

A BARBECUE BONANZA

GET GRILLING FOR OUTDOOR FUN

FOR A GREAT COOKOUT

Succulent Grill-Ready Meats and Seafood

Rich Marinades and Sauces

Salads and Sides from Our Kitchen

Irresistible Pie à la Mode

YOUR GUIDE TO **GOURMET** 5.6.18 - 5.19.18

Eddie's
OF ROLAND PARK

EDDIESOFROLANDPARK.COM

SPECIALS FOR THE WEEK OF MAY 6 - 12

DAIRY

Tropicana Orange Juice89 oz **\$5.99**
Chobani Yogurt..... 5.3 oz **\$0.99**

FROZEN

Dove Ice Cream..... 8.6 to 10.5 oz **\$3.59**
Newman's Own Pizza 12.3 to 14.7 oz **\$5.59**

GROCERY

Rao's Pasta Sauce 24 oz **\$7.99**
Kellogg's Pop-Tarts 10.5 to 14.7 oz **\$2.49**
Starbucks Coffee..... 12 oz **\$7.99**
Filippo Berio Olive Oil..... 50.7 oz **\$12.99**
Breton Crackers..... 4.2 to 8.8 oz **2/\$5.00**
Kellogg's Nutri-Grain Bar..... 10.4 oz **\$2.99**

PRODUCE

Broccoli Crowns..... lb **\$1.69**
Gala Apples.....lb **\$1.79**
Whole Mushrooms..... 8 oz **2/\$4.00**
Green Peppers *large* lb **\$1.29**
Organic Karettes 1 lb bag **\$2.29**

MEATS-EDDIE'S

USDA Choice NY Strip Steaks
bonelesslb **\$15.99**
USDA Choice Ground Round.....lb **\$6.99**
Pork Baby Back Ribslb **\$6.99**
Perdue Chicken Breasts *boneless*.....lb **\$5.99**

MEATS-VICTOR'S

USDA Prime Tenderloin Steaks.....lb **\$39.99**
Veal Scallopini.....lb **\$23.99**

SEAFOOD

Mahi-Mahi Filets.....lb **\$16.99**
Pesto-Parmesan Salmon Filets
store-madelb **\$15.99**
Swordfish Steakslb **\$18.99**

BRING MOM SOME FRESH FLOWERS

DELI

Eddie's Rare Roast Beef..... lb **\$14.99**
Land O' Lakes American
yellow or white..... lb **\$6.99**
Amish Macaroni Salad lb **\$3.99**

BAKERY

Cream Pies 8" *varieties* ea **\$8.99**
Tribeca Oven Pull-Apart Bread
olive or garlic..... ea **\$3.99**
NEW Mini Black & White Cookies
..... 8 oz pk **\$4.99**

CANDY & COFFEE

Espresso Milano Coffee
regularlb **\$14.99**
decaffeinated.....lb **\$15.99**
Mocha Latte
Charles Street coffee bar only..... 16 oz **\$3.50**
Orange Slices..... lb **\$2.99**
Wilbur Buds
milk or dark chocolate.....lb **\$15.99**

GOURMET TO-GO

Chicken Francaise *fresh cutlets, pan-seared in egg batter and topped with tangy lemon sauce*
..... **\$11.99/lb**

Parmesan-Roasted Potatoes *Yukon Golds, encrusted with fresh herbs and Parmesan, roasted until crisp* **\$6.99/lb**

Lemon Linguine *tender linguine pasta, tossed in olive oil, fresh lemon juice, capers and shredded Parmesan* **\$6.99/lb**

Orange Roughy Filets *delicate filets, brushed with butter and Old Bay, then baked*
..... **\$19.99/lb**

BBQ Pork Tenderloin *juicy tenderloins, glazed with Eddie's own barbecue sauce*..... **\$15.99/lb**

Field Greens Salad *field greens topped with fresh raspberries, pecans and blue cheese, with a raspberry vinaigrette; in our Grab'n Go case*
..... **\$9.99/lb**

SANDWICH SPECIALS

Cloak and Dagger Sandwich *first-cut corned beef or turkey, Swiss and coleslaw, with Russian dressing, on rye* **\$6.99**

St. Paul's Wrap *Eddie's chicken salad, grapes, baby field greens and Swiss almond spread, in a wrap*
..... **\$6.49**

Egg Salad Sandwich *on your choice of bread, kaiser roll or baguette* **\$4.99**

SPECIALS FOR THE WEEK OF MAY 13 - 19

DAIRY

Tropicana Orange Juice59 oz **\$3.49**
Horizon Organic Milk 64 oz **\$4.99**

FROZEN

Hanover Vegetables
Purple Line 10 to 10.5 oz **\$1.29**
Klondike Bars 16 to 27 oz **\$3.99**

GROCERY

Gatorade Thirst Quenchers 32 oz **\$0.99**
Colavita Extra Virgin Olive Oil 34 oz **\$17.99**
Wishbone Salad Dressing 8 oz **\$1.49**
Dunkin' Donuts Coffee 11 to 12 oz **\$6.99**
Arizona Iced Tea 128 oz **2/\$5.00**
Newman's Own Pasta Sauce 24 oz **\$1.99**

PRODUCE

Lemons *large*ea **\$0.79**
Red Delicious Appleslb **\$1.49**
Cucumbersea **\$0.79**
Idaho Baking Potatoes lb **\$0.99**
Tomatoes on the Vinelb **\$1.99**

MEATS-EDDIE'S

USDA Beef Tenderloins *whole* lb **\$13.99**
Boneless Pork Chops
with fresh herbs, store-made lb **\$6.99**
Turkey Burgers *store-made* lb **\$6.99**
Bell & Evans Chicken Breasts
bonelesslb **\$7.99**

MEATS-VICTOR'S

USDA Prime London Broil lb **\$8.99**
Veal Loin Chops lb **\$17.99**

SEAFOOD

Raw Shrimp *16/20 ct*lb **\$18.99**
Shrimp Kabobs *store-made*ea **\$10.99**
Irish Organic Salmon Filetslb **\$18.99**

SHRIMP KABOBS



GREAT ON THE GRILL

DELI

Boar's Head Honey Maple Turkey Breast
..... lb **\$11.99**
Alpine Lace Swiss lb **\$9.99**
Egg Potato Salad lb **\$2.99**

BAKERY

Bar Cakes *strawberry or tuxedo* ea **\$15.99**
Bagels *varieties* ea **\$0.69**
Potato Dinner Rolls 12 pk **\$3.49**

CANDY & COFFEE

Hazelnut Cream Coffee
regular lb **\$14.99**
decaffeinated lb **\$15.99**
Caramel Cappuccino
Charles Street coffee bar only 16 oz **\$3.25**
Mint Lentils lb **\$8.99**
Black Scottie Dogs lb **\$4.99**

GOURMET TO-GO

Baked Swordfish *fresh filets, brushed with white wine and herbs, and topped with lemon* **\$24.99/lb**

Bratwurst with Sauerkraut *braised sausage links, roasted with house-made sauerkraut for authentic German flavor* **\$8.99/lb**

Barbecue Drumsticks *chicken drumsticks, bathed in Eddie's barbecue sauce and baked* **\$5.99/lb**

Traditional Mashed Potatoes *Yukon Gold potatoes, mashed and whipped with butter and cream* **\$5.99/lb**

Fire-Roasted Corn Salad *tender white shoepeg corn, char-grilled and tossed with diced peppers and onions and fresh basil* **\$7.99/lb**

Tomato Cucumber Salad *English cucumbers, peppers, red onions and tomatoes, sliced and tossed in our red-wine vinaigrette* **\$6.99/lb**

SANDWICH SPECIALS

Italian Cold Cut Sandwich *prosciuttini, hard salami, pepperoni and provolone, with lettuce, tomato, onion, hots and Italian dressing, on a baguette* **\$5.49**

Parisian Sandwich *chunky breast of chicken salad, bacon, lettuce, tomato and mayonnaise, on a croissant* **\$6.99**

Park Powerhouse Sandwich *Muenster, cucumber, lettuce and tomato, with Dijon mustard, on multigrain bread* **\$4.99**

“WINE IS BOTTLED POETRY.”

– ROBERT LOUIS STEVENSON –

FEATURED TASTINGS

MAY 12
LOIRE VALLEY

MAY 19
ALSACE

Join us for a year-long wine tasting tour of France. Every Saturday, we will explore the finest wines available, one region at a time.

CHEESE & CHARCUTERIE

5/6 - 5/12

- Danish Blue** *a soft texture and a mild, aromatic taste* **\$10.49**/lb
- Manchego** *one of Spain's most famous cheeses; a sheep's milk cheese with a mild, slightly nutty flavor* **\$17.49**/lb
- Kerrygold Irish Dubliner** *elements of mature cheddar; sweet, nutty tones of Swiss, and the piquant bite of aged Parmesan* **\$12.49**/lb
- Mt. Vikos Feta Cheese Portions** *sheep's and goat's milk blend* 7 oz **\$7.49**/ea

5/13 - 5/19

- Maytag Blue** *great in salads or as a table cheese, with a unique, tangy and peppery flavor* **\$18.49**/lb
- French Port Salut** *mild, savory flavor, perfect with any fruit* **\$14.99**/lb
- Old Quebec Canadian Cheddar** *this super-sharp, 3-year aged vintage cheddar has a full, firm, nutty flavor* **\$19.99**/lb
- Alouette Crumbled Goat Cheese** *delicious in salads* 3.5 oz **\$4.99**/ea

IN-STORE TASTINGS

SPANISH TAPAS

Sample Ines Rosales Sweet Olive Oil Tortas, with Drunken Goat Cheese and other delicacies from our cheese and charcuterie department.

FRI 5/11 11 - 2 PM NORTH CHARLES STREET

WINE TASTING FOR MOM

Sip our favorite rosé paired with artisan cheeses from Bellwether Farms.

SAT 5/12 12 - 4 PM ROLAND AVENUE

MOTHER'S DAY MUST-HAVES

Taste our new scones, made fresh from our bakery.

SUN 5/13 10 - 2 PM NORTH CHARLES STREET

SWEET MAMA'S MAMBO SAUCE

Taste these new, locally made sauces.

FRI 5/18 11 - 3 PM ROLAND AVENUE

GRADUATION CAKES

Sample our signature sheet cake, decorated for your graduate.

FRI 5/18 11 - 2 PM ROLAND AVENUE

NORTH CHARLES STREET

P: 410-377-8040 F: 410-377-9144
6213 N. Charles Street, Baltimore MD 21212
Mon-Sat 7-8, Sun 8-7
FREE PARKING ON STORE LOT

ROLAND AVENUE

P: 410-323-3656 F: 410-323-5492
5113 Roland Avenue, Baltimore MD 21210
Mon-Sat 8-7, Sun 8-6
FREE PARKING IN DEEPDENE ROAD GARAGE

Facebook.com/Eddiesofrolandpark

Not responsible for typographical errors. We reserve the right to limit quantities. Prices subject to change. Pictures are for representation only. B. Co. Catering I.D. #0112 Baltimore City Catering I.D. #010768

For information on product specials, in-store tasting events, delicious recipes and more, sign up for Eddie's e-newsletter at eddiesofrolandpark.com.

 Personal Shopping and Delivery Available.

Eddie's
ROLAND PARK

HOW TO MAKE

BOOZY BACON BABY BACK RIBS

INGREDIENTS

4 lbs. baby back ribs, 2-3 racks
1 ½ T. coarse kosher salt
1 T. fresh ground black pepper
1 T. chili powder
1 T. fresh rosemary, chopped
6 cloves garlic, chopped
1 jar Stonewall Kitchen Boozy Bacon
Barbecue Sauce

EDDIE'S TIP

Try adding Boozy Bacon
Barbecue Sauce to your favorite
baked bean recipe.

PREP TIME: 10 Minutes COOK TIME: 2 Hours SERVES: 4 People

TO PREPARE

Preheat oven to 300°F. Line a large sheet pan with aluminum foil. Peel off the tough membrane on the bony side of the rack of ribs.

Rub ribs on both sides with chopped garlic and rosemary. Combine salt, pepper and chili powder in a small bowl. Season ribs on both sides with the seasoning. Place ribs, meaty side down, on the sheet pan and bake for 1 ½ hours, turning ribs once after 45 minutes. After 1 ½ hours, ribs should be fork tender. At this point, ribs can be refrigerated until ready to grill.

Prepare grill for medium high indirect heat by arranging coals on either side of the grill grate, leaving the center empty. Place ribs, meaty side down, on the center of the grill rack so that they are not over the coals. Baste generously with barbecue sauce. Cover grill and cook for 10 minutes. Turn ribs over, meaty side up, and baste with more barbecue sauce. Cook for 10 minutes.

TO SERVE

Cut each rack into thirds and arrange on a platter with extra Boozy Bacon Barbecue Sauce on the side.

Pair with Cline Ancient Vines Zinfandel.

