

A BARBECUE BONANZA

RUSTLE UP A FATHER'S DAY FEAST

TREAT DAD TO EDDIE'S CRAB CAKES

Jumbo Lump Crab Cakes, \$7.99 ea
Store-Made, Ready to Cook
In Meat & Seafood Department
On Sale June 11 through June 17

YOUR GUIDE TO

GOURMET

6.4.17 - 6.17.17

Eddie's
OF ROLAND PARK

EDDIESOFROLANDPARK.COM

SPECIALS FOR THE WEEK OF

JUNE 4 - 10

DAIRY

Tropicana Orange Juice 59 oz **2/\$7.00**
 Crystal Farms bars or shreds..... 7 to 8 oz **2/\$4.00**

FROZEN

Hanover Vegetables *regular line*..... 14 oz **\$1.59**
 Ciao Bella Sorbet or Gelato..... 16 oz **\$2.99**

GROCERY

Near East Rice or Couscous
select varieties..... 5.4 to 10 oz **10/\$10.00**
 De Cecco Pasta 8.8 to 16 oz **2/\$5.00**
 Kellogg's Special K Cereal
 10.8 to 13.2 oz **\$2.99**
 Green Mountain Coffee K-Cups
 3.9 to 4.8 oz **\$7.99**
 Pirate's Booty Snacks..... 4 to 6 oz **2/\$6.00**
 Xochitl Salsa 15 oz **\$4.99**

PRODUCE

Cauliflower *cello* ea **\$3.49**
 Lettuce *cello*.....ea **\$1.79**
 Jalapeno Peppers..... lb **\$1.49**
 Cluster Tomatoes..... lb **\$1.99**
 Romaine Hearts..... ea **\$3.99**

MEATS-EDDIE'S

USDA Choice Ground Round.....lb **\$5.99**
 USDA Choice Sirloin Steaks
bonelesslb **\$8.99**
 Bell & Evans Chicken Breasts
boneless lb **\$7.99**
 Pork Baby Back Ribs.....lb **\$6.99**

MEATS-VICTOR'S

USDA Prime NY Strip Steaks
boneless lb **\$24.99**
 Lamb Loin Chops..... lb **\$14.99**
 Butterflied Leg of Lamb *boneless* lb **\$12.99**

SEAFOOD

Cod Filets.....lb **\$9.99**
 Red Snapper Filets..... lb **\$16.99**
 Tuna Steaks *previously frozen*..... lb **\$15.99**



TREAT YOURSELF TO A
STRAWBERRY RHUBARB PIE

DELI

Eddie's Virginia Baked Hamlb **\$6.99**
 Cooper Sharp Cheddar.....lb **\$6.99**
 Eddie's Coleslaw.....lb **\$2.99**

BAKERY

Fresh Strawberry Pie 6" ea **\$6.99**
 Filled Croissants *varieties* ea **\$1.99**
 Strawberry Rhubarb Pie 10"
back for the season..... ea **\$11.99**

CANDY & COFFEE

French Vanilla Coffee Beans
regular lb **\$12.99**
decaffeinated..... lb **\$13.49**
 Caramel Cappuccino
Charles Street coffee bar only 16 oz **\$3.25**
 Chocolate-Covered Pretzels.....lb **\$15.99**
 Spearmint Leaves..... lb **\$2.99**

GOURMET TO-GO

Country-Fried Buttermilk Chicken

boneless breast of chicken, marinated in buttermilk, lightly coated and fried until golden **\$11.99/lb**

Beer-Battered Cod *fresh cod, lightly fried in an Old Bay-Natty Boh batter*..... **\$13.99/lb**

Steak Pizzaiola *tender slices of flank steak, grilled and simmered in a spicy marinara, with onions and peppers*..... **\$15.99/lb**

Roasted Yukons and Leeks *Yukon Gold potatoes, tossed with fresh leeks and olive oil, and roasted until golden*..... **\$7.99/lb**

Roasted Heirloom Tomatoes *summer heirlooms, gently roasted with garlic and onions* **\$10.99/lb**

Eddie's Layered Grain Salads *a variety of ancient grains, layered with vegetables, nuts and greens, with select dressings; available in the Grab'n Go case* **\$7.99/lb**

SANDWICH SPECIALS

Eddie's Roast Beef Sandwich *on your choice of bread, kaiser roll or baguette* **\$5.49**

Boys' Latin Sandwich *bacon, lettuce and tomato, with mayonnaise, on your choice of bread, kaiser roll or baguette* **\$4.99**

Notre Dame Prep Blazer Chicken Wrap *Blazing Buffalo chicken breast, celery, lettuce, hot sauce and blue cheese dressing, in a wrap* **\$6.49**

The Beefy Parm Panini *Italian meatballs, marinara and shredded mozzarella, on a sub roll*
 half **\$3.99** whole **\$7.98**

SPECIALS FOR THE WEEK OF JUNE 11-17

DAIRY

- Chobani Greek Yogurt or Flips
.....5.3 oz **10/\$10.00**
Tropicana Orange Juice89 oz **\$5.99**

FROZEN

- Ben & Jerry's Ice Cream.....16 oz **\$3.99**
Ore-Ida Potatoes.....14 to 32 oz **\$3.59**

GROCERY

- General Mills Cereals
select varieties.....11.1 to 12.25 oz **\$2.59**
Arizona Iced Teas12 pk **\$6.99**
Skinny Pop Popcorn.....4.4 oz **2/\$5.00**
Perrier Sparkling Water.....25.3 oz **2/\$3.00**
Gatorade Thirst Quenchers.....32 oz **5/\$5.00**
Desert Pepper Salsa.....16 oz **\$4.39**
Mrs. Meyer's Dish or Hand Soap
.....12.5 to 16 oz **\$3.99**

PRODUCE

- White Corn *tray pack*.....ea **\$3.99**
Beefsteak Tomatoeslb **\$1.99**
Cut Watermelon *family bowl*lb **\$3.79**
Blueberries.....pint **\$4.99**
Peppers *yellow or orange*.....lb **\$3.29**

MEATS-EDDIE'S

- USDA Choice Rib Eye Steaks *boneless*... lb **\$16.99**
Perdue Chicken Breasts *bone-in*lb **\$3.99**
Hebrew National Quarter-Pound Grill Franks
.....lb **\$7.99**
Filet of Top Sirloin *wrapped with bacon*..... lb **\$11.99**

MEATS-VICTOR'S

- USDA Prime Sirloin Steaks *boneless*..... lb **\$10.99**
Lamb Racks lb **\$14.99**
French-Style Lamb Racks lb **\$21.99**

SEAFOOD

- Raw Shrimp *16/20 ct*lb **\$17.99**
Jumbo Lump Crab Cakes *store-made,
ready to cook*..... ea **\$7.99**
Parmesan-Pesto Salmon Filets
store-made lb **\$14.99**

DELI

- Eddie's Roasted Turkey Breast..... lb **\$10.99**
Saval Domestic Swiss..... lb **\$7.99**
Three Potato Saladlb **\$3.99**

**A GRILLED PANINI
MAKES A GREAT LUNCH**

BAKERY

- Hamburger or Hot Dog Rolls8 pk **\$1.99**
Apple Pie 9"ea **\$10.99**
Chabaso Ciabatta *great on the grill*.....ea **\$3.99**

CANDY & COFFEE

- French Roast Coffee Beans
regular lb **\$12.99**
decaffeinated..... lb **\$13.49**
Mocha Latte
Charles Street coffee bar only.....16 oz **\$3.50**
Nonpareils *assorted* lb **\$12.99**
French Burnt Peanuts.....lb **\$2.99**

GOURMET TO-GO

Turkey Cutlets *turkey breast, lightly sautéed
in a light egg batter, with garlic and parsley*
..... **\$12.99/lb**

Fried Calamari *fresh calamari, dipped in
seasoned flour and fried until golden*
..... **\$10.99/lb**

Pork Barbecue *fresh pork, slow-cooked with
onions and peppers in a sweet and tangy
barbecue sauce* **\$8.99/lb**

Parmesan-Roasted Potatoes with Bacon
*roasted Yukon Gold potatoes, coated
with grated Parmesan and crumbled bacon*
..... **\$7.99/lb**

Asparagus Stir-Fry *fresh asparagus, lightly
seasoned and char-broiled with tricolor
peppers*..... **\$11.99/lb**

Tropical Lentil Salad *Beluga lentils, tossed with
shredded coconut, cabbage, pineapple and
green onion, in a tangy vinaigrette*.... **\$7.99/lb**

SANDWICH SPECIALS

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

Corned Beef or Pastrami Sandwich *on your choice
of bread, kaiser roll or baguette* **\$5.49**

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

The Italian Pazzini Panini *pizza crust, stuffed with
Italian cold cuts and provolone cheese, with a touch
of pizza sauce*.....half **\$3.99** whole **\$7.98**

“WINE IS BOTTLED POETRY.”

– ROBERT LOUIS STEVENSON –

FEATURED TASTINGS

JUNE 10
ALSACE

JUNE 17
NORTHERN RHONE

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

6/4 - 6/10

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

Heini's All-Natural Yogurt Cheese *low-sodium, 100% Amish farm milk*..... 8 oz \$4.99/ea

Widmer's Cheese Cellars Wisconsin Colby *similar in flavor to cheddar, but softer, with a higher moisture content*..... \$10.99/lb

Alouette Crumbled Goat Cheese *delicious in salads*..... 3.5 oz \$4.99/ea

6/11 - 6/17

Alexian Pate *all varieties all-natural, no artificial flavors, hormone- and antibiotic-free*..... 5 oz \$5.99/ea

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

Smoked Gouda *Holland cheese, with a mellow texture and a rich, smoky and nutty flavor*..... \$6.99/lb

Laura Chenel's Chevre Logs *fresh, soft and spreadable goat's milk cheese*..... 8 oz \$7.99/ea

IN-STORE TASTINGS

CREAM CRUISER IS COMING

Taste these crazy-delicious local ice cream sandwiches.

SUN 6/4 11 - 1 PM ROLAND AVENUE
SUN 6/4 2 - 4 PM NORTH CHARLES STREET

SUMMERTIME PIES

Enjoy the flavor and the nostalgia of our strawberry rhubarb pie.

FRI 6/9 11 - 2 PM NORTH CHARLES STREET

CELEBRATE NATIONAL LOBSTER DAY

Taste our scrumptious Lobster Mac & Cheese.

THUR 6/15 3 - 6 PM ROLAND AVENUE

STEAK FOR DAD

Taste the exceptional flavor of Bartels Farms Organic Grass-Fed Beef.

SAT 6/17 11 - 3 PM ROLAND AVENUE
SUN 6/18 11 - 3 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 THE BEST GRILLED CORN ON THE COB

INGREDIENTS

4 ears corn, silk removed, husk still intact
½ c. mayonnaise (or light mayo)
½ t. chili powder
¼ t. ground cumin
¼ t. coarse kosher salt
¼ t. fresh ground black pepper
½ c. grated Parmesan
1 T. fresh parsley or cilantro, minced
1 lime, cut in wedges

EDDIE'S TIPS

Serving a crowd? Prepare this dish an hour ahead of time and keep warm in the oven.

Sprinkle with extra Parmesan just before serving. For an extra kick, sprinkle with a tiny amount of chipotle powder or cayenne pepper.

PREP TIME: 30 Minutes **COOK TIME:** 10 Minutes **SERVES:** 4 People

Creamy, spicy, cheesy... The best grilled corn ever.

TO PREPARE

Prepare grill for high direct heat. Soak ears of corn in cold water for 10 minutes.

Meanwhile, in a small bowl, combine mayonnaise and next 4 ingredients. Set aside. Mix Parmesan cheese with parsley and set aside on a separate plate.

Remove corn from water and grill in the husk over hot coals for 7-10 minutes, being sure to turn corn frequently. When corn is slightly charred and tender, remove from grill and peel back husk, tying with an extra piece of husk to resemble a ponytail. Brush mayonnaise mixture on corn, then roll each ear in Parmesan and parsley.

TO SERVE

Serve corn hot, with wedges of lime to squeeze over just before eating.

Pair with Mount Nelson Sauvignon Blanc.

