

Gramercy Mansion presents... *Bed & Breakfast*

TUESDAYS WITH ANNE



Join owner Anne Pomykala for a personal tour of Gramercy's landscaped gardens
followed by
lunch on Tuesdays at 11:00 a.m.!

With Vibrant color from April through October, the blooms are constantly changing throughout the spring, summer and fall. Anne delights visitors with her insights, gardening tips and extensive knowledge of local flora.

\$35.00 per person includes lunch!
Six Person Minimum

This event is by reservation only.
Tours are conducted rain or shine.
Payment is due when you make the reservation.
Lunch selection due 7 days prior.
No refunds.

Menu on Reverse Side

The Lunch Box Lady:

(all lunch boxes include a cup of seasonal fresh fruit, potato chips, homemade dessert, chilled beverage, condiments, mint, napkin and utensils)

Step 1-Choose the type of Box Lunch from the three options below

Step 2-Choose your Sandwich or Salad

Step 3-Choose your beverage: Coke, Diet Coke, Coke Zero, Sprite, Sprite Zero, Ginger Ale, LaCroix Lemon, Sweet Tea, Green Tea and Arizona Arnold Palmer 1/2 & 1/2

The Lunch Options:

1) Sandwich Only

2) Salad Only

3) Half and Half: 1/2 sandwich and small garden salad

SANDWICHES:

THE CLUB CHESTERFIELD A three-decker club sandwich stacked with roasted turkey breast, honey ham, Swiss cheese layered with crispy bacon, leafy lettuce, tomato and mayo on toasted wheat.

THE ARBUTUS CLUB Bakery fresh pumpernickel layered with roasted turkey breast, tavern ham, Muenster cheese, crispy bacon, lettuce & tomato crowned with cranberry sauce.

BANK STREET MUFFULETTA Inspired by the original Central Grocery Company of New Orleans, our version is made with crusty Italian bread layered with Genoa salami, provolone cheese, mortadella, capicola and tavern ham topped with a Sicilian olive spread

THE BALTIMORE Thinly sliced top round beef and turkey breast layered with Swiss cheese, crowned with coleslaw and served on rye bread with Russian dressing.

THE RAVEN Thinly sliced lean corned beef, homemade Stout mustard and Swiss cheeses served on bakery fresh marble rye.

THE HIGHLANDTOWN Herbed Greek Chicken salad stuffed in a toasted pita with sweet tri-color peppers, sliced red onions and cherry tomatoes served with a side of tzatziki sauce.

THE HALETHORPE HERO Toasted Vienna roll stuffed with provolone, mozzarella, capicola, mortadella and Genoa salami and layered with our house Caesar salad.

THE CATONSVILLE Roasted turkey breast, Muenster cheese and cornbread served on a cinnamon-raisin swirl bread served with our homemade cranberry mayo.

TEMP MI our Vegan Banh Mi sandwich made with marinated sautéed Tempeh, pickled carrots and radish, mushroom pate, cilantro and spicy mayo on a house made gluten-free rice flour roll.

SHRIMP SALAD SANDWICH Steamed jumbo shrimp, old bay, celery and mayo.

SALADS:

GARDEN SALAD Romaine hearts and field greens tossed with cucumbers, sweet bell peppers, vine-ripened tomatoes, grated carrots and our house-made seasoned croutons.

CHEF SALAD Our Garden Salad topped with roasted fresh turkey breast, honey ham, Swiss cheese and crumbled bacon.

SOUTHWEST TEX-MEX SALAD Mixed greens tossed with fresh tomatoes, sweet yellow corn, black beans, Jack cheese, topped with seasoned grilled chicken served with our homemade cilantro-lime dressing.

SPINACH SALAD Spinach leaves topped with fresh sliced strawberries, walnuts and Feta cheese, served with our honey-balsamic dressing.

CAESER SALAD Made in the traditional way with hearts of Romaine, grated parmesan cheese, our house-made seasoned croutons and served with our creamy Caesar dressing.

GREEK SALAD Romaine lettuce with cucumbers, tri-color peppers, Kalamata olives, Feta cheese, red onions and pepperoncini and served with our homemade Greek dressing.

SALAD DRESSINGS:

House-made: Citrus Vinaigrette, Greek Dressing, Cilantro Lime, Honey-Balsamic

We also offer: Parmesan Peppercorn, Buttermilk Ranch, Fat-Free Italian, Bleu Cheese, French, Creamy Caesar and Thousand Island