

# THEY'LL MAKE THE GRADES WE'LL MAKE THE SANDWICHES



## READY FOR BACK TO SCHOOL

On-the-Go Breakfast Fare

Deli Delights for the Lunchbox

Easy Snacks for After School

Quick Dinners for Busy Families

YOUR GUIDE TO

## GOURMET

8.13.17 - 8.26.17

*Eddie's*  
OF ROLAND PARK

EDDIESOFROLANDPARK.COM

# SPECIALS FOR THE WEEK OF

# AUGUST 13 - 19

## DAIRY

Chobani Greek Yogurt or Flips... 5.3 oz **10/\$10.00**  
Tropicana Orange Juice ..... 59 oz **\$3.49**

## FROZEN

Eggo Waffles ..... 9.7 to 12.3 oz **2/\$5.00**  
Gifford's Ice Cream ..... 32 oz **\$4.49**

## GROCERY

General Mills Cereal  
*select varieties* ..... 8.9 to 13 oz **2/\$5.00**  
Skinny Pop Popcorn ..... 10 pk **\$4.99**  
Quaker Instant Oatmeal ..... 9.8 to 15 oz **2/\$5.00**  
Annie's Fruit Snacks ..... 10 pk **2/\$5.00**  
GoGo Squeez Applesauce ..... 12.8 oz **2/\$5.00**  
Glad Sandwich Bags ..... 100 ct **\$2.99**

## PRODUCE

Beefsteak Tomatoes ..... lb **\$1.79**  
Broccoli Crowns ..... lb **\$1.99**  
Celery *cello* ..... ea **\$1.79**  
Pineapples ..... ea **\$2.99**  
Green Leaf Lettuce ..... lb **\$1.49**

## MEATS-EDDIE'S

USDA Choice NY Strip Steaks  
*boneless* ..... lb **\$15.99**  
USDA Choice Ground Chuck ..... lb **\$5.99**  
Pork Baby Back Ribs ..... lb **\$6.99**  
Chicken Thighs *boneless and skinless* ..... lb **\$3.99**

## MEATS-VICTOR'S

USDA Prime London Broil ..... lb **\$7.99**  
USDA Prime Tenderloin Steak ..... lb **\$36.99**

## SEAFOOD

Orange Roughy Filets ..... lb **\$15.99**  
Fresh Tuna Steaks ..... lb **\$19.99**  
Raw Shrimp *21/25 ct* ..... lb **\$15.99**

TASTY SNACKS  
MAKE LUNCHTIME  
MORE FUN

## DELI

Eddie's Roasted Turkey Breast ..... lb **\$10.99**  
Stella Provolone ..... lb **\$5.99**  
Red Skin Potato Salad ..... lb **\$2.99**

## BAKERY

Tea Bread *store-baked, varieties* ..... ea **\$3.49**  
La Brea Rosemary Olive Oil Boule ..... ea **\$5.99**  
Mini Beignets *varieties* ..... ea **\$0.69**

## CANDY & COFFEE

Colombian Supremo Coffee Beans  
*regular* ..... lb **\$13.49**  
*decaffeinated* ..... lb **\$13.99**  
Caramel Cappuccino  
*Charles Street coffee bar only* ..... 16 oz **\$3.25**  
Black Scottie Dogs ..... lb **\$4.99**  
Mint Lentils ..... lb **\$8.99**

GOURMET  
TO-GO

**Chicken Veronique** *breast of chicken, rolled around a stuffing of green grapes and sautéed onion, and baked to perfection* ..... **\$11.99/lb**

**Szechuan Beef** *roasted flank steak, sliced thin and sautéed, with a hot and sweet hoisin sauce* ..... **\$15.99/lb**

**Salmon and Spinach Cakes** *freshly poached salmon, flaked with fresh spinach, dill and red bell peppers, and baked cake-style*... **\$4.99/ea**

**Buttermilk Chicken Salad** *buttermilk-marinated chicken, lightly fried and tossed with white corn, celery and red onion, and finished in a house-made buttermilk dressing*..... **\$9.99/lb**

**Grilled Asparagus Stir-Fry** *fresh asparagus, seasoned and grilled with tricolor peppers* ..... **\$11.99/lb**

**Berkeley Potato Salad** *steamed Yukon Gold potatoes, tossed in a tangy whole-grain mustard dressing* ..... **\$6.99/lb**

## SANDWICH SPECIALS

**Monterey Sandwich** *turkey breast, avocado, lettuce, tomato and bacon, with pesto mayonnaise, on multigrain bread* ..... **\$6.99**

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

**Italian Cold Cut Sandwich** *prosciuttini, hard salami, pepperoni and provolone, with lettuce, tomato, onion, hot and Italian dressing, on a baguette* ..... **\$5.49**

**The Cordon Bleu Panini** *grilled chicken, ham and Swiss, with mustard, on country bread* ..... half **\$3.99** whole **\$7.98**

# SPECIALS FOR THE WEEK OF

# AUGUST 20 - 26

## DAIRY

Florida's Natural Orange Juice..... 59 oz **\$3.49**  
 Cracker Barrel bars or cuts..... 7 to 8 oz **\$3.49**

## FROZEN

Dole Fruit..... 12 to 16 oz **\$3.59**  
 Hanover Vegetables  
 Purple Line..... 10 to 10.5 oz **\$1.29**

## GROCERY

Barilla Pasta..... 16 oz **\$1.29**  
 Gatorade Thirst Quenchers..... 32 oz **\$0.99**  
 Peter Pan Peanut Butter..... 16.3 oz **\$2.49**  
 Nature Valley Granola or Fiber One Bars  
 ..... 4.1 to 7.1 oz **\$2.99**  
 Honest Kids Juice..... 8 pk/54 to 60 oz **2/\$7.00**  
 Texmati Organic Rice..... 32 oz **\$7.99**

## PRODUCE

**LOCAL** White Corn..... ears **6/\$4.50**  
**LOCAL** Peaches..... lb **\$1.99**  
**LOCAL** Green Peppers..... lb **\$1.49**  
 Cut Watermelon family bowls..... lb **\$3.79**  
 Romaine Hearts..... 3 pk **\$2.99**

## MEATS-EDDIE'S

USDA Choice Sirloin Steaks boneless.....lb **\$9.99**  
 Perdue Chicken Breasts boneless.....lb **\$5.99**  
 Center-Cut Pork Chops bone-in.....lb **\$4.99**  
 Meatloaf or Meatballs store-made.....lb **\$5.99**

## MEATS-VICTOR'S

USDA Prime Rib Eye Steaks boneless ....lb **\$25.99**  
 USDA Prime Rib Steaks bone-in.....lb **\$21.99**

## SEAFOOD

Cooked Shrimp 26/30 ct  
 peeled and deveined.....lb **\$15.99**  
 Irish Organic Salmon Filets..... lb **\$17.99**  
 Red Snapper Filets.....lb **\$16.99**

## DELI

Saval Corned Beef or Pastrami..... lb **\$14.99**  
 Boar's Head Imported Swiss.....lb **\$10.99**  
 Eddie's Coleslaw..... lb **\$2.99**

— TRY OUR NEW —  

**EL PASO**  

**SANDWICH**  
 —

## BAKERY

Hamburger or Hot Dog Rolls ..... 8 pk **\$1.99**  
 Strudel Bites varieties..... ea **\$0.45**  
 Swirled Brioche  
 chocolate, cheese or cinnamon..... ea **\$6.49**

## CANDY & COFFEE

Espresso Milano Coffee Beans  
 regular..... lb **\$13.49**  
 decaffeinated..... 8 oz **\$6.99**  
 Mocha Latte  
 Charles Street coffee bar only..... 16 oz **\$3.50**  
 Wilbur Buds milk or dark chocolate .....lb **\$15.99**  
 Taffy Lite Chews assorted..... lb **\$5.99**

## GOURMET TO GO

**Reuben Burgers** freshly ground corned beef  
 brisket, formed into patties, pan-seared and  
 topped with sauerkraut and Swiss... **\$13.99/lb**

**Crab Eggrolls** house-made eggrolls, filled with  
 crab meat and shredded vegetables  
 ..... **\$13.99/lb**

**Chicken Marsala** boneless chicken breast,  
 sautéed with fresh mushrooms and finished  
 in a silky Marsala..... **\$11.99/lb**

**Rosemary-Roasted Sweet Potatoes**  
 fresh sweet potatoes, seasoned with fresh  
 rosemary and garlic, then roasted until golden  
 ..... **\$6.99/lb**

**Squash Sauté** half-moons of yellow and green  
 squash, lightly sautéed with olive oil and  
 kosher salt ..... **\$5.99/lb**

**Field Greens Salad** field greens tossed with  
 fresh raspberries, pecans, crumbled blue  
 cheese and raspberry vinaigrette..... **\$9.99/lb**

## SANDWICH SPECIALS

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

**El Paso Sandwich** Eddie's rare roast beef, cheddar  
 and avocado, with chipotle aioli, on grilled ciabatta  
 ..... **\$7.99**

**Mercy Magic Wrap** smoked turkey, white American,  
 bacon, lettuce, tomato and Thousand Island  
 dressing, in a sun-dried tomato wrap ..... **\$6.49**

**The Jambon Panini** imported ham, Jarlsberg and  
 French mustard, on honey whole wheat  
 ..... half **\$3.99** whole **\$7.98**

# “WINE IS BOTTLED POETRY.”

– ROBERT LOUIS STEVENSON –

## FEATURED TASTINGS

AUGUST 19  
LANGUEDOC

AUGUST 26  
LANGUEDOC

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

8/13 - 8/19

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

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

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

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

8/20 - 8/26

**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

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

**Alouette Crumbled Blue Cheese** delicious in salads ..... 4 oz **\$4.49**/ea

# IN-STORE TASTINGS

## COLD-PRESSED JUICE

Taste refreshing, nutritious and local Gundalow Juice.

WED 8/16 11 - 2 PM NORTH CHARLES STREET

## MOTIVE PURE ELECTROLYTE HYDRATION

Try a taste of this locally made energy booster.

SAT 8/19 11 - 3 PM ROLAND AVENUE  
SUN 8/20 11 - 3 PM NORTH CHARLES STREET

## TRICKLING SPRINGS CREAMERY

Sample their minimally processed milk from grass-fed cows.

FRI 8/25 11 - 2 PM ROLAND AVENUE  
FRI 8/25 3 - 6 PM NORTH CHARLES STREET

## BROTHER FLOYD IS BACK

Enjoy these popular local pickles.

FRI 8/25 11 - 4 PM ROLAND AVENUE  
SAT 8/26 11 - 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

# NUT-FREE SNACKING BARS

## INGREDIENTS

2 c. puffed rice cereal  
½ c. sunflower seeds  
1 t. vanilla extract  
1 t. cinnamon  
½ t. salt  
6 Medjool dates, pitted  
1 c. dried apples  
½ c. apple juice

## EDDIE'S TIP

These bars will last about a week in the refrigerator, or several months if stored in the freezer.

PREP TIME: 5 Minutes   COOK TIME: 10 Minutes   YIELD: 10 Bars

## TO PREPARE

Preheat oven to 350°. In a large bowl, mix cereal, sunflower seeds, vanilla, cinnamon and salt.

In food processor, mix dates, apples and juice into a thick paste. Add the wet mixture to the contents of the bowl and mix well.

Line an 8" square pan with parchment paper. Pour the mixture into the pan and press into the corners of the pan, creating an even surface.

Bake for 10 minutes.

## TO SERVE

When cool, cut into bars or squares.

