



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

lunch & such

hummus 13

roasted red chili hummus + pipian verde; served with raw veggies and house-made tortilla chips
~(gf, vegan)~

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)~

chipotle chicken sandwich 19

shredded maple-chipotle chicken + house-made foccacia + bacon-herb cream cheese + lettuce + tomato + red onion; served with house-made tortilla chips
~(gf for upcharge)~

gertie burger 21

8oz angus **patty + bun + lettuce + tomato + caramelized onion + sharp cheddar + black pepper-ranch aioli; served with crispy fingerling potatoes and house-made pickle spear (add applewood bacon \$3)
~(gf and vegan options available for upcharge)~

b.l.t.e. 16.5

applewood bacon + lettuce + tomato + tortilla aioli + cheddar + **egg; served with house-made tortilla chips
~(gf for upcharge)~

salads & soup

lentil chop bowl 14.5

lentil medley + red onion + grape tomato + herbs + achiote roasted carrot + sonoran nopales + crisp garbanzo + orange-sumac vinaigrette
~(gf, vegan)~

farmer's soup (mp)

celebration of the season's tastiest produce; served with slice of house-made focaccia bread
~(gf for upcharge)~

caesar salad 13/7.5

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

root salad 13/7.5

mesclun + root veggies + dried fruit + sunflower kernel + sunflower-thai vinaigrette
~(gf, vegan)~

add-ons

grilled chicken breast 10

4 piece crispy tofu 8.5

side sausage links 5

side applewood bacon 5

fingerling potatoes 8

6oz sirloin **steak 14

roasted market veggies 9

ricotta donut holes 14/8

chef's pastry (mp)

bread course & house butter 10.5

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



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

breakfast

(served Saturday and Sunday 8a to 245p)

american breakfast 12.5

2 **eggs + choice of bacon or sausage links + fingerling potatoes + grain toast + house butter & prickly pear jam
~(gf & vegan options available for upcharge)~

breakfast pizza 15

flatbread + black pepper gravy + scrambled eggs + bacon & sausage + chihuahua
~(this item cannot be made vegan, vegetarian, nor gluten-free)~

sonoran benedict 14.5

poached **eggs + english muffin + slow roasted green chili pulled pork + green chili-chipotle **hollandaise + crispy shallots; served with fingerling potatoes
~(gf option available for upcharge)~

breakfast enchiladas 21

2 blue corn tortillas filled with shredded lamb, onion, and poblano + mole sauce; served with nopales-corn relish + arroz rojo + **eggs
~(gf; df on request)~

huevos rancheros scramble 15

blue corn tostadas + refried black beans + ranchero + vegan eggs + scallions
~(gf; vegan)~

banana bread french toast 12/8

fresh baked banana bread slices + candied nuts + maple syrup
~(this item cannot be made vegan, vegetarian, nor gluten-free)~

vegan breakfast bowl 15

crispy fingerlings + meatless crumble + vegan eggs + grilled veggies + salsa casera
~(gf & vegan)~

hot mess 15

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

scone & gravy 16

bacon-poblano scone + black pepper gravy + **eggs + guest choice of bacon or sausage link
~(this item cannot be made vegan, vegetarian, nor gluten-free)~

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)~

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
dragon fruit limeade slushie 7

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

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, Michelle, directly by email at mjacob@gertrudesrestaurant.net or text 918.260.4399.