A TASTE OF SPRING

FRESH HERBS BRIGHTEN ANY DISH



SPECIALS FOR THE WEEK OF

FEBRUARY 26 - MARCH 4

DAIRY

Tropicana Orange Juice5	9 oz	\$3.29
Land O'Lakes Butter sticks 19	6 oz	\$3.99

FROZEN

Green Giant Vegetables 9 to 10 oz box 2/\$3.00 **Aunt Jemima French Toast or Pancakes**

GROCERY

Progresso Traditional Soups18.5 to 19 oz \$1.29
Bumble Bee Solid White Tuna5 oz 2/\$3.00
Green Mountain K-Cups 3.9 to 4.8 oz \$7.99
Newman's Own Dressings16 oz \$2.99
Stacy's Pita Chips 7.3 oz 2/\$5.00
Vintage Seltzer

PRODUCE

Red Grapes seedlesslb	\$2.79
Cucumbers ea	\$0.69
Karettes1 lb	\$1.59
Peaches or Nectarineslb	\$2.99
Fresh Express Garden Salad 12 oz 2/	\$4.00

MEATS-EDDIE'S

USDA Whole Beef Tenderloins lb \$12.99	3
USDA Choice Ground Chucklb \$4.99	3
Center-Cut Pork Chops bone-inlb \$4.99	3
Perdue Chicken Breasts boneless Ib \$5.99	3

MEATS-VICTOR'S

USDA Prime NY Strip Steaks boneless	s lb \$23.99
Veal Shoulder Roast	lb \$10.99
Veal Grills	lb \$8.99

SEAFOOD

Swordfish Steakslb	\$17.99
Orange Roughy Filetslb 9	\$16.99
Raw Shrimp 21/25 ctlb 9	\$14.99

DELI

Boar's Head Honey Maple Turkey Breast	
lb	\$10.99
Stella Provolonelb	\$5.99
Beet and Onion Salad	\$3.99



BAKERY

Mini Muffins varieties12 pk \$5.99	3
Pumpernickel Dinner Rolls12 pk \$3.45	}
Swirled Brioche	
cheese, chocolate or cinnamon ea \$6.49)

2.99
13.49
3.00
0.99
5.59



Chicken del Mare chicken breast, sautéed and finished in a rich crawfish cream sauce \$15.99/lb
Creole Roast Pork freshly roasted loin of pork, finished in a zesty Creole sauce, with a touch of mustard
Jambalaya succulent shrimp, chicken and Andouille sausage, cooked with peppers, tomatoes and rice
Crawfish and Corn Slaw coleslaw, tossed with juicy crawfish and white corn, for that New Orleans jazz
Crab and Shrimp Fritters jumbo lump crab meat and plump shrimp, fried together in a Cajun corn batter\$9.99/lb
Pulled Pork Mac and Cheese Eddie's own pulled pork, topped with our own macaroni and cheese

SANDWICH SPECIALS

Parisian Sandwich chunky breast of chicken salad,
bacon, lettuce, tomato and mayonnaise, on a
croissant
Provence Sandwich roasted turkey breast, Havarti,
cucumber, tomato and mayonnaise, on a baguette
\$5.99
Eddie's Virginia Baked Ham and Cheese Sandwich
on your choice of bread, kaiser roll or baguette
\$5.49
The Muffaletta Panini julienne of cold cuts, tossed

with olives, hot peppers and cheeses, and pressed into a sub roll half \$3.99 whole \$7.98

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SPECIALS FOR THE WEEK OF =MARCH 5 - 11

DAIRY Florida's Natural Orange Juice59 oz \$3.29 Chobani Greek Yogurt5.3 oz \$0.99
FROZEN Eggo Waffles
GROCERY San Giorgio Pasta
Progresso Vegetable Classics Soups
PRODUCE Grape Tomatoes
MEATS-EDDIE'S USDA Choice NY Strip Steaks boneless Ib \$14.99 Bell & Evans Chicken Breasts bone-inIb \$4.99 Meatballs or Meatloaf store-made

MEATS-VICTOR'S

USDA Prime London Broil lb \$	7.99
Veal Osso Buco lb \$1	5.99
D'Artagnan Chicken Breasts boneless lb \$10	0.99

SEAFOOD

Salmon Filets	\$14.99
Raw Shrimp 16/20 ct	
peeled and deveinedlb	\$18.99
Red Snapper Filetslb	\$16.99

Enjoy Our IRISH SODA BREAD

DELI

Eddie's Rare Roast Beefb \$	13.	99
Boar's Head Black Wax Cheddarlb 9	\$9.	99
Eddie's Coleslawlb 5	\$2.	99

BAKERY

rish Soda Bread back for a limited time;	
perfect with corned beef & cabbage ea	\$2.99
Guinness Bundt Cakeea	\$7.99
Club Rolls6 pk	\$3.49

CANDY & COFFEE	
Rainforest Crunch Coffee Beans	
regular	lb \$12.99
decaffeinated	8 oz \$6.99
Americano	
Charles Street coffee bar only	. 16 oz \$2.00
Holland Mints	Ib \$11.99
Naron Chocolate Break-Up	
milk or dark chocolate	lb \$15.99

GOURMET >-TO-GO+

Chicken Francaise tender chicken breast, lightly battered and sautéed, and finished in a lemon wine sauce
Blackened Salmon Creole salmon filet, boldly coated with spices, pan-seared to perfection, and topped with a silky Creole cream sauce
Bourbon Meatloaf Eddie's famous meatloaf, baked in a sweet and tangy bourbon glaze\$8.99/lb
Savory Wild Rice Salad wild rice, tossed with roasted carrots and onions, and finished with Romano cheese and zesty red wine vinaigrette
Grilled Vegetables green and yellow squash, with tricolor peppers and onions, grilled and topped with roasted garlic\$8.99/lb
Fried Buttermilk Chicken Salad buttermilk-marinated chicken, fried and tossed with a spicy ranch dressing\$9.99/lb

SANDWICH SPECIALS

Gilman Sandwich turkey breast, bacon, lettuce
and tomato, with peppercorn mayonnaise, on
ciabatta
Poly School Sandwich Eddie's tuna salad,
cheddar, tomato and honey mustard, on an
English muffin\$5.99
Notre Dame Prep Blazer Chicken Wrap Blazing
Buffalo chicken breast, celery, lettuce, hot sauce
and blue cheese dressing, in a wrap \$5.99
The Northerner Panini pastrami, Swiss, tomato and
coleslaw, on pumpernickel
half \$3.99 whole \$7.98

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HOW TO MAKE

GREEK-STYLE SWORDFISH WITH HERB SAUCE

INGREDIENTS

2 swordfish steaks, each about 6 oz., 1 inch thick

2 t. + 1 t. olive oil, divided

Coarse kosher salt

Fresh ground pepper

1 lemon, cut in half

Sauce

2 cloves garlic, minced

Zest and juice of 1 lemon

½ c. extra virgin olive oil

½ c. fresh parsley, chopped

2 T. fresh oregano, chopped

1/4 c. fresh thyme, chopped

1 t. fresh mint, chopped

½ t. coarse kosher salt

¼ c. Kalamata olives, pitted and chopped, optional

EDDIE'S TIP

Try this lemon herb sauce on a whole roasted rockfish or snapper.

PREP TIME: 10 Minutes COOK TIME: 18 Minutes SERVES: 2 People

A simple recipe that is full of fresh, herbal flavors.

TO PREPARE

Heat oven to 400°. Season swordfish steaks with salt, pepper and 2 t. olive oil. Heat skillet or grill pan over medium-high heat. Add 1 t. olive oil. Add swordfish to pan and sear for about 3 minutes on each side.

Sear lemon halves in pan, cut side down, for about 2 minutes, just to form grill marks and browning on the cut surface of each half. Set lemons aside. Transfer fish to sheet pan and roast in the oven for about 10 minutes until opaque.

Meanwhile, prepare sauce by whisking all ingredients together in a medium bowl. Add olives, if desired.

TO SERVE

Spoon lemon herb sauce over each swordfish steak. Garnish with a grilled lemon half.

Pair with San Vincenzo Anselmi.



WINE IS BOTTLED POETRY."

- ROBERT LOUIS STEVENSON -

FEATURED TASTINGS

MAR. 4 **Bordeaux** MAR. 11 NORTHERN COTE DE BEAUNE

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

2/26 - 3/4

Neal's Yard Dairy Stilton Blue with rich, complex flavors and
piquant finish\$24.99/lb
Saint Andre a triple cream cheese featuring a silky, rich and
buttery interior
Cotswold a double Gloucester, with chives and onions
Laura Chenel's Chevre Logs fresh, soft and spreadable goat's
milk cheese
3/5 - 3/11
Point Reyes Blue Californian cheese, with a clean and tangy taste;
perfect for those who prefer a milder blue\$21.49/Ib
Kerrygold Irish Dubliner elements of mature cheddar; sweet, nutty tones of
Swiss, and the piquant bite of aged Parmesan
Kerrygold Aged Cheddar with Irish whiskey
Bucheron aged goat cheese, with a mild flavor; good for salads
or snacking

IN-STORE TASTINGS

BOOK SIGNING

Sip some wine and chat with local author B.A. Smith about her newest novel, "Baltimore Vengeance: A Robin Crane Mystery."

FRI 3/3 4 - 6:30 PM ROLAND AVENUE

MOTIVE PURE

Promotes electrolyte hydration to maintain health and wellness. Sample these zero calorie flavors.

SAT 3/4 11 - 2 PM ROLAND AVENUE

SAT 3/4 3 - 6 PM NORTH CHARLES STREET

BRING HOME THE GOLD

Taste Kerrygold Aged Cheddar and Dubliner cheeses.

SAT 3/4 11 - 3 PM ROLAND AVENUE

SUN 3/5 11 - 3 PM NORTH CHARLES STREET

GRAB A GUNDALOW

Enjoy these local, cold-pressed juices.

SUN 3/5 11 - 2 PM NORTH CHARLES STREET

IRISH FAVORITES

Sample Irish soda bread and more.

SAT 3/11 11 - 3 PM ROLAND AVENUE

SUN 3/12 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.



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