

ON VALENTINE'S DAY

# ROMANCE IS A PIECE OF CAKE

## VALENTINE'S DINNER FOR TWO

Delicious Three-Course Menu

\$79 Per Couple, Inclusive

Available Feb. 13 and Feb. 14

Menu Available Online and in Stores

YOUR GUIDE TO **GOURMET** 2.11.18 - 2.24.18

*Eddie's*  
OF ROLAND PARK

EDDIESOFROLANDPARK.COM

# SPECIALS FOR THE WEEK OF FEBRUARY 11 - 17

## DAIRY

- Chobani Yogurt..... 5.3 oz **\$0.99**  
Tropicana Orange Juice..... 89 oz **\$5.99**

## FROZEN

- Taharka Brothers Ice Cream..... pint **\$5.99**  
Pepperidge Farm Garlic Bread ..... 10 oz **\$2.29**

## GROCERY

- Tate's Cookies..... 5 to 7 oz **\$3.99**  
Dunkin' Donuts Coffee ..... 11 oz **\$6.99**  
Arizona Drinks..... 128 oz **2/\$5.00**  
Newman's Own Pasta Sauce..... 24 oz **\$1.99**  
Near East Rice or Couscous  
select varieties..... 5.2 to 10 oz **\$1.69**  
Fruit 2-0 Water ..... 6 pk **\$2.99**

## PRODUCE

- Peaches, Plums, Nectarines  
imported..... lb **\$3.49**  
Cauliflower..... ea **\$3.29**  
California Navel Oranges *large*..... ea **\$0.99**  
Squash *yellow and green*..... lb **\$1.79**  
Stop Light Peppers ..... ea **\$3.99**

## MEATS-EDDIE'S

- USDA Choice NY Strip Steaks  
*boneless*..... lb **\$15.99**  
Stuffed Pork Chops  
*boneless, store-made*..... lb **\$5.59**  
Center-Cut Veal Loin Chops ..... lb **\$17.99**  
Perdue Chicken Breasts *boneless*..... lb **\$5.99**

## MEATS-VICTOR'S

- USDA Prime Tenderloin Steaks..... lb **\$36.99**  
Lamb Racks *French-style*..... lb **\$24.99**  
Lamb Rib Chops..... lb **\$24.99**

## SEAFOOD

- Jumbo Raw Shrimp *16/20 ct*..... lb **\$17.99**  
Irish Organic Salmon Filets..... lb **\$17.99**  
Lobster Tails..... 6 oz ea **\$13.99**



HAPPY

## VALENTINE'S DAY

## DELI

- Boar's Head Ovengold Turkey Breast  
..... lb **\$10.99**  
Land O' Lakes American  
*yellow or white*..... lb **\$6.99**  
Eddie's Coleslaw..... lb **\$2.99**

## BAKERY

- Eddie's Baguettes ..... ea **\$2.99**  
Sugar-Free Muffins *varieties*..... 4 pk **\$4.99**  
La Brea Roasted Garlic Bread..... ea **\$5.99**

## CANDY & COFFEE

- Fireside Blend Coffee  
*regular*..... lb **\$14.99**  
*decaffeinated*..... lb **\$15.99**  
Americano  
*Charles Street coffee bar only*..... 16 oz **\$2.00**  
Peanut Brittle..... lb **\$6.49**  
Caramel Hearts  
*milk or dark chocolate*..... lb **\$8.99**

## GOURMET TO GO

**Jambalaya** succulent shrimp, chicken and Andouille sausage, cooked with peppers, tomatoes and rice..... **\$13.99/lb**

**Turkey Meatloaf** Eddie's ground turkey, mixed with diced bell peppers and onions, and baked with a ketchup glaze..... **\$7.99/lb**

**Baked Ziti** tender ziti, tossed with our own marinara and a touch of ricotta, then topped with mozzarella..... **\$4.99/lb**

**Roasted Carrots and Parsnips** fresh carrots and parsnips, oven-roasted with onions and a touch of sugar..... **\$7.99/lb**

**Creamed Spinach** steamed spinach, lightly seasoned and simmered with butter and cream..... **\$6.99/lb**

**Herb-Roasted Red Potatoes** Red Bliss potatoes, roasted with olive oil, fresh herbs and a touch of salt..... **\$5.99/lb**

## SANDWICH SPECIALS

**Provence Sandwich** Eddie's roasted turkey breast, Havarti, cucumber, tomato and mayonnaise, on a baguette..... **\$6.49**

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

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

# SPECIALS FOR THE WEEK OF

# FEBRUARY 18 - 24

## DAIRY

Tropicana Orange Juice ..... 59 oz **\$3.59**  
 Land O' Lakes Butter sticks..... 16 oz **\$3.99**

## FROZEN

Breyer's Ice Cream ..... 48 oz **\$3.99**  
 Birds Eye Superfood Blends..... 10 oz **\$2.99**

## GROCERY

Wishbone Salad Dressing ..... 8 oz **\$1.39**  
 Campbell's Chunky Soup ..... 18 oz **\$1.99**  
 Honest Kids Organic Juice ..... 54 oz **\$3.49**  
 V8 Vegetable Juice ..... 46 oz **\$2.79**  
 Prego Pasta Sauce ..... 23 to 24 oz **\$1.99**  
 Vintage Seltzer ..... 33.8 oz **2/\$1.00**

## PRODUCE

Broccoli Crowns ..... lb **\$1.99**  
 Red Peppers ..... lb **\$2.49**  
 Romaine Hearts ..... ea **\$3.49**  
 Select Cucumbers ..... ea **\$0.69**  
 Grape Tomatoes *pint* ..... ea **\$2.79**

## MEATS-EDDIE'S

Filet of Top Sirloin  
*wrapped with bacon* ..... lb **\$12.99**  
 USDA Choice Rump Roast ..... lb **\$6.99**  
 Center-Cut Pork Chops *bone-in* ..... lb **\$4.99**  
 Bell & Evans Chicken Breasts  
*bone-in* ..... lb **\$4.99**

## MEATS-VICTOR'S

USDA Prime NY Strip Steaks  
*boneless* ..... lb **\$25.99**  
 Veal Osso Buco ..... lb **\$15.99**  
 Veal Scallopini ..... lb **\$23.99**

## SEAFOOD

Raw Shrimp *21/25 ct*  
*peeled and deveined* ..... lb **\$16.99**  
 Bourbon Salmon Filets *store-made* ..... lb **\$14.99**  
 Orange Roughy Filets ..... lb **\$15.99**

## EDDIE'S TEA BREADS

*a sweet treat*

## DELI

Krakus Imported Ham ..... lb **\$7.99**  
 Boar's Head Imported Swiss ..... lb **\$10.99**  
 Amish Macaroni Salad ..... lb **\$3.99**

## BAKERY

Cherry Pie 9" *store-baked*  
*all-natural, no preservatives* ..... ea **\$10.99**  
 La Brea Organic Wheat Bread ..... ea **\$5.99**  
 Tea Breads *store-baked, varieties* ..... ea **\$3.49**

## CANDY & COFFEE

Canton Square Blend Coffee *regular* ..... lb **\$14.99**  
 French Roast Coffee *decaffeinated* ..... lb **\$15.99**  
 Cappuccino  
*Charles Street coffee bar only* ..... 16 oz **\$3.00**  
 Licorice Allsorts ..... lb **\$3.99**  
 Chocolate-Covered Pretzels  
*assorted* ..... lb **\$15.99**

## GOURMET TO-GO

**Blackened Red Snapper** *pan-seared snapper  
 filet, coated with blackening spices*  
 ..... **\$18.99/lb**

**Beef Tenderloin Tips** *tender chunks of  
 tenderloin, lightly seasoned and grilled to  
 perfection* ..... **\$23.99/lb**

**Veal Patties** *ground veal, mixed with sautéed  
 onion and diced tricolor peppers, and pan-  
 seared for a nice crust* ..... **\$11.99/lb**

**Fruited Basmati Rice** *basmati rice, steamed  
 and tossed with dried fruits, toasted almonds  
 and turmeric* ..... **\$8.99/lb**

**Steamed Broccoli** *simply steamed, for  
 great flavor* ..... **\$7.99/lb**

**Chicken Caesar Salad** *boneless chicken  
 breast with snow pea pods, tricolor peppers  
 and croutons, tossed in our Caesar dressing*  
 ..... **\$11.99/lb**

## SANDWICH SPECIALS

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

**Reuben Sandwich** *first-cut corned beef or turkey,  
 Swiss and sauerkraut, with Russian dressing, on rye*  
 ..... **\$6.99**

**American Cold Cut Sandwich** *bologna, cooked  
 salami and yellow American, with lettuce, tomato,  
 onion and mayonnaise, on a baguette* ..... **\$4.99**

# “WINE IS BOTTLED POETRY.”

– ROBERT LOUIS STEVENSON –

## FEATURED TASTINGS

FEBRUARY 11  
BOURBON

FEBRUARY 24  
COGNAC

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

2/11 - 2/17

**Cibo Fresh All-Natural Pesto** *all flavors*..... 6 oz **\$6.49**/ea

**Manchego** *one of Spain's most famous cheeses; a sheep's milk cheese with a mild, slightly nutty flavor*..... **\$17.49**/lb

**Old Quebec Canadian Cheddar** *this super-sharp, 3-year aged vintage cheddar has a full, firm, nutty flavor*..... **\$19.99**/lb

**Bucheron** *aged goat cheese, with a mild flavor; good for salads or snacking*..... **\$15.49**/lb

2/18 - 2/24

**Point Reyes Blue** *Californian cheese, with a clean and tangy taste; perfect for those who prefer a milder blue*..... **\$20.49**/lb

**Red Wax Gouda** *semi-soft cheese with a gentle, sweet, nutty flavor*..... **\$8.99**/lb

**Parrano** *nutty flavor of a fine-aged Parmesan, with the versatility of a young Dutch Gouda*..... **\$14.99**/lb

**Montchevre Goat Logs** *plain soft, spreadable goat's milk cheese*..... 4 oz **\$4.49**/ea

# IN-STORE TASTINGS

## BROTHER FLOYD'S RIGHTEOUS PICKLES

Taste their popular local recipe.

MON 2/12 11 - 4 PM NORTH CHARLES STREET  
TUE 2/13 11 - 4 PM ROLAND AVENUE

## HEART-HEALTHY SEAFOOD

Enjoy our oven-ready options.

THU 2/15 4 - 6:30 PM NORTH CHARLES STREET

## COZY COMFORT

Savor satisfying casseroles from our kitchen.

SAT 2/17 11 - 3 PM ROLAND AVENUE  
SUN 2/18 11 - 3 PM NORTH CHARLES STREET

## FRONTIER SOUPS

Hearty, delicious and ready in minutes.

FRI 2/23 4 - 6:30 PM NORTH CHARLES STREET  
SAT 2/24 11 - 3 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**  
OF ROLAND PARK

## HOW TO MAKE

# SIMPLY DELICIOUS GARLIC-ROASTED CHICKEN

### INGREDIENTS

1½ T. Dijon mustard  
1½ T. extra virgin olive oil  
½ t. + ½ t. dried thyme, separated  
½ t. + ½ t. dried rosemary, separated  
6 cloves garlic, peeled  
1 lemon, cut in half  
4 sprigs fresh rosemary  
1 whole chicken, 3-4 lbs.  
coarse kosher salt  
fresh ground pepper

### EDDIE'S TIP

Create a one-pan meal by adding chopped root vegetables to the pan before roasting. Coarse chop carrots, parsnips, onion, red potatoes and sweet potatoes. Place under and around the chicken. Season with salt, pepper and rosemary. Drizzle with olive oil and roast.

**PREP TIME:** 10 Minutes **COOK TIME:** 1 Hour **SERVES:** 4 People

The combination of fresh garlic, rosemary and lemon makes this dish simply delicious.

### TO PREPARE

In a small bowl, whisk together mustard, olive oil, ½ t. thyme and ½ t. dried rosemary. Set aside. Thinly slice 3 cloves of garlic. Rough chop the other 3 cloves. Rinse chicken and pat dry.

Using your fingers, gently separate the skin from the meat, starting at the top of the breast and working down to the thigh. Place sliced garlic under the skin and over the meat. Put a few teaspoons of the mustard mixture under the skin as well. Spread the remaining mustard mixture over the entire surface of the chicken.

Squeeze the juice of one half of the lemon over the chicken and the other half in the cavity of the chicken. Place both lemon halves inside the cavity along with the chopped garlic and 2 sprigs of fresh rosemary. Season the surface of the chicken with the remaining dried thyme, rosemary, salt and pepper.

To roast, preheat the oven to 450°. Line a roasting pan with foil. Place chicken, breast side up, on the foil and place pan on the center rack of your oven. Roast uncovered for 15 minutes, then reduce temperature to 350° and continue to roast for another 40 minutes until juices run clear when the thigh is pierced and an internal temperature of 165° is reached. Allow chicken to rest for 10 minutes before carving.

### TO SERVE

Serve carved chicken with some pan juices and a few sprigs of fresh rosemary.

