SALON GRAZING & SHAREABLES

GERTIE'S BISCUITS $9
three biscuits with whipped honey butter

ROASTED BEET & JALAPENO HUMMAS $14
warm naan bread & olives
GF option: replace Naan with assorted vegetable sticks $3
(vegan option available)

AVOCADO FRIES *vegan* with aioli $13
panko fennel batter, black pepper aioli

PARMESAN GARLIC FRIES $10

THICK CUT ONION RING STACK $12

SHRIMP COCKTAIL GF $24
five colossal shrimp with house cocktail sauce & lemon aioli

SOUTHERN FRIED SHRIMP $20
five large perfectly fried shrimp, served with lemons and garlic aioli

PRIME RIB SLIDERS $14
tender slow cooked prime rib with creamy horseradish, caramelized onions, provolone cheese

MAC & CHEESE $15
home-style mac & cheese with smoked gouda & white cheddar cheese
add lobster $8
add short rib $6

HERBED GOAT CHEESE & VEGETABLE FLATBREAD $14
crispy flatbread layered with creamy herbed goat cheese, sliced zucchini and yellow squash, blistered cherry tomatoes, pickled red peppers and onions, finished with a drizzle of olive oil and spicy honey

CALIFORNIA DEVILED EGGS $12
creamy avocado and seasoned egg yolk filling, topped with juicy cherry tomatoes and crispy bacon bits

SOUP & SALADS

TORTILLA SOUP GF $9

AUTUMN COMFORT POTATO LEEK SOUP $9
a comforting classic featuring tender potatoes and delicate leeks.

FRESH ROASTED BEET CARPACCIO SALAD GF $18
arugula, red & golden beets, green apple straws, goat cheese, pine nuts, pomegranate dressing, balsamic glaze & honey (vegan option available)

CAESAR SALAD GF $14
GF option: remove bread crumbles
add grilled chicken breast $8
add roasted salmon $10

SALON WEDGE GF $16
baby iceberg lettuce topped with homemade bleu cheese dressing, smoked bacon bits, sliced cherry tomatoes, green onions & crumbled bleu cheese
add grilled chicken $8
add roasted salmon $10

CASUAL MAINS

CRAFT ALE FISH & CHIPS $23
fresh icelandic golden fried cod served with French fries, tartar sauce, coleslaw, lemon & malt vinegar

PRIME RIB SANDWICH $29
thinly sliced, slow-roasted prime rib piled high on a French baguette topped with caramelized onions, arugula, and creamy horseradish, served with au jus for dipping

GERTIE'S BURGER $23
wagyu beef, american or swiss cheese, dill pickles, house special sauce, brioche bun & choice of side
add fried egg $3
add avocado $4
add bacon $4
add caramelized onions $3
(plant based non-meat burger available on request)

SIGNATURE SPECIALS

CAJUN SPICED GRILLED SWORDFISH $42
center-cut grilled swordfish with white rice & grilled asparagus, finished with a veracruzana-style sauce (tomatoes, olives, red peppers, capers & red onions)

27 RUE DE FLEURUS CHOP $48
24-hour brined tomahawk pork chop served with fluffy garlic mashed potatoes, French- inspired almondine green beans, finished with a rich silky reduction of caramelized apples on a brandy sauce

TENDER BUTTONS RAVIOLI $32
butternut squash ravioli with brown butter, toasted bread crumbles & crispy fried sage

SHORT RIBS $34
slow roasted beef short ribs with polenta cake, baby rainbow carrots & pomegranate glaze

CHICKEN MARSALA $36
pan-seared chicken breast with creamy mashed potatoes, green beans & a classic mushroom marsala sauce

STEAK FRITES $48
10-ounce ribeye with hourseradish butter & crispy french fries

PICASSO'S TOWER *vegan* $32
dark balsamic-brined and grilled portabello mushroom, eggplant, zucchini, roasted red peppers, caramelized onions & blistered cherry tomatoes, all layered over romesco sauce

SPECIALTY COCKTAILS

THE HIBISCUS LEMON DROP $17
vodka . lemon juice . ginger hibiscus syrup . triple sec

PASSION FRUIT MARGARITA $17
tequila . triple sec . lime juice . passion fruit puree

GRAPEFRUIT NEGRONI $17
Bar Hill Gin-infused grapefruit, Campari, sweet vermouth

RUBY PAPER PLANE $17
bourbon . aperol . amaro nonino . grapefruit juice

MANHATTAN IN PARIS $17
bourbon . sweet vermouth . bitters

BLOOD ORANGE COSMO $17
blood orange vodka . triple sec . splash of orange juice & cranberry juice . blood orange liqueur

BOURBON SIDECAR $17
bourbon . grand marnier . lemon

LAVENDER FRENCH 75 $17
Empress Gin . lemon juice . simple syrup . champagne

BEER $10
corona n/a . lagunitas IPA . boont amber ale . stella . modelo especial . negra modelo . heineken 00 . new castle brown ale . miller high life . sam adams october . lagunitas hazy IPA . angry orchard cider

WINE $14
chardonnay . cabernet . sauvignon blanc . merlot . pinot grigio . rose

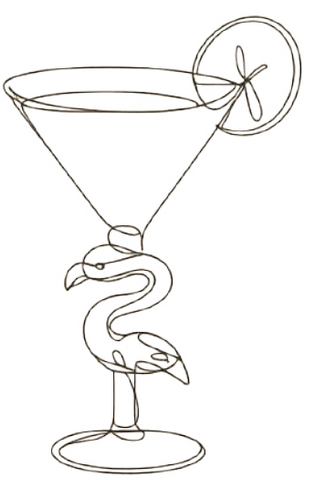
SPIRIT FREE $8
mango mojito . ginger hibiscus cooler

DESSERT MARTINIS

T'MARO ESPRESSO MARTINI $17
vodka, T'Maro amaro, kahlua espresso

BRANDY ALEXANDER MARTINI $17
brandy, creme de cacao, cream, nutmeg

CHOCOLATE MARTINI $17
vanilla vodka, chocolate liqueur, Baileys, chocolate syrup drizzle, cocoa powder



GERTIE'S
salon & bar

DINNER MENU

Welcome to our Autumn Salon. Inspired by Gertrude Stein's legendary gatherings at 27 Rue de Fleurus, this season's menu pairs classic bistro comfort with the warm, rich flavors of the fall harvest. Just as Stein brought together the boldest voices of the Lost Generation, we invite you to gather around our table, savor, as Gertrude would have said, *"the continuous present"*, and indulge in an evening where every dish tells a story.