



Raw Bar

Add ice cold flavored vodka shots + 9/each
\$2 Oysters Mon to Fri 5 to 6:30PM

Oysters 21/39
with pickled beet mignonette

Relish Tray 20
raw, roasted & pickled vegetables
celery crème fraîche & preserved lemon aioli
& matzo crackers

Le Grand Getrude 75
eight oysters, trout roe, smoked bluefish & sable, three
latkes, house pickles & matzo crackers
with celery crème fraîche & preserved lemon aioli

Passover

Beet Deviled Eggs with beet sour cream 10

Gertie's Gefilte Fish with beet horseradish 15

Creamed Herring with matzo & pickled red onion 14

Whitefish Matzo house-smoked whitefish on matzo with
fried capers, pickled green tomato & fresno chillies 16

Crispy Beef Tongue with persillade sauce 17

Latkes with celery crème fraîche & trout roe 21
+5 sub smoked sable

Holiday Brisket braised with apricots, dates
& a side of latkes 48

Salads

House Chopped Salad 19/36
diced lettuces, beef salami & swiss cheese
tomatoes, chickpeas & pickled red onion,
with caraway vinaigrette

The Big (Leafy) Salad 17/31
castelfranco, frisee & figs
with tarragon shallot vinaigrette

Smoked Fish Niçoise 25
smoked sable, wax beans, potatoes
soft egg, black olives & confit tomato

Frites

All entrées come with fries, or +6 for latkes
or sub fries for greens!

gertrude's Burger crispy beef patty, melted swiss,
caramelized onions, lettuce & special sauce on a
challah roll 23

or make it "Reuben" style

Half Chicken dill pickle brined and roasted with apples
& mustard sauce 32

Cabbage 'Paprikash' caraflex cabbage with spicy
tomato and red pepper sauce & a cashew cream 25

Sides

House Pickle Plate 10

Grandma's Cucumber Salad 8

French Fries with Special Sauce 9

Beet Salad with Horseradish Cream 8