

SUMMER GRILLING SEASON

HOW TO BUILD A BODACIOUS BURGER

FLAVOR STARTS WITH QUALITY

Choose USDA Choice Ground Beef
Top With Crisp, Fresh Vegetables
Layer on Premium Condiments
Select a Brioche or Pretzel Bun



YOUR GUIDE TO

GOURMET

5.21.17 - 6.3.17

Eddie's
OF ROLAND PARK

EDDIESOFROLANDPARK.COM

SPECIALS FOR THE WEEK OF MAY 21 - 27

DAIRY

Heluva Good Dips..... 12 oz **3/\$5.00**
Newman's Own Juices or Drinks 59 oz **\$1.99**

FROZEN

Klondike Bars..... 16 to 27 oz **\$3.99**
Newman's Own Pizza 13.2 to 14.7 oz **\$5.99**

GROCERY

Arizona Iced Tea 128 oz **2/\$5.00**
Chicken of the Sea Solid White Tuna
..... 5 oz can **4/\$5.00**
Sweet Baby Ray's Barbecue Sauce..... 18 oz **\$1.79**
Maple Grove Farms Dressing 8 oz **2/\$4.00**
Clif Luna Bars 1.48 to 2.4 oz **3/\$5.00**
Kingsford Charcoal
Original 15.4 lb or Matchlight 11.6 lbea **\$9.99**

PRODUCE

Leaf Lettuce *red and green*.....lb **\$1.79**
Cucumbers.....ea **\$0.89**
Karettes 1 lb bag **\$1.59**
Broccoli Crowns..... lb **\$1.99**
Squash *green or yellow*..... lb **\$1.49**

MEATS-EDDIE'S

USDA Choice Flank Steak..... lb **\$10.99**
USDA Choice Ground Chuck.....lb **\$5.59**
Boneless Pork Chops
with fresh herbs, store-made..... lb **\$5.99**
Perdue Chicken Breasts *boneless*..... lb **\$5.99**

MEATS-VICTOR'S

USDA Prime Porterhouse Steaks.....lb **\$21.99**
USDA Prime NY Strip Steaks *bone-in*.....lb **\$20.99**
D'Artagnan Bacon
hickory or applewood.....12 oz **\$10.99**

SEAFOOD

Salmon Filets lb **\$14.99**
Cooked Shrimp *26/30 ct*
peeled and deveined..... lb **\$15.99**
Orange Roughy Filets..... lb **\$16.99**

DELI

Krakus Imported Ham.....lb **\$7.99**
Boar's Head Black Wax Cheddar.....lb **\$9.99**
Amish Macaroni Salad.....lb **\$3.99**

SUPER SALADS — start with — FRESH GREENS

BAKERY

Eddie's Baguettes..... ea **\$2.99**
Key Lime Tart 7".....ea **\$15.99**
Ladyfingers or Dessert Shells pk **\$1.99**

CANDY & COFFEE

Colombian Supremo Coffee Beans
regular..... lb **\$12.99**
decaffeinated.....lb **\$13.49**
Café Latte
Charles Street coffee bar only.....16 oz **\$3.00**
Black Scottie Dogs..... lb **\$4.99**
Mint Lentils lb **\$8.99**

GOURMET TO-GO

Chicken Scampi *chicken breast, sautéed with garlic and parsley and finished with a white wine sauce*..... **\$11.99/lb**

Firecracker Shrimp *crispy fried gulf shrimp, tossed with a sweet and spicy dressing* **\$22.99/lb**

Philly-Style Flank Steak *delicious flank steak, simply grilled and topped with sautéed onions and peppers*..... **\$16.99/lb**

Tortellini and Arugula Pesto *cheese tortellini, tossed in a light arugula pesto and finished with roasted heirloom tomatoes*..... **\$9.99/lb**

Potatoes and Italian Peppers *roasted Idaho potatoes, tossed with fried long hot peppers and onions* **\$7.99/lb**

Watermelon Salad *fresh watermelon and goat cheese, lightly tossed with fresh mint and a touch of olive oil* **\$7.99/lb**

SANDWICH SPECIALS

Cosmopolitan Sandwich *Eddie's rare roast beef and Havarti, with tomato, onion and mayonnaise, on a baguette*..... **\$6.49**

Charles Street Sandwich *honey maple turkey, imported Swiss, lettuce and tomato, on sourdough* **\$6.49**

Egg Salad BLT Wrap *Eddie's egg salad, bacon, lettuce and tomato, with cream cheese spread, in a wrap* **\$6.49**

The Balty Cheesesteak Panini *grilled, shredded chicken and onions, with pepper Jack and American, on a sub roll* half **\$3.99** whole **\$7.98**

SPECIALS FOR THE WEEK OF

MAY 28 - JUNE 3

DAIRY

Chobani Greek Yogurt..... 4.2 to 5.3 oz **\$0.89**
 Florida's Natural Orange Juice..... 59 oz **2/\$6.00**

FROZEN

Alexia Potatoes..... 13.5 to 28 oz **2/\$5.00**
 Weight Watchers Novelties..... 10 to 21.6 oz **\$4.99**

GROCERY

Gatorade Thirst Quenchers..... 32 oz **\$0.99**
 Stacy's Pita Chips..... 7.33 to 8 oz **\$2.49**
 Carr's Crackers or Cookies
 4.25 to 7.05 oz **\$3.49**
 KA-ME Rice Crackers..... 3.5 oz **\$2.99**
 Cascade Dishwasher ActionPacs
 11 to 20 ct **\$3.99**
 Royal Oak Charcoal..... 15.4 lb **\$8.99**

PRODUCE

Cantaloupes..... ea **\$2.79**
 Watermelon halves or quarters..... lb **\$0.79**
 Lettuce cello..... ea **\$1.79**
 Idaho Baking Potatoes..... lb **\$0.99**
 Beefsteak Tomatoes..... lb **\$1.99**

MEATS-EDDIE'S

USDA Choice NY Strip Steaks boneless...lb **\$15.59**
 Italian Sausage sweet or hot..... lb **\$4.99**
 Turkey Burgers store-made..... lb **\$5.99**
 Marinated Chicken Thighs boneless, with olive oil
 and Todd's Dirt seasoning..... lb **\$4.59**

MEATS-VICTOR'S

USDA Prime Rib Eye Steaks boneless... lb **\$22.99**
 USDA Prime Rib Steaks bone-in.....lb **\$19.99**
 USDA Prime Ground Sirloin..... lb **\$6.99**

SEAFOOD

Raw Shrimp 21/25 ct.....lb **\$15.99**
 Tuna Steaks previously frozen.....lb **\$13.99**
 Swordfish Steaks.....lb **\$16.99**

ITALIAN SAUSAGE GREAT ON THE GRILL

DELI

Boar's Head Honey Maple Turkey.....lb **\$11.99**
 Stella Provolone.....lb **\$5.99**
 German Potato Salad..... lb **\$3.99**

BAKERY

Eddie's Italian Bread..... ea **\$2.99**
 Brownie Bites..... pk **\$4.99**
 Lemon Meringue Pie 6"..... ea **\$5.99**

CANDY & COFFEE

Espresso Milano Coffee Beans
 regular.....lb **\$12.99**
 decaffeinated..... 8 oz **\$6.99**
 Mocha Cappuccino
 Charles Street coffee bar only..... 16 oz **\$3.50**
 Wilbur Buds milk or dark chocolate.....lb **\$15.99**
 Taffy Lite Chews assorted flavors..... lb **\$5.99**

GOURMET TO-GO

Chicken Madeira boneless chicken breast,
 sautéed and topped with a silky Madeira
 wine sauce..... **\$11.99/lb**

Lime-Crusted Tilapia flaky tilapia, breaded and
 baked, then finished with a lemon-lime butter
 **\$13.99/lb**

Tenderloin Tips fresh-cut tenderloin, grilled
 rare and tossed with a tangy bourbon glaze
 **\$23.99/lb**

Aegean Shrimp Salad gulf shrimp, steamed
 and tossed with feta, Kalamata olives and
 sweet peppers, in a red wine vinaigrette
 **\$19.99/lb**

Italian-Style Potatoes slices of Yukon Gold
 potatoes, oven-roasted with tricolor peppers
 and Parmesan..... **\$6.99/lb**

Pineapple Cabbage Slaw trio of napa, red and
 green cabbage, tossed with golden pineapple
 and a sweet and tangy dressing..... **\$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**

Mr. French Sandwich smoked turkey breast, Brie,
 baby field greens and apple butter, on whole wheat
 **\$6.49**

Roland Park Public School Wrap chicken salad,
 bacon, lettuce, tomato and mild salsa cheese
 spread, in a wrap..... **\$6.49**

The Brisketeer Panini thinly sliced brisket, with red
 onion, Brie and horseradish, on country bread
half **\$3.99** whole **\$7.98**

“WINE IS BOTTLED POETRY.”

– ROBERT LOUIS STEVENSON –

FEATURED TASTINGS

MAY 27
BORDEAUX

JUNE 3
ROSÉ

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

5/21 - 5/27

Irish Cashel Blue *medium-flavored, less salty than most blues*..... **\$20.49**/lb

French Port Salut *mild, savory flavor, perfect with any fruit*..... **\$14.99**/lb

Kerrygold Irish Dubliner *elements of mature cheddar; sweet, nutty tones of Swiss, and the piquant bite of aged Parmesan*..... **\$12.49**/lb

Alouette Crumbled Feta *delicious in salads* 4 oz **\$3.49**/ea

5/28 - 6/3

Tribe All-Natural Hummus *all varieties*..... 10 oz **\$4.49**/ea

BelGioioso Fresh Mozzarella 8 oz **\$4.49**/ea

McCadam Extra Sharp Cheddar *rich flavor with a smooth after-taste* **\$9.49**/lb

Halloumi *the cheese that grills*..... 8.8 oz **\$10.99**/ea

IN-STORE TASTINGS

GOURMET BURGERS

Savor our unique flavored burgers, topped with exotic Le Bon Magot Chutney.

SUN 5/21 11 - 3 PM NORTH CHARLES STREET

QUENCH YOUR THIRST

Taste Blume Honey Water and Just Water.

WED 5/24 11 - 1 PM NORTH CHARLES STREET

THU 5/25 11 - 1 PM ROLAND AVENUE

THE CREAM CRUISER CART IS COMING

Set your calendar to sample these crazy-delicious local ice cream sandwiches.

SUN 6/4 11 - 1 PM ROLAND AVENUE

SUN 6/4 2 - 4 PM NORTH CHARLES STREET

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

ROLAND AVENUE

P: 410-323-3656 F: 410-323-5492
5113 Roland Avenue, Baltimore MD 21210
Mon-Sat 8-7, Sun 8-6

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.

Eddie's
ROLAND PARK



Personal Shopping and Delivery Available.

HOW TO MAKE

GOURMET STUFFED BURGERS

INGREDIENTS

Patties

2 lbs. ground chuck
½ t. coarse kosher salt
½ t. fresh ground pepper
7.6 oz. pkg. Di Bruno Bros. Smoked Gouda
& Beer Cheese Spread

Caramelized Onions

2 large sweet onions, sliced
1 T. olive oil
1 T. butter
1 T. balsamic vinegar
Pinch of sugar
Salt and pepper, to taste

1 c. Lillie's Q Gold South Carolina Mustard
BBQ Sauce
6 Eddie's pretzel rolls

EDDIE'S TIP

Try stuffing the burgers with Chamon Buffalo Blue Cheese spread, then top with Huckle's Fire Roasted Habanero Sauce.

PREP TIME: 15 Minutes **COOK TIME:** 30 Minutes **SERVES:** 6 People

These burgers are packed with flavor inside and out.

TO PREPARE

Mix beef with salt and pepper. Form 12 thin patties, each 4 inches in diameter. Place a small well with your thumb in six of the patties. This is where the filling will go. Place a heaping teaspoon of Di Bruno Bros. cheese spread in each well. Top with a flat patty and seal the edges by pressing the two patties together. These can be prepared several hours ahead and kept refrigerated until ready to grill. Be sure to bring patties to room temperature before grilling.

Meanwhile, prepare the caramelized onions. Melt butter and olive oil in a large frying pan over medium heat. Add sliced onions and cook for about 10 minutes. Onions will be translucent and will just start to brown. Increase heat to medium-high. Add balsamic vinegar, sugar, salt and pepper. Sauté for another 2-3 minutes until evenly browned. Set aside.

Heat grill to medium-high. Generously oil grill rack so that burgers will not stick. Place stuffed burgers on grill and cook for about 6 minutes on each side. Baste burgers during the last 3 minutes with about ½ cup of Lillie's Q barbecue sauce. Reserve the rest of the sauce for serving with the burgers.

TO SERVE

Place each burger on a pretzel roll topped with caramelized onions and a drizzle of Lillie's Q sauce.

Pair with Angulo Innocenti Estate Grown Cabernet Sauvignon.

