

APERITIFS

ARTINI	25
MANHATTAN	30
OLD FASHION	35
DUBONNET COCKTAIL	35
BACARDI (GOLD)	45
BACARDI (SILVER)	35
DAIQUIRI	35
JAMAICA RUM	40
ROB ROY	45
CHAMPAGNE	50
ORANGE BLOSSOM	30
JACK ROSE	35

WHISKY SOUR	35
ALEXANDER	50
SIDE CAR	50
CLOVER CLUB	45

TOM COLLINS	35
GIN FIZZ	35
GIN RICKEY	30
RUM COLLINS	40
SLOE GIN FIZZ	35

SHERRIES	35, 45
MADEIRA	35
PORT	35

SCOTCH	40, 45, 50
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RYE	25, AND UP
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WINE

1929 POMMARD	2.75
1/2	1.40
1934 SAUTERNES	2.50
1/2	1.25
1929 CHABLIS	2.75
1/2	1.25
VEUVE CLICQUOT	7.00
1/2	3.50
1934 BRAUNEBERGER	3.00
1/2	1.50
1934 LIEBFRAUENM	3.00
1/2	1.50

BEER

SCHAEFERS (BOTTLE)	15
GUINES' STOUT	25
BASS' ALE	

FRAUNCES TAVERN

corner Broad and Pearl Streets

built over 220 years ago, the favorite stop of
GENERAL GEORGE WASHINGTON

LUNCHEON

THE COMBINATION PRICE OF ENTREE INCLUDES
SOUP, (NOT APPETIZER), DESSERT AND COFFEE

APPEZIZERS

TOMATO JUICE COCKTAIL	10
FRESH FRUIT COCKTAIL (GRAPEFRUIT, ORANGES, APPLES, GRAPES, ETC)	15
FRESH FLORIDA SHRIMP COCKTAIL, COCKTAIL SAUCE	25
WHOLE GRAPEFRUIT SUPREME	25
BLUEPOINT OYSTER COCKTAIL, COCKTAIL SAUCE	35
HEARTS OF CELERY	25; GREEN PITTED OLIVES 25

SOUPS

A LA CARTE	20; GREEN TURTLE 45
CLEAR CHICKEN BROTH	CREAM OF CELERY
GREEN TURTLE SOUP WITH SHERRY	45; ON COMBINATION 25¢ ADD.

ENTREES

FISH

	A LA CARTE	COMB.
STEAMED FINNAN HADDIE, DRAWN BUTTER	60	85
BROILED FRESH SALMON STEAK, LEMON BUTTER	70	95
BROILED FRESH SHAD ROE, BUTTER SAUCE (BACON .10)	70	95

COLD

FRESH FRUIT SALAD, CREAM CHEESE, FRENCH DRESSING	60	85
FRESH FLORIDA SHRIMP SALAD, CELERY, MAYONNAISE	60	85
CLUB SANDWICH, WHITE CHICKEN, BACON, TOMATO, LETTUCE	65	90

SPECIALS

SCRAMBLED EGGS WITH BUTTERED FRESH ASPARAGUS	50	75
ROAST LEG OF SPRING LAMB, MINT JELLY	60	85
BAKED SUGAR CURED VIRGINIA HAM, RAISIN SAUCE	60	85
YANKEE POT ROAST, POTATO PANCAKE	60	85

FAVORITES

BAKED CHICKEN A LA GEORGE WASHINGTON	65	90
BROILED MUSHROOM HEADS ON TOAST WITH BACON	65	90
BREADED VEAL CUTLET (MILK FED VEAL), FRIED IN BUTTER	65	90
BROILED HALF OF CHICKEN, CURRANT JELLY	75	1.00
BROILED SPRING LAMB CHOPS ON TOAST	75	1.00
FRIED CHICKEN A LA MARYLAND (PARTLY BONED)	75	1.00
BROILED SIRLOIN STEAK, MUSHROOMS	1.00	1.25

VEGETABLES

A LA CARTE	15; ONE VEGETABLE WITH HOT ENTREE
BUTTERED FRESH STRING BEANR, FRENCH CUT	FRIED EGGPLANTS
RED CABBAGE (SWEET AND SOUR)	MASHED POTATOES

DESSERT

A LA CARTE	15
OLD FASHION STRAWBERRY SHORT CAKE	
APPLE PIE, BUTTER CRUST	
STEWED HOTHOUSE RHUBARB	
ENGLISH BLACK WALNUT ICE CREAM	CHOCOLATE AND ALMOND ICE CREAM
EGG NOG ICE CREAM	PEPPERMINT ICE CREAM, CHOCOLATE SAUCE
CHEDDAR, SWISS OR AMERICAN CHEESE AND CRACKERS	
FRENCH CAMEMBERT, ROQUEFORT CHEESE, CRACKERS	25. ON COMB. 10 ADD

COFFEE	MILK	10	TEA	15	ICED TEA OR COFFEE	15
1938 LAUBENHEIMER (SPLIT SIZE)		.50				
HEINECKENS (HOLLAND) BEER		.50				

APRIL 3, 1940

