

FIRE IT UP!

# LAYER ON FLAVOR FOR GREAT GRILLING

## FOR AN EASY COOKOUT

Eddie's Grill-Ready Meats and Seafood  
Marinades and Sauces for Flavor  
Salads and Sides from Gourmet to Go  
Fruit Pie and Ice Cream for Dessert

YOUR GUIDE TO

**GOURMET**

5.7.17 - 5.20.17

*Eddie's*  
OF ROLAND PARK

EDDIESOFROLANDPARK.COM

# SPECIALS FOR THE WEEK OF MAY 7 - 13

## DAIRY

Dannon Yogurt.....5.3 oz **\$0.49**  
Simply Orange Juice..... 59 oz **2/\$7.00**

## FROZEN

Earthbound Farm Organic Vegetables  
*select varieties*..... 8 to 10 oz **\$2.99**  
Alexia Potatoes..... 13.5 to 32 oz **2/\$6.00**

## GROCERY

Starbucks Coffee or K-Cups....4.2 to 12 oz **\$6.99**  
Huckle's Hot Sauces *locally made*... 12.5 oz **\$9.99**  
Vintage Seltzer..... 12 pk **2/\$7.00**  
Heinz Ketchup..... 20 oz **2/\$4.00**  
Hellmann's Mayonnaise *squeeze*.....20 oz **\$3.49**  
Gatorade Thirst Quenchers..... 8 pk/160 oz **\$5.29**

## PRODUCE

White Corn 4 pk tray..... ea **\$3.99**  
Beefsteak Tomatoes ..... lb **\$1.99**  
Red Peppers..... lb **\$1.99**  
Grape Tomatoes..... pint **\$1.79**  
Limes ..... ea **\$0.59**

## MEATS-EDDIE'S

USDA Beef Tenderloin Steaks ..... lb **\$27.99**  
USDA Choice Sirloin Patties  
*store-made, frozen*..... 5 lb box **\$21.99**  
Perdue Chicken Breasts *bone-in*.....lb **\$3.59**  
Center-Cut Pork Chops *bone-in*.....lb **\$4.99**

## MEATS-VICTOR'S

USDA Prime NY Strip Steaks *boneless*...lb **\$23.99**  
Lamb Racks..... lb **\$14.99**  
French-Style Lamb Racks..... lb **\$21.99**

## SEAFOOD

Irish Organic Salmon Filets.....lb **\$17.99**  
Sea Bass Filets ..... lb **\$29.99**  
Jumbo Lump Crab Cakes  
*store-made, ready-to-cook* ..... ea **\$7.99**

## DELI

Eddie's Rare Roast Beef..... lb **\$13.99**  
Land O'Lakes American *yellow or white*....lb **\$6.99**  
Egg Potato Salad ..... lb **\$2.99**

 **D'ARTAGNAN**   
**CHICKEN PRODUCTS**  
ON SPECIAL THIS WEEK  
AT ROLAND AVENUE

## BAKERY

Hamburger or Hot Dog Rolls.....8 ct **\$1.99**  
NY-Style Coffee Cake.....ea **\$6.99**  
Bagels .....ea **\$0.65**

## CANDY & COFFEE

Breakfast Blend Coffee Beans  
*regular* ..... lb **\$12.99**  
*decaffeinated*..... lb **\$13.49**  
Café Latte  
*Charles Street coffee bar only*.....16 oz **\$3.00**  
Naron Boxed Chocolates  
*pre-packed; Mother's Day special* .....lb **\$15.99**  
Gerber Daisy Aqua Bouquets .....ea **\$13.99**

## GOURMET TO-GO

**Chicken Piccata** *sautéed chicken breast, finished with capers, in a white wine-lemon sauce*  
..... **\$11.99/lb**

**Crab Dip** *a customer favorite, made with fresh jumbo lump crab meat and a touch of Old Bay; serve hot*..... **\$19.99/lb**

**Swiss and Cheddar Meatloaf** *traditional meatloaf, made with Eddie's freshly ground beef and a twist of Swiss and cheddar; great for sandwiches*..... **\$8.99/lb**

**Long Grain and Wild Rice** *blended rice, seasoned and tossed with toasted almonds and dried apricots* ..... **\$7.99/lb**

**Fire-Roasted Corn and Shrimp** *fire-roasted corn and grilled shrimp, topped with fresh basil*  
..... **\$13.99/lb**

**Cucumber Tomato Salad** *slices of crisp cucumber, tricolor peppers, red onion and plum tomato, in a lightly sweet and tangy dressing*  
..... **\$6.99/lb**

## SANDWICH SPECIALS

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

**Gilman Sandwich** *turkey breast, bacon, lettuce and tomato, with peppercorn mayonnaise, on ciabatta*  
..... **\$6.99**

**Eddie's Tuna Salad Sandwich** *on your choice of bread, kaiser roll or baguette* ..... **\$5.49**

**The Eggplant Badda-Bing Panini** *lightly fried eggplant slices, with ricotta, mozzarella and marinara, grilled in a sub roll*  
..... half **\$3.99** whole **\$7.98**

# SPECIALS FOR THE WEEK OF MAY 14 - 20

## DAIRY

Florida's Natural Orange Juice..... 59 oz **\$2.99**  
Dannon Greek or Oikos Yogurt... 5 to 5.3 oz **\$0.99**

## FROZEN

Talenti Gelato..... 16 oz **\$3.99**  
Dove Ice Cream Bars..... 8.67 to 22.3 oz **\$3.99**

## GROCERY

StarKist Solid White Tuna..... 4 pk/20 oz **\$4.99**  
Stubb's BAR-B-Q Sauce..... 18 oz **\$3.99**  
Quaker Granola Bars..... 6.7 to 7.4 oz **\$2.29**  
Bush's Baked Beans..... 21 to 28 oz **\$1.88**  
Think Thin Bars..... 1.41 to 2.1 oz **\$1.69**  
LaCroix Seltzer varieties..... 12 pk **\$6.99**

## PRODUCE

Broccoli Crowns..... lb **\$1.99**  
Idaho Baking Potatoes..... lb **\$0.99**  
Cantaloupes..... ea **\$2.79**  
Tomatoes on the Vine..... lb **\$1.79**  
Gala Apples..... lb **\$1.79**

## MEATS-EDDIE'S

USDA Choice Ground Round..... lb **\$5.99**  
USDA Choice Sirloin Steaks *boneless*..... lb **\$8.99**  
Bell & Evans Chicken Breasts *boneless*... lb **\$7.99**  
Chicken or Beef Kabobs *store-made*..... ea **\$7.99**

## MEATS-VICTOR'S

USDA Prime London Broil..... lb **\$8.99**  
French-Style Pork Chops *bone-in*..... lb **\$5.59**  
USDA Prime Sirloin Patties..... lb **\$6.99**

## SEAFOOD

Mahi-Mahi Filets..... lb **\$15.99**  
Raw Shrimp 16/20 ct..... lb **\$17.99**  
Salmon Steaks..... lb **\$11.99**



## EDDIE'S MUFFINS MAKE YOUR MORNING

## DELI

Ridgecrest Smoked Turkey Breast..... lb **\$8.99**  
Boar's Head Imported Swiss..... lb **\$10.99**  
Eddie's Coleslaw..... lb **\$2.99**

## BAKERY

**NEW** Perla Puff Danish varieties..... ea **\$1.49**  
Chabaso Ciabatta Bread..... ea **\$3.99**  
Muffins *store-baked; varieties*..... ea **\$1.69**

## CANDY & COFFEE

Rainforest Crunch Coffee Beans  
*regular*..... lb **\$12.99**  
*decaffeinated*..... 8 oz **\$6.99**  
Red Eye  
*Charles Street coffee bar only*..... 16 oz **\$2.25**  
Holland Mints..... lb **\$11.99**  
Naron Chocolate Break-Up  
*milk or dark chocolate*..... lb **\$15.99**

## GOURMET TO-GO

**Grilled Chicken Kabobs** *marinated chicken breast, summer squash, onions and tricolor peppers, skewered and grilled, with fresh herbs and garlic*..... **\$11.99/lb**

**Roughy Tenders** *chunks of orange roughy, lightly breaded and seasoned with Old Bay, then fried until golden*..... **\$17.99/lb**

**Beef Tenderloin Salad** *strips of roast tenderloin, tossed with tricolor peppers and onions, in a sweet and tangy dressing*..... **\$22.99/lb**

**Heirloom Tomato and Mozzarella Salad** *native heirloom tomatoes, tossed with fresh mozzarella, basil and olive oil*..... **\$9.99/lb**

**Spinach and Goat Cheese Lasagna** *traditional lasagna, layered with spinach, goat cheese and ricotta*..... **\$8.99/lb**

**Grilled Vegetables** *green and yellow squash, red onion and tricolor peppers, grilled with herbs and olive oil*..... **\$8.99/lb**

## SANDWICH SPECIALS

**Eddie's Chicken Salad Sandwich** *on your choice of bread, kaiser roll or baguette*..... **\$5.49**

**Baltimore Sandwich** *Eddie's rare roast beef, Muenster, lettuce, tomato, onion and honey mustard, on a kaiser roll*..... **\$6.49**

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

**The Chesapeake Gobbler Panini** *Eddie's crab dip and Eddie's roast turkey, on country bread*..... half **\$3.99** whole **\$7.98**

# “WINE IS BOTTLED POETRY.”

– ROBERT LOUIS STEVENSON –

## FEATURED TASTINGS

MAY 13  
LOIRE VALLEY

MAY 20  
BORDEAUX

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

### 5/7 - 5/13

- Buttermilk Blue** award-winning cheese, perfect for cooking, crumbling or eating out of hand..... **\$13.99/lb**
- Saint Andre** a triple cream cheese featuring a silky, rich and buttery interior ..... **\$18.99/lb**
- Old Quebec Canadian Cheddar** this super-sharp, 3-year aged vintage cheddar has a full, firm, nutty flavor..... **\$19.99/lb**
- President Feta Crumbles** delicious in salads..... 6 oz **\$5.49/ea**

### 5/14 - 5/20

- Neal's Yard Dairy Stilton Blue** with rich, complex flavors and piquant finish ..... **\$24.99/lb**
- Edam Balls** Holland cheese with a sweet, nutty flavor and supple texture ..... **\$10.99/lb**
- Kerrygold Aged Cheddar** with Irish whiskey..... **\$18.99/lb**
- French Feta Valbreso** 100% pure sheep's milk ..... 7 oz **\$6.99/ea**

# IN-STORE TASTINGS

## BRUNCH IDEAS FOR MOM

Taste what's new from our bakery.

<b>SAT</b>	<b>5/6</b>	<b>11 - 3 PM</b>	ROLAND AVENUE
<b>SUN</b>	<b>5/7</b>	<b>11 - 3 PM</b>	NORTH CHARLES STREET

## CHEF TOM ON WBAL-TV 11

Watch our chef fire up the grill with Mom in mind, featuring grilled pizzas and more.

<b>SAT</b>	<b>5/13</b>	<b>9:50 AM</b>	WBAL-TV 11
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## ZESTY GRILL SAUCES

Perk up your grilling with Stonewall Kitchen Grille Sauces.

<b>SAT</b>	<b>5/13</b>	<b>12 - 3 PM</b>	ROLAND AVENUE
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## GOURMET BURGERS

Savor our unique flavored burgers.

<b>SAT</b>	<b>5/20</b>	<b>11 - 3 PM</b>	ROLAND AVENUE
<b>SUN</b>	<b>5/21</b>	<b>11 - 3 PM</b>	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

# WARM BERRY CRISP

## INGREDIENTS

½ c. flour  
¼ c. light brown sugar  
½ t. cinnamon  
1 T. + ¼ c. unsalted butter  
½ c. quick-cooking oats  
1 pt. fresh blueberries  
6 oz. fresh raspberries  
6 oz. fresh blackberries  
1 qt. Gifford's Old-Fashioned Vanilla Ice Cream

## EDDIE'S TIP

Enjoy this recipe year-round  
using canned or frozen berries.

**PREP TIME:** 10 Minutes **COOK TIME:** 35 Minutes **SERVES:** 8 People

Summery, sweet, juicy and delicious.

## TO PREPARE

Preheat oven to 350°. Generously butter a shallow, ovenproof pie pan with 1 T. butter. In a medium bowl, stir together flour, brown sugar and cinnamon to blend. Cut in the rest of the butter until the mixture resembles coarse crumbs. Mix in the oats.

Rinse and dry berries, then spread them into the prepared pan. Evenly spread oat topping over berries. Bake until topping is lightly browned and berries are bubbly and tender, about 35 minutes.

## TO SERVE

Serve berry crisp warm, with a scoop of vanilla ice cream on top.

