

FRESH FROM THE FARM

# PRODUCE IS PLENTIFUL AT EDDIE'S

## ENJOY THE LOCAL BOUNTY

Green & Yellow Squash

Juicy, Ripe Peaches

Sweet White Corn

Fresh-Picked Cucumbers

YOUR GUIDE TO

# GOURMET

7.16.17 - 7.29.17

[EDDIESOFROLANDPARK.COM](http://EDDIESOFROLANDPARK.COM)

*Eddie's*  
OF ROLAND PARK

# SPECIALS FOR THE WEEK OF JULY 16 - 22

## DAIRY

Chobani Greek Yogurt..... 5.3 oz **\$0.99**  
Tropicana Orange Juice.....59 oz **\$3.99**

## FROZEN

Ciao Bella Gelato or Sorbet.....16 oz **\$3.99**  
Hanover Vegetables *regular line*..... 14 oz **\$1.69**

## GROCERY

Bumble Bee Solid White Tuna..... 5 oz **\$1.49**  
Folger's Coffee.....10.3 to 11.3 oz **\$3.99**  
Kellogg's Cereal  
*select varieties*.....12 to 18.3 oz **\$3.99**  
V-8 Splash......64 oz **\$2.49**  
Rao's Pasta Sauce..... 24 oz **\$7.99**  
Creative Snacks.....2.75 to 3.5 oz **\$2.49**  
Kind Bars..... 1.4 oz **\$1.99**

## PRODUCE

**LOCAL** White Corn *ears*..... **6/\$4.50**  
**LOCAL** Peaches..... lb **\$1.99**  
**LOCAL** Cucumbers..... ea **\$0.79**  
**LOCAL** Squash *green or yellow*..... lb **\$1.59**  
Beefsteak Tomatoes..... lb **\$1.59**

## MEATS-EDDIE'S

USDA Choice Flank Steak..... lb **\$10.59**  
Perdue Chicken Breasts *boneless*.....lb **\$5.99**  
USDA Choice Sirloin Patties  
*store-made*.....lb **\$6.99**  
Bartels Farms Grass-Fed Rib Eye Steaks  
*organic; boneless*.....10 oz/ea **\$18.99**

## MEATS-VICTOR'S

USDA Prime London Broil..... lb **\$8.99**  
Lamb Racks *whole, untrimmed*.....lb **\$15.99**  
Lamb Racks *French-style*.....lb **\$21.99**

## SEAFOOD

Raw Shrimp *21/25 ct*.....lb **\$14.99**  
Tuna Steaks..... lb **\$20.99**  
Rainbow Trout.....lb **\$10.99**

*try our*

## BLUE CHEESE BURGER

## DELI

Eddie's Roasted Turkey Breast..... lb **\$10.99**  
Cooper Sharp Cheddar.....lb **\$6.99**  
German Potato Salad.....lb **\$3.99**

## BAKERY

My Dad's Gluten-Free Cookies  
*varieties*......6 oz **\$7.99**  
Wheat Kaiser Rolls..... 6 pk **\$3.49**  
Fruit Pie Halves 8" *no sugar added*..... ea **\$5.49**

## CANDY & COFFEE

Breakfast Blend Coffee Beans  
*regular*..... lb **\$13.49**  
*decaffeinated*.....lb **\$13.99**  
Café Latte  
*Charles Street coffee bar only*..... 16 oz **\$3.00**  
12 Flavor Gummi Bears..... lb **\$3.99**  
Triple Chocolate Toffee..... lb **\$11.99**

## GOURMET TO-GO

**Chicken Margherita** *boneless chicken breast, lightly fried and topped with fresh mozzarella and plum tomato*..... **\$11.99/lb**

**Aegean Shrimp Salad** *chopped grilled shrimp, tossed with feta, peppers and red onion, with lime juice and olive oil*..... **\$19.99/lb**

**Blue Cheese Burger** *Eddie's own ground beef, mixed with blue cheese and grilled to perfection*..... **\$9.99/lb**

**Stuffed Baked Potato** *creamy mashed potato, topped with bacon and cheddar and served in a crispy potato skin*..... **\$2.50/ea**

**Zucchini Parmesan** *sliced zucchini, lightly breaded and fried, topped with Eddie's marinara and mozzarella*..... **\$7.99/lb**

**Beet and Goat Cheese Salad** *fresh beets steamed and tossed with crumbled goat cheese, in a cherry vinaigrette*..... **\$10.99/lb**

## SANDWICH SPECIALS

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

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

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

**The Early Thanksgiving Panini** *roast turkey, fresh cranberry bread stuffing, sliced apples and cheddar, on cornbread*..... half **\$3.99** whole **\$7.98**

# SPECIALS FOR THE WEEK OF JULY 23 - 29

## DAIRY

Dannon Greek Yogurt  
*Light & Fit or Oikos*..... 5.3 to 7 oz **\$0.99**  
 Horizon Organic Milk ..... 64 oz **\$4.99**

## FROZEN

Green Giant Vegetables *box*..... 7 to 10 oz **\$1.49**  
 Bagel Bites ..... 7 oz **\$2.29**

## GROCERY

Gatorade Thirst Quenchers..... 32 oz **\$0.99**  
 Deer Park Water..... 24 pk/0.5L **\$3.99**  
 General Mills Cereal  
*select varieties*..... 9 to 12.25 oz **\$2.99**  
 Honest Kids Juice..... 8 pk **\$3.49**  
 Near East Rice or Couscous  
*select varieties*..... 5.2 to 10 oz **\$1.69**  
 Filippo Berio Olive Oil..... 16.9 oz **\$4.99**

## PRODUCE

Seedless Grapes *red or white*..... lb **\$2.79**  
 White Corn *tray pack*..... 4 ct **\$3.49**  
 Cherries..... lb **\$4.99**  
 White Peaches or Nectarines..... lb **\$3.49**  
 Eggplant..... lb **\$1.29**

## MEATS-EDDIE'S

USDA Choice NY Strip Steaks *boneless* ... lb **\$15.99**  
 Pork Baby Back Ribs ..... lb **\$6.99**  
 Hebrew National Quarter-Pound Beef Grill Franks  
 ..... lb **\$7.99**  
 Turkey Burgers *store-made* ..... lb **\$5.99**

## MEATS-VICTOR'S

USDA Prime Rib Eye Steaks *boneless* ... lb **\$25.99**  
 Butterflied Leg of Lamb *boneless* ..... lb **\$12.99**  
 Lamb Patties ..... lb **\$8.99**

## SEAFOOD

Irish Organic Salmon Filets ..... lb **\$17.99**  
 Mahi-Mahi Filets ..... lb **\$15.99**  
 Haddock Filets ..... lb **\$14.99**



PEACH CAKE  
 BACK *for the* SEASON

## DELI

Eddie's Rare Roast Beef..... lb **\$13.99**  
 Saval Domestic Swiss..... lb **\$7.99**  
 Amish Macaroni Salad ..... lb **\$3.99**

## BAKERY

Round Peach Cake 8"  
*back for the season*..... ea **\$9.99**  
 Lemon Meringue Pie 6" ..... ea **\$5.99**  
 Eddie's Pound Cake Loaf ..... ea **\$4.99**

## CANDY & COFFEE

Rainforest Crunch Coffee Beans  
*regular* ..... lb **\$13.49**  
*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 Tenders** *tenderloins of chicken, marinated and grilled; great for summer salads*  
 ..... **\$11.99/lb**

**Beer-Battered Shrimp** *tender shrimp, beer-battered and fried until crisp and golden*  
 ..... **\$22.99/lb**

**Italian Beef Meatballs** *Eddie's own ground beef, mixed with Romano cheese and fresh herbs, in our own marinara*..... **\$8.99/lb**

**Lyonnais Potatoes** *diced potatoes and onions, roasted with sea salt and olive oil*..... **\$6.99/lb**

**Fire-Roasted Corn** *fresh native corn, grilled with peppers and onions, and finished with fresh basil* ..... **\$8.99/lb**

**Capellini and Asparagus Salad** *angel hair pasta, tossed with grilled asparagus, garlic, oil and Romano cheese* ..... **\$8.99/lb**

## SANDWICH SPECIALS

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

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

**Nantucket Wrap** *roasted turkey breast, Brie, tomato and baby field greens, with cranberry mayonnaise, in a wrap* ..... **\$6.49**

**The French Plantation Panini** *turkey, bacon and Brie, on country bread*.... half **\$3.99** whole **\$7.98**

# “WINE IS BOTTLED POETRY.”

– ROBERT LOUIS STEVENSON –

## FEATURED TASTINGS

JULY 22  
ALSACE

JULY 29  
LOIRE VALLEY

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

### 7/16 - 7/22

- Saint Agur** rich, creamy French blue cheese with a spicy blue flavor ..... **\$23.99**/lb
- Saint Andre** a triple cream cheese featuring a silky, rich and buttery interior ..... **\$18.99**/lb
- Tillamook Extra Sharp Oregon Cheddar** naturally aged for over 15 months, to give it a robust, complex flavor..... **\$9.99**/lb
- Bucheron** aged goat cheese, with a mild flavor; good for salads or snacking ..... **\$15.49**/lb

### 7/23 - 7/29

- Macy's Cheese Sticks and Cheese Crisps** all flavors; elegant, unique, crispy...but above all, delicious ..... 4 to 4.5 oz **\$3.99**/ea
- Edam Balls** Holland cheese with a sweet, nutty flavor and supple texture ..... **\$10.99**/lb
- Kerrygold Aged Cheddar** with Irish whiskey ..... **\$18.99**/lb
- Mt. Vikos Feta Cheese Portions** sheep's and goat's milk blend... 7 oz **\$7.49**/ea

# IN-STORE TASTINGS

## EXOTIC FLAVORS

Taste award-winning Le Bon Magot chutney paired with a selection of cheeses.

SUN 7/16 11 - 3 PM NORTH CHARLES STREET

## FOCO COCONUT WATER

Quench your thirst with this natural hydration.

FRI 7/21 11 - 3 PM ROLAND AVENUE

## SUMMERTIME SALADS

Sample a few of our chef's favorites for the season.

SAT 7/22 11 - 3 PM ROLAND AVENUE  
SUN 7/23 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](https://www.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 [eddieofrolandpark.com](http://eddieofrolandpark.com).

**Eddie's**  
ROLAND PARK



Personal Shopping and Delivery Available.

# HOW TO MAKE HEIRLOOM TOMATO TART

## INGREDIENTS

### For the crust:

- ½ c. (1 stick) chilled unsalted butter, cut in 8 pieces
- 5 T. ice water
- 1 large egg yolk
- ½ t. salt
- 1 ½ c. unbleached all-purpose flour

### For the filling:

- 3 T. Dijon mustard
- 4 oz. combined Jarlsberg and Havarti cheese, shredded
- 1 ½ lbs. assorted heirloom tomatoes, sliced thin
- 1 t. coarse kosher salt
- 1 T. Calivirgin Bountiful Basil Olive Oil
- 1 T. fresh basil, chiffonade

## EDDIE'S TIP

Tart can be baked 2 days ahead and refrigerated. Reheat at 400° for 15 minutes. Add basil oil and fresh basil after reheating.

**PREP TIME:** 1 Hour **COOK TIME:** 45 Minutes **SERVES:** 8 People

A delicious appetizer or side dish, featuring colorful heirloom tomatoes with a fresh herbal finish.

## TO PREPARE

To prepare crust, add butter to bowl of food processor. Coarsely chop using on/off or pulse switch. Add water, egg yolk and salt. Process until just combined. Add flour and process until dough just starts to form a ball, about 4 seconds. Form into a disc and wrap with plastic wrap. Refrigerate for 30 minutes. If desired, dough can be frozen until ready to use.

Roll out dough on well-floured surface, to 1/8-inch thickness. Transfer to 9-inch diameter tart pan with removable bottom. Ease dough into edges with fingers. Refrigerate for 30 minutes.

Heat oven to 400°. Spread mustard over prepared crust. Top with shredded cheese. Arrange tomato slices, overlapping each slice, to cover tart surface. Bake tart on foil-lined sheet pan for 40-45 minutes, until edges are golden.

When tart is done, remove from oven, sprinkle with coarse kosher salt and finish with a drizzle of Calivirgin Basil Olive Oil and basil chiffonade. Allow to cool for 10 minutes before removing from tart pan.

## TO SERVE

Serve warm or at room temperature.

*Pair with Delaporte Sancerre.*

