



not only farm-to-table, but proudly, table-to-farm

## lunch

### hummus 13

*roasted garlic hummus + red chili yogurt + pipian verde; served with raw veggies and house-made tortilla chips (gf, vegetarian)*

### fried cauliflower & shishito 14

*cauliflower + shishito peppers + pickled onion + sesame seeds + scallion + agave sambal (gf, vegan)*

### elote fritters 14

*roasted corn + fermented chilis + cilantro-lime aioli + cotija + achiote (gf, vegetarian)*

### fried tofu 13/8

*firm tofu, pressed + achiote + pipian verde (gf, vegan)*

### lentil chop bowl 14.5

*lentil medley + red onion + grape tomato + herbs + achiote roasted sweet potato + sonoran nopales + crispy AZ garbanzo + orange-sumac vinaigrette (gf, vegan)*

### caesar salad 13/7.5

*romaine + parmesan + house-made croutons + grape tomato + traditional caesar dressing (gf on request, contains anchovy)*

### farmer's soup m.p.

*celebration of the season's tastiest produce; served with house-made bread (gf & df options available for upcharge)*

### b.l.t.e. 17

*applewood bacon + lettuce + tomato + tortilla aioli + cheddar + \*\*egg; served with house-made tortilla chips*

### gertie burger 20

*8oz angus \*\*patty + bun + lettuce + tomato + red onion + sharp cheddar + gertie sauce; served with crispy fingerling potatoes and house-made pickles (gf & vegan options for upcharge)*

### chicken sandwich 19

*shredded maple-chipotle chicken + vegetable focaccia + bacon & herbed cream cheese + lettuce + tomato + pickled red onion; served with house-made tortilla chips (add \*\*egg for \$3)*

## add-ons

grilled chicken breast 10  
4 piece crispy tofu 8.5  
side sausage links 5  
side applewood bacon 5  
fingerling potatoes 8

bread course and compound butter 10.5

\*\*6oz c.a.b. flat iron steak 14  
roasted market veggies 9  
breakfast potatoes 8  
ricotta donut holes 14/8  
chef's pastry 5

20% gratuity added to all parties of 7 or more; max 2 tabs per table

Your delight is our delight. If you have questions, comments, compliments, or concerns, please reach out to our GM/DoO, Michelle, directly by email at [mjacob@gertrudesrestaurant.net](mailto:mjacob@gertrudesrestaurant.net) or text 918.260.4399.



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## breakfast

(served Saturday and Sunday 8a to 245p)

### huevos ranchero scramble 13

*corn tortilla + refried beans + scrambled \*\*eggs + ranchero sauce + cotija; served with breakfast potatoes (gf, vegetarian, & vegan option available for upcharge)*

### american breakfast 12

*2 \*\*eggs + choice of bacon or sausage links + breakfast potatoes + grain toast (gf & vegan options available for upcharge)*

### sonoran benedict 14.5

*poached \*\*eggs + english muffin + slow roasted pulled pork + green chili \*\*hollandaise; served with breakfast potatoes (gf option available for upcharge)*

### crab benedict 19

*crab cake + wilted spinach + poached \*\*eggs + lobster-shrimp hollandaise; served with garlic asparagus + confit tomatoes*

### hot mess 15

*tostadas + slow roasted pulled pork + refried black beans + feta + garlic-gochojang oil + poblano cream + sunny up \*\*eggs (gf)*

### bread pudding french toast 14/8

*fresh baked bread pudding with cranberries, cherries, and white chocolate + maple syrup*

### crustless garden quiche 14

*garden veggie and chili medley; served with choice of petite salad (gf, df on request, vegetarian)*

### breakfast fried rice 14.5

*seasoned forbidden rice + corn, carrots, & peas + tamari-chili-garlic oil + green onion + chopped bacon & breakfast sausage + scrambled eggs + sesame seeds (gf, df, vegan option available for upcharge)*

### sausage and pepper hash 15

*italian sausage + potato medley + peppers & onions + spicy tomato sauce + chihuahua + \*\*eggs (gf, df on request)*

### salmon bagel 20

*“everything” bagel + roasted salmon + yuzu-dill cream cheese + hard boiled egg + fried capers + spinach + tomato + red onion; served with house-made tortilla chips (gf option available for upcharge)*

### breakfast enchiladas 20

*chile rojo braised boar + poblano-mushroom-onion + blue corn tortilla + poblano cream + enchilada sauce + cotija + \*\*egg; served with smashed black bean + nopales-corn relish (gf, df on request)*

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## tasty beverages for all ages

berry-basil lemonade 4.25  
house-made cold brew 4.25  
coca-cola products 3.50  
coffee by espressions 3.50  
slushie 7

big marble ginger beer 5  
lauro sparkling cactus water 6  
iced teas by espressions 3.50  
(watermelon green or traditional black)  
juice 5

plates are priced based on market pricing, additional items may come at a small upcharge.