



Raw Bar

\$2 Oyster Happy Hour
Sun to Thurs 5:00pm to 6:30pm

Oysters 21/39
with pickled beet mignonette

Relish Tray 19
raw & pickled veggies & bagel chips
with celery crème fraîche & preserved lemon aioli

le grande gertrude 85

eight oysters, hot-smoked salmon salad,
trout roe, smoked trout & whitefish salad,
four latkes, pickled veggies & bagel chips with
celery crème fraîche & preserved lemon aioli

Passover

Matzo with duck butter 9

Pickle Plate assorted pickled veggies 10

Gefilte Fish with beet horseradish 14

Smoked Whitefish fried capers, fresno peppers, matzo 17

Tzimmes Pave carrot, sweet potato, celery root, honey 15

Charoset apple, apricot, walnut, pistachio, red wine
served with matzo 13

Matzo Ball Soup carrot, celery, chicken & dill 17

Latkes with celery crème fraîche & trout roe 21

Spatzle!

housemade central-european egg pasta

Coq au Vin 28
pork lardon, chicken, red wine

Borscht 23
golden beet, seared sauerkraut, dill oil

Frites

All entrées come with fries or greens

or sub latkes for 5

gertrude's Burger crispy beef patty, swiss cheese,
caramelized onions, lettuce & special sauce on a
toasted challah roll 25
or make it "Reuben" style

Half Chicken dill pickle brined, roasted apples
& mustard sauce 32

Stuffed Cabbage* vegetarian cassoulet, brown butter 29
**can be made vegan*

Red Wine Braised Brisket with horseradish cream,
cipollini onion, roasted mushroom 48

Salads

The Big (Leafy) Salad 17/32
castelfranco, frisee & blood orange
with tarragon shallot vinaigrette

House Chopped Salad 21/36
diced lettuces, beef salami & swiss cheese
tomatoes, chickpeas & pickled red onion,
with caraway vinaigrette

Smoked Trout Caesar 26
grilled romaine, pletzel croutons,
smoked trout caesar dressing, parmesan