An Inn of Colonial Grace

Hotel Northampton & Wiggins Old Tavern

Northampton, Massachusetts

Entertainment

1786

This sign now hangs in the main entrance to Wiggins Old Tavern, but for more than 100 years it hung in front of an historic tavern in New Hampshire which was operated by a relative of Lewis N. Wiggins who is the landlord of Wiggins Tavern and Hotel Northampton.
FRIDAY, APRIL 8, 1941

Price of Main Course is Price of Meal

CHOICE:
Grapefruit  Fruit Cup
Pineapple Juice  Tomato Juice
Seafood Cocktail
Clam Chowder  Chicken Broth with Rice

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6 Cotuit Oysters 40¢ Extra  Cherrystone Clams 35¢
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FRIED SEAFOOD PLATE, TARTAR SAUCE  1.00
Broiled Swordfish or Salmon Steak, Maitre d'Hotel  1.00
Grilled Shad Roe, Canadian Bacon  1.35
Broiled Chicken Lobster  1.50
Baked Stuffed Lobster  1.75
Calf's Liver and Bacon, French Fried Onion Rings  1.00
Grilled Sweetbreads, Canadian Bacon, Broiled Fresh Mushrooms  1.25
Broiled Thick Lamb Chop, Mixed Grill, Fried Apple Ring  1.00
Pan Fried Chicken, Giblet Gravy, Fried Mush, Bacon  1.25
Roast Young Chicken, Giblet Gravy, Cranberries  1.00
Roast Long Island Duckling, Wild Rice, Cider Apple Sauce  1.55
Roast Rib of Beef, Pan Gravy  1.85
Sirloin Minute Steak, Parsley Butter or Onion Rings  1.50
Tenderloin Steak, Mushroom Sauce  1.65
Broiled Filet Mignon, Fresh Mushrooms  2.00
Cold Roast Turkey with Virginia Ham, Fruit Salad  1.25
Lobster Salad, Tavern Style  1.50
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AMERICAN STILL WINES 15¢  ROCK BEER 25¢  LAGER BEER SPLIT 15¢
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CHOICE of 3:
French Fried Potatoes  Escalloped Potatoes  Washed Potatoes
Fried Egg Plant  Spinach  Mexican Corn  Buttered Lima Beans
Cottage Cheese  Cabbage, Carrot and Raisin Salad  Hearts of Lettuce, French or Russian Dressing 25¢ Extra: Asparagus with Hollandaise Sauce
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CHOICE:
Cherry Pie  Lemon Chiffon Pie  Chocolate Layer Cake  Wine Jelly, Cookies
Strawberry Shortcake  Pineapple or Butterscotch Sundae  Strawberry or Brandy Fruit Meringue Glaze
Coffee, Peppermint Stick, Chocolate Chip  Coffee, Stewed Rhubarb, Grapefruit
Strawberry, Chocolate, Fruited or Vanilla Ice Cream  Orange, Lemon or Raspberry Sherbet
Apple Sauce  Baked Apple  Cheddar, Cream or Cottage Cheese
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Coffee  Tea  Milk  Buttermilk

ANTIQUE SHOW HERE April 30th, May 1st and 2nd
### TAVERN SPECIALS

Price of Main Course is Price of Meal

**CHOICE:** Grapefruit, Fruit Cup, Tomato or Pineapple Juice or Soup

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<table>
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<tbody>
<tr>
<td>Broiled Fresh Mackerel, Lemon Butter</td>
<td>.75</td>
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<td>Fried Scallops, Tartar Sauce, Cole Slaw</td>
<td>.90</td>
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<tr>
<td>POACHED EGGS WITH SPINACH, FLORENTINE</td>
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<td>Grilled Bacon</td>
<td>.85</td>
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TAVERN SPECIALS
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CHOICE: Grapefruit, Fruit Cup, Tomato or Pineapple Juice or Soup

Broiled Fresh Mackerel, Lemon Butter .75
Fried Scallops, Tartar Sauce, Cole Slaw .90
POACHED EGGS WITH SPINACH, WLORENTINE .75
Broiled Fresh Mushrooms, Canadian Bacon .85
Chopped Tenderloin Steak Sandwich, Grilled Tomato .75
Hot Chicken Mousse, Wild Rice, Giblet Gravy .85
Roast Stuffed Lamb, Brown Gravy, Jelly .90
Avocado, Orange and Grapefruit Salad Plate .85

CHOICE of 2: French Fried, Mashed or Escaloped Potatoes
Lima Beans Spinach Mexican Corn Salad Cottage Cheese

Cherry Pie Lemon Chiffon Pie
Chocolate Layer Cake Wine Jelly, Cookies
Apple Sauce Fresh Pineapple Sundae Sherbet Ice Cream

Coffee Tea Milk Buttermilk

COMBINATIONS—with Rolls, Tea or Coffee
Soup: Grilled Lamb Kidneys, Bacon, Vegetable, Salad, Grapefruit .65
Tavern Sausage Cakes, Fried Mush, Apple Ring, Salad, Dessert .75
BROILED HALIBUT STEAK, VEGETABLE, SALAD, SHERBET .90
Pan Fried Brook Trout, Bacon, Vegetable, Salad, Dessert .90
Sirloin Minute Steak, Onion Rings, Vegetable and Salad 1.10
Tenderloin Steak, Mushroom Sauce, Vegetable and Salad 1.25
Creamed Chicken in Patty, Vegetable, Salad, Sherbet .90
Plain or Pecan Waffles with Creamed Chicken .90 with Bacon .75
Fresh Vegetable Plate .50 with Poached Egg .65
Baked Stuffed Lobster, Vegetable, Salad 1.35 Broiled 1.10

SALADS SANDWICHES COLD PLATES
Fruit Salad, Cottage Cheese, Toasted English Muffins, Tea .60
Fresh Vegetable Salad, Stuffed Egg, Cottage Cheese, Rolls, Tea .60
Lobster Salad, Tavern Style, Potato Chips, Rolls, Coffee 1.00
Soup: Mixed Green Salad Bowl, Cheese-Olive Sandwich, Sherbet, Tea .60
Toasted Turkey and Virginia Ham Sandwich, Fruit Salad, Coffee .75

OYSTERS, SOUPS, ETC.
Cotuit Oysters .40 Cherrystone Clams .35 Seafood Cocktail .20
Soup of the Day Cup .15 Tureen .30 Oyster Stew .60
Fruit Cup .15 Tomato or Pineapple Juice .15

A LA CARTE DESSERTS AND FRUITS

Apple Pie .20 Honeydew Melon .25
Lemon Chiffon Pie .20 Fresh Strawberries .25
Cherry Pie .20 Stewed Rhubarb .15
Tavern Pecan Pie .25 Grapefruit .15
Baked Indian Pudding .20 Fresh Pineapple .15
Wine Jelly, Cookies .15 Apple Sauce, Cookie .15
Chocolate Layer Cake .15 Baked Apple .25
Strawberry Shortcake .35 Ice Creams and Sherbets .20

Pineapple or Butterscotch Sundae .25
Strawberry or Brandyed Fruit Meringue Glace .35
In designing Wiggins Old Tavern which is annexed to Hotel Northampton, it was with the express purpose of offering greater entertainment to my guests. It has required careful study and research to construct faithfully an Early American Tavern, Ordinary or Inn. Every detail has been studied; effort and expense have not been spared to restore the atmosphere and appearance of an old tavern as it was in the days of our ancestors. The building is over 100 years old and was used as an inn until about thirty years ago. There are six diningrooms; on the ground floor is the Ordinary, the Tap Room and the Kitchen, completely furnished with genuine Early American pieces that I have collected and restored for daily use. On the floor above is the Oak Room, beautifully paneled with oak and pine, the College Room and Yankee Room with many interesting antiques.

The hand hewn beams in the ceiling of the Ordinary were left just as I found them after removing many layers of boards and plaster. The walls in the Ordinary and Tap Room are covered with old paneling, boards and doors which were taken from old houses. The Kitchen ceiling timbers were taken from a very old house in Northampton. In these rooms is a very extensive assortment of furnishings such as were used in the daily domestic life of our ancestors. The fireplaces are reproductions of early ones and are built with stone and handmade brick taken from old fireplaces near Northampton.

In the Tavern Court Yard is the Old Country Store built, furnished and stocked as a store might have been before 1850. In the attic is the Loom Room filled with rare spinning wheels and old looms working again as they were in early days. In the basement is a large collection of churns, cheese presses, early utensils, etc. Also in the Court Yard is the Pioneer Log Cabin, completely furnished. Beyond the Log Cabin is the Old Wagon and Tool Shed filled with early tools, farming implements, and old vehicles.

If you care to take this menu, or mail it to a friend, your waiter will supply you with an envelope.

Cordially yours,

[Signature]