	6.
PB & J Sandwich with chips & 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.