



Wright's Tavern

1747

~Mr. and Mrs. J. W. Tucker~

Concord Massachusetts

Wright's Tavern Dinners

SOUP	FRUIT CUP	TOMATO COCKTAIL
FRUIT JUICE COCKTAIL		
HOT ROLLS	FRESH VEGETABLES	RELISHES
DESSERT	SALAD	BEVERAGE
Half of Broiled Native Chicken		1.50
Boneless Fried Chicken—Banana Fritter		1.40
Chicken a la King		1.25
Fresh Lobster Salad		1.50
Broiled Lamb Chops		1.25

Tavern Steak Dinners

Broiled Sirloin Steak, Broiled Mushrooms or French Fried Onions	\$2.00
Club Steak Sirloin (Just as thick but smaller)	1.50
Minute Sirloin	1.25

PLATE SUGGESTIONS:

Lobster Salad	\$1.00
Crabmeat Salad85
Chicken Salad85
Fruit Salad65
Tomato and Cucumber Salad50

We Serve French Fried Potatoes and Rolls with Above

SANDWICHES:

Club Sandwich	\$.75
Open Tomato and Bacon Sandwich50
Sliced Chicken Sandwich50
Open Lobster Salad Sandwich85
Grilled Cheese and Bacon Sandwich35
Cottage Cheese and Black Raspberry Jelly Sandwich25
Sliced Ham Sandwich20

Arrangements will be made for Bridge Luncheons, Clubs and Wedding Breakfasts. A Room for the use of Bridge Parties will be provided without charge.

Special menu and prices for small children.

Dinners and Luncheons — \$1.00

SOUP	FRUIT CUP	Choice of TOMATO or FRUIT JUICE COCKTAIL
		OPEN INDIVIDUAL CHICKEN PIE
		FRIED SCALLOPS — TARTAR SAUCE
		GRILLED HAM STEAK, CORN FRITTER or FRIED APPLE RING
		HOT VEGETABLE PLATE WITH BACON
	SALAD	FRESH VEGETABLE
HOT ROLLS	DESSERT	BEVERAGE
		WRIGHT'S TAVERN SALAD PLATE
CHICKEN SALAD ON PINEAPPLE RING		FRENCH FRIED POTATOES
The above list is subject to change.		

Business Luncheon—\$.75

WEEK-DAY NOONS

This Luncheon will vary each noon

Sunday Night Supper—\$1.00

SOUP	FRUIT CUP	Choice of TOMATO or FRUIT JUICE COCKTAIL
		FRESH FRUIT SALAD
		SPANISH OMELET
		GRIDDLE CAKES WITH SAUSAGE
		CREAMED CHICKEN IN PATTY SHELL
		WELSH RAREBIT WITH GRILLED TOMATO AND BACON
	F. F. POTATOES	HOT ROLLS
	DESSERT	BEVERAGE

Baked Bean Suppers — Saturday Only — \$.75

Afternoon Tea from 3 to 5 P. M.—\$.50

CINNAMON TOAST OR TOASTED ENGLISH MUFFIN
WITH
MARMALADE or BLACK RASPBERRY JELLY
ICE CREAM AND CAKE TEA OR COFFEE

Open from 12 noon till 8 P. M.

Special Dinners Sundays and Holidays

WRIGHT'S TAVERN

Wright's Tavern was built in 1747 on a quarter acre of land sold by the town from its common, or training field to Ephraim Jones (1705-1756) for thirty pounds. There was an overflow canal just south of this piece of ground, which carried off surplus water from the millpond, and cave-ins along the canal, together with the use of gravel from the training field to repair the dam itself, encroached to such an extent on the common, that the town made it part of the deed that Captain Jones should fill up the broken ground in such a way and manner as to prevent the training field from wasting away. He lived but four years in the Wright Tavern, selling out in 1751 to Thomas Munroe, from Lexington. The selectmen got no salary in those days, but they met in a tavern and the town paid for their refreshment. They went to the new Wright's tavern beginning in 1748. This was an expensive building for its day. Munroe was able to mortgage it in 1757 to Daniel Hoar, Thomas Barrett, Jonathan Puffer and Tilly Mirick for four hundred pounds.

When Munroe died in 1766, these gentlemen sold it to Daniel Taylor who owned it until December 20, 1775, when he sold it to Samuel Swan of Charlestown. Thus it is plain that the landlords during the busy years before 1776 were tenants of Daniel Taylor. The tavern had the lucrative business of supplying rum to the troops on training days; it was a convenient place to wait between religious services in the meeting-house and to gather after a funeral. (The events of 1775 cemented the name of landlord Amos Wright firmly to the structure—Editor.) Here the Minutemen gathered when the alarm bell sounded in the early morning of April 19, here the older men in the guard company waited while the Minutemen marched to Meriams' Corner and here the British officers, Smith and Pitcairn, waited while detachments of soldiers went to the two bridges, to Col. Barrett's farm, and to search the town. The famous story is that they stirred their toddy with their fingers and threatened so to stir the Yankee blood that day. The unexpected result of the day's fighting made this a favorite story among the Yankees and Pitcairn's distinctive name made it inevitable that the story would be pinned to it, rather than to Smith, although the story is more in keeping with Smith's known character. There is another story that the British entered the meeting-house and took out and burned the big Bible, but the communion silver was saved by the forethought of Mrs. Amos Wright, who had hidden it in the tavern soap barrel.

After the revolution, the Middlesex Hotel on the opposite corner was a too formidable rival and the tavern came to be used as a bakery with a dwelling above for the owner's family.

In 1790, Francis Jarvis hired the bakery and in 1793 bought it from Reuben Brown who had just acquired it from Swan. The Jarvises baked for a wagon route and did a big business in rolls, pies, and doughnuts on training days and during the weeks when the county court was sitting. Crowds gathered in the square on those days and the children peddled the goods from baskets.

After the Jarvises gave up baking in 1831, the house had many tenants, one of whom was Captain Stacy, the printer, and another the maker of Potter's Hair Balm, a Macassar oil to give men's hair the smooth look so stylish in the eighties. Judge Hoar and Reuben Rice did not like to see the fine old historic building in such a rundown condition, so they bought it in 1886 and gave it to the First Parish, and since that time it has been used as an Inn.