

# SERENDIPITY 3

225 EAST  
60<sup>TH</sup> STREET  
NYC 10022  
RESERVATIONS  
838-3531

The  
WORLD  
TRADE  
SANDWICHES

SERENDIPITY... THE ART OF FINDING THE UNUSUAL OR  
THE PLEASANTLY UNEXPECTED BY CHANCE OR SAGACITY

## The Frozen Hot Chocolate Cookbook

by Pat Miller and the Princes of Serendip

It was 1954. The world was suffering from unrequited love, a big post-war baby boom and an insatiable craving for sweet solace.

In the heart of Little Italy, sharing a cold water flat with creepies, crawlies and things that go bump in the night lived Serendipity 3. Princes under their frog suits, they waited, lips pursed, for the kiss that would reveal their true selves. But it took a magic word to open the palace door.

Days, they hounded producers' offices. Nights they built skyscrapers of ice cream at Howard Johnson's. One of them became a lead dancer in "Catch a Star," and Jose Limon said he might have reached Nijinskian heights, had destiny not called him to the kitchen.

He was Calvin Holt of the sassy ass and incorrigible ways. Fresh from the cornfields of Arkansas. Full of beans and Aunt Buba's sand tarts. Uninhibited by grey flannel rules. Lit up with a crazy electricity that outshone Broadway.

Fast at his heels came Stephen Bruce. Two black, slanty, Slavic eyes in league with the devil. Sly and shy. Saucy and sweet talking. A wittily mustached enigma, he could be a son of a B or Pola Negri's love child. Mixing fantasy and innuendo, he dressed windows at Macy's and dreamed of draping the stars.

It was Patch Caradine who found The Word that would turn their fortunes. Composing salacious song lyrics and comedy routines for tiny Village boites. Tossing around a vocabulary that wandered from obscure to obscene. Able to do the whole Times crossword puzzle weekly, the London Times on off days. One day he uncrossed a word that rang a bell. A word that you couldn't find in the dictionary of common usage back in '54.

The Word was Serendipity. The art of finding the pleasantly unexpected by chance or sagacity. Invented by eighteenth century wordsmith Sir Horace Walpole, it evoked the ancient legend of the three princes of the island no longer known as Serendip.

"Hey," said the boys, "that's a good name for a place of our own." The rest reads like A Thousand and One Nights. The Serendipity 3 pooled their entire fortune of three hundred dollars and staked a claim to a tiny principality in the basement of a tenement on East Fifty-Eighth Street.

It was New York's first coffee house boutique. The first Tiffany lampshaded meeting place since the days of Diamond Jim Brady. Serendipity had come into the world four tables, sixteen chairs and a towering espresso machine strong. In no time, patrons outnumbered the facilities. Nightly the line formed, stretching around the block and under the old Third Avenue El.

Before he was anyone, Andy Warhol declared it his favorite sweet shop, and paid his chits in drawings. Photographers discovered the charms of Tiffany glass set against whitewashed walls. New York's avant-garde caught on that nineteenth century junk was suddenly twentieth century chic.

The Serendipity 3 lost no time learning how to cook, design, whip and turn on the frozen hots. They rolled in the loot and rolled around the corner to the cozy brownstone on Serendipity Street. The entire Silk Stocking community squeezed into its tightest jeans and queued up.

The kitchen buzzed to all hours producing never-before extravaganzas. The general store and boutique grew trendier with every passing Hebrew Eyechart dishtowel and Little Red Riding Hood's jigsaw puzzle (365 pieces, all of them red). Swivel-hipped waiters balanced trays overflowing with calories. Everything was for sale, including the waiters. Frozen Hot Chocoholics were nurtured and Apricot Smushniks were sated. Palates pampered with caviar developed a lust for Hard Times fare like Lemon Ice Box Pie and Texas Chill.

James Beard disembodied his molars tasting and testing in the Serendipity kitchen. Vogue editors planned their issues at old-fashioned kitchen tables, deciding tomorrow's ins and outs. Hundred-dollar-an-hour models nibbled on watercress while movie stars left forkprints in whipped cream mountains. Before she was First Lady, Jackie Q. . .

The  
Princes are  
coming—the  
Princes are  
coming!

NEW YORK IS  
DIVINE  
THIS TIME  
OF YEAR



## Beginnings

- Hot Springs Wings ~ 6.95  
Charbroiled sweet and spicy
- Spudniks ~ 5.95
- Cleopatra's Barge ~ 9.95
- Blue Corn Nachos:  
with cheddar cheese ~ 5.00  
with goat cheese ~ 7.95
- Serendib Salad ~ 3.50
- Bean Sprouts & Mushrooms ~ 4.50
- Vegetable Brochette ~ 5.00
- Have Some Dim Sum ~ 6.95  
Shrimp dumplings (steamed or fried)

## Casseroles

(served with a Serendib Salad)

- CHICKEN POT PIE ~ 12.95
- SHEPHERD'S PIE ~ 13.95
- BAR BQ CHICKEN ~ 13.95
- CURRIED CHICKEN ALMONDINE ~ 13.95

## de la Maison

- COUNTRY MEAT LOAF:  
with Mashed potatoes and gravy ~ 13.95
- LEMON CHICKEN:  
with a Serendib Salad ~ 14.95
- CHICKEN CHAR CHAR: Sliced charbroiled  
Breast of chicken served on garlic rye bread with  
greens and deep fried parsnips ~ 14.95
- A LA GARDEN OF ALLAH: A sauteed chicken  
breast covered with chilled cucumbers, tomatoes,  
basil and black olives ~ 16.95
- CHICKEN MIRANDA: A fine-marinated  
chicken breast with succotash salsa  
and fried plantains ~ 14.95
- SHAKE, BATTER & BOWL:  
Half-a-chicken, deep-fried and oven-  
roasted served with french fries ~ 12.95
- STEAK CHAR CHAR: Sliced Roumanian  
Steak served open-faced on garlic rye  
toast with greens and deep-fried  
parsnips ~ 17.50
- MIXED GRILL: Charbroiled Roumanian Steak,  
honey chicken, cajun sausage with grilled  
peppers and onions ~ 18.50
- SAUTEED CHICKEN LIVERS: In Madeira wine  
with a Serendib Salad ~ 13.50

## de la Mer

- LEMON SOLE with asparagus, lemon butter  
and a Serendib Salad ~ 17.95
- SALMON IN THE GARDEN ~ 18.50
- CHARBROILED NORWEGIAN SALMON  
Served with sauteed vegetables ~ 16.95
- SHRIMP AND VEGETABLE BROCHETTE  
Served on a bed of Saffron rice ~ 18.95
- BAMBOO BASKET of steamed vegetables  
and lemon sole with a ginger  
sesame sauce ~ 16.95  
with salmon ~ 16.95 with Shrimp ~ 17.95

# Serious Food

WE  
SELL  
TIFFANY  
SHADES

## Soups

- Black Bean ~ 5.50
- Pilgrims Corn Chowder ~ 5.50
- White Onion ~ 6.00
- New England  
Clam Chowder ~ 5.50



## Hamburgers

Served with lettuce, tomato and cole slaw

- HAMBURGER ~ 6.95
- with Chili ~ 9.95 • Muenster ~ 8.95 • Sauteed Onions ~ 8.95
- Bar BQ Sauce ~ 8.95 • Jarlsberg ~ 8.95 • Curried Mushrooms ~ 8.95
- CHEDDARBURGER ~ 8.95
- with Bacon ~ 9.95 • Chili ~ 11.50
- BLEU-BURGER ~ 8.95
- CAVIAR BURGER  
with sour cream and cucumber slices ~ 12.00
- BURGER AU POIVRE ~ 9.95
- BI-SENSUAL BURGER  
Cheddar, bacon, chili, raw onion ~ 12.50

- FOOT LONG  
HOT DOGS ~ 5.95
- with chili and  
chopped onions ~ 8.95  
cheddar cheese ~ 7.50  
bacon and cheddar cheese ~ 8.50

- Texas Style Chili:  
with sour cream and chopped onions ~ 6.95  
cheddar cheese ~ 7.95

- Chicken Nachos ~ 9.50  
with chili con carne

## Salads

- Chicken Julia ~ 12.95
  - Shrimp ~ 13.50  
with Melon ~ 14.95
  - A Shrimp Stuffed Avocado ~ 14.95
  - Fresh Fruit and Cottage Cheese ~ 12.00
  - Dijon Tortellini Salad ~ 10.95
- From The  
**ZEN BAKESHOP**
- ZEN HASH: with brown rice and bean  
sprouts and mushroom salad ~ 12.95
  - THE ALAMO: A spicy black bean burger  
served with picante and miranda salsas ~ 8.95  
with cheddar cheese ~ 10.95 with chili ~ 12.00
  - OPEN FACE VEGETABLE SANDWICH:  
Crisp, cold vegetables with alfalfa sprouts  
and melted muenster cheese ~ 9.95
  - ALL VEGETABLE CHILI ~ 6.50
  - VEGETABLE STEAK BURGER: Served on a  
bed of spinach with red onion, cole slaw  
and tomato ~ 9.50 with cheddar cheese ~ 10.95  
with chili ~ 12.50

## Crepes

- Seafood ~ 16.95
- Creamed Chicken ~ 13.95
- Chili with Cheese ~ 10.95

FRENCH TOASTED CHALLAH with bacon ~ 8.00 with Fruit ~ 10.50 ~ 9.50

## Omelettes

- PLAIN ~ 5.95
- FINE HERB ~ 6.95
- CHEDDAR ~ 7.50
- CHILI ~ 8.50
- CAVIAR AND SOUR CREAM ~ 10.00
- CURRIED MUSHROOMS ~ 7.50
- CHUTNEY AND SOUR CREAM ~ 8.00
- CREAM CHEESE AND  
RHUBARB-GINGER JAM ~ 9.00
- HAM AND CHEESE ~ 8.00
- ASPARAGUS AND  
JARLSBERG ~ 9.00
- BROCCOLI AND CHEDDAR ~ 8.00

- SAUSAGE AND PEPPERS ~ 8.00
- THE "HANGOVER" ~ 8.00  
egg white omelettes ~ add \$3.00

SERVICE NON COMPRIS  
BEDIENUNG NICHT EINGESCHOSSEN  
NO SE INCLUYE LA PROPINA  
サービス料、含まれておりません。

## Pastas

- SHRIMP FETTOCINE ~ 17.95  
In a devilish tomato sauce
- SEAFOOD FETTUCCINE ~ 17.95  
In a basil cream sauce
- PASTA ANGELICA ~ 14.50  
Angel hair in a fresh tomato sauce  
with prosciutto and broccoli
- MADAME BUTTERFLY ~ 14.95  
Farfalle Pasta with sauteed artichoke  
hearts, asparagus and sliced red peppers  
tossed in a garlic cheese sauce
- CHEESE RAVIOLI ~ 14.95  
In a creamed tomato sauce with basil

## Sandwiches

- THE ULTIMATE B.L.T. On Challah Bread ~ 8.95
- YOUNG CHICKEN SANDWICH ~ 12.95  
Sauteed in butter with almonds and  
parsley served on toasted Irish Soda Bread
- THE HAIGHT-ASHBURY  
Sliced turkey, tomato, avocado and alfalfa sprouts  
with melted muenster on raisin pumpernickel  
with Russian dressing ~ 11.95
- THE CATCHER IN THE RYE: B.L.T. with chicken  
topped with melted muenster on rye toast  
with Russian dressing ~ 11.95
- A SUMMER BRIE'S  
Smoked turkey, sliced apples, melted brie and  
alfalfa sprouts, served on raisin pumpernickel  
with Russian dressing ~ 12.50
- THE VIRGINIA SLIM OPEN ~ 11.50  
Turkey and asparagus and melted jarlsberg

- HIGH HEEL PUMP ~ 11.95  
Prosciutto and melted brie on raisin  
pumpernickel with Russian dressing
- ONE-EYED JACK Skirt steak topped with  
a fried egg open-face on rye toast ~ 11.50
- A CHICKEN SALAD SANDWICH  
on Irish Soda Bread ~ 10.95
- A SHRIMP SALAD SANDWICH  
on Irish Soda Bread ~ 12.50
- A TOASTED PIMIENTO CHEESE SANDWICH ~ 7.50

## Frozen Drinks

- Errozen Hot Chocolate ~ 6.95
- Peanut Butter Errozen  
Hot Chocolate ~ 6.95
- Errozen Mochaccino ~ 6.95
- Errozen Pineapple Lime ~ 6.95
- Trader Wic's: Pineapple coconut ~ 6.95
- Trader Wic's #2: coconut orange ~ 6.95
- Apricot Smush ~ 6.95
- Frozen Espresso ~ 5.95
- Pink Ice ~ 5.95

Serendipitous  
Chef's  
Salad  
13.50

Hebrew  
eye charts

DUPLICATE  
COPIES  
AVAILABLE

not responsible  
for personal  
property unless  
checked with  
the management

the management  
does not check  
personal  
property

The Management

perrier water  
with a strawberry  
~ 2.50

Pepsi Cola  
Diet Pepsi  
Root Beer  
7-UP  
Ginger Ale  
Orange Slice  
~ 2.00

• ACCOMPANIMENTS •  
• Fried Parsnips ~ 2.00  
• Cole Slaw ~ 2.00  
• Cinnamon Toast ~ 3.00  
• Irish Soda Bread ~ 3.00



FOOT LONG HOT DOGS

COME WITH ME TO THE SERENDIPITY



ENTICING ENTICES



## SWEETS

- "Big Apple" Pie ~ 6.00
- Chocolate Blackout Cake ~ 6.50
- Aunt Buba's Sand Tarts ~ 5.00
- Haro Pecan Pie ~ 6.00
- Lemon Ice Box Pie ~ 5.50
- Dark Double Devil Mousse ~ 5.50
- Celestial Carrot Cake ~ 6.50
- \*Creme De La Creme Cream Cheese Cake ~ 6.50
- The Ultimate Creme: Topped with hot fudge and strawberries ~ 12.00
- Cheese Cake Vesuvius ~ 17.50
- Strawberries and Cream ~ 6.50
- Fruit Cup ~ 6.50
- YuDuFun Du: fruit and fudge ~ 12.50
- Humble Pie ~ 5.50

Creamy peanut butter with a graham cracker crust

Not so humble Minimum Charge \$5.00 per person

## CAFFÈS

**TIFFANY** piping-hot espresso, with heavy shade of whipped cream and nonpariels ~ 4.50

**Chocolaccino** frothy cappuccino, pure heavy cream, freshly whipped, mound of shaved french chocolate ~ 4.50

**SERENDIPITY** the pouasse café of espressos ~ on steaming espresso, layers of whipped cream, semi-sweet chocolate, whipped cream, grated Valley orange ~ 4.50

**Cappuccino** an over-flowing cup of goodness, with an accent of nutmeg ~ 4.50

**Caffè Espresso** steamed milk, espresso, cinnamon ~ 3.50

**Caffè Espresso** for piquance, lemon peel ~ 2.50

**Cinnamon Stick** espresso with cinnamon stirrer ~ 3.00

**Caffè Vespuccius** It's Americus! ~ 2.00

**Hot Chocolate** ~ 4.00

**Serendipitous Hot Chocolate** topped with whipped cream, grated Valley orange, cinnamon, & shaved french chocolate ~ 4.50

**Mochaccino** our own brew of rich chocolate, and aromatic espresso, with a topsy ~ 5.00  
turvey whipped cream peaks

Decaffeinated Coffee ~ 2.00

Decaffeinated Cappuccino ~ 4.00

Decaffeinated Espresso ~ 3.00

## DRUG STORE SUNDAES



3 Scoops of Ice Cream with one topping ~ 7.50

- Pineapple
- Raspberry
- Marshmallow
- Hot fudge
- Peanut Butter
- Strawberry
- Caramel
- Butterscotch

• Maple walnut ~ 8.00

Each Additional Topping ~ 1.50

Maple Walnut Additional ~ 2.00



**Outrageous Banana Split** ~ 15.00

Coward's Portion ~ 9.95

**Fresh Fruit Sundae** ~ 9.95

**Sand Tart Sundae** ~ 8.95

**Ice Cream Crepe with fresh fruit** ~ 13.50

**MMMM!!! Sundae** ~ 9.50

The vanilla ice cream, banana peanut butter topping, marshmallow and hot fudge Sundae Sundae.

**OREO EXPRESS** ~ 6.50

**Ice Cream, A Dish** ~ 5.50

**FORBIDDEN BROADWAY SUNDAE**

chocolate Blackout Cake, Ice Cream, Hot Fudge topped with whipped cream ~ 10.95

## Teas

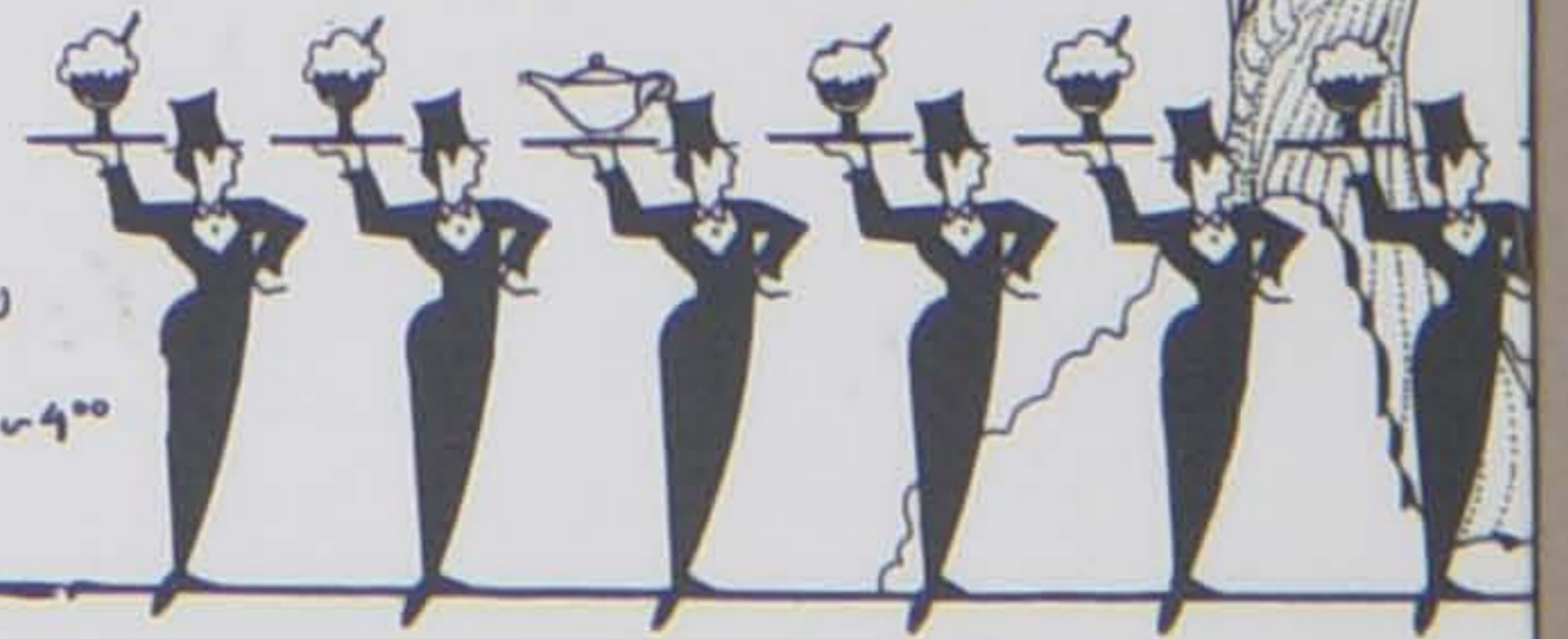
- Earl grey
- Jasmine
- Ceylon
- Earl grey decof
- Chamomile-Herbal
- Lemon
- Peppermint

~ 2.00 a pot

Tea served with Cinnamon Stick 50¢ extra

**BEULAH!** PEEL ME A BREADSTICK

Iced Tea or Coffee ~ 2.00





# Sandwiches



**A TOASTED PIMIENTO CHEESE SANDWICH:** It has its roots in the deep south of the 30's. A mix of sharp cheddar cheese, pimiento and dilled pickles, garnished with a serendib salad ~ 4.<sup>50</sup>

**CHICKEN SALAD SANDWICH:** Miss Julia's chicken salad between two pieces of Irish Soda bread, served with French Fries and sweet melon ~ 5.<sup>50</sup>

**SHRIMP SALAD SANDWICH:** Our chunky shrimp salad on Irish Soda bread served with French Fries and sweet melon ~ 6.<sup>50</sup>

**A YOUNG CHICKEN SANDWICH:** Pieces of plump young chicken sauteed, crispy brown with slivered almonds and fresh parsley, on Irish Soda bread ~ 7.<sup>25</sup>

**THE ULTIMATE B.L.T.:** On "Challah Bread" A great American Tradition that has become a Serendipitous classic ~ 5.<sup>50</sup>

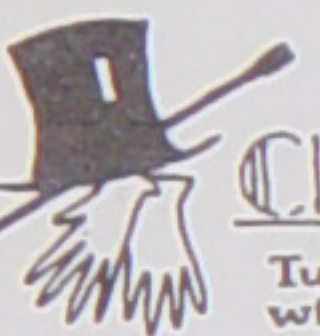
**THE WORLD TRADE:** The King Kong of Club Sandwiches. 110 stories of roast beef, ham, turkey, bacon, lettuce, tomato, cheddar and jarlsberg cheese ~ 5.<sup>50</sup>

**OPEN FACE VEGETABLE SANDWICH:** Stoned ground whole wheat bread with a thin layer of pecan spread, garden vegetables, sliced orchard apples and topped with melted Fondutta cheese and alfalfa sprouts ~ 5.<sup>50</sup>



## HIGH HEEL PUMP

Westphalian ham and brie on raisin pumpernickle, served with lettuce and tomato and Russian dressing ~ 5.<sup>50</sup>



## TIMMIE IRITZ CILWIB

It's from Paris, Arkansas. Turkey, bacon, lettuce and tomato on white toast ~ 4.<sup>50</sup>

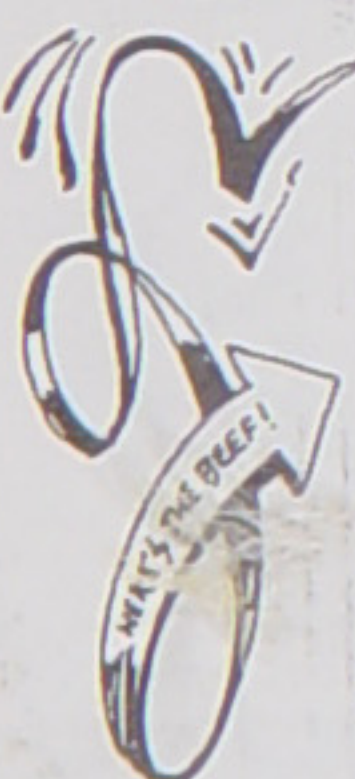
# Casseroles

Served with a garden or serendip salad

**CURRIED CHICKEN ALMONDINE:** Pieces of chicken in a medium curry sauce served on a bed of noodles, lavishly sprinkled with toasted almonds ~ 6.<sup>50</sup>

**BURGANDY BEEF:** Beef and vegetables in a wine gravy resting on a bed of hand whipped mashed potatoes ~ 6.<sup>50</sup>

**SHEPHERDS PIE:** A spicy rendering of a Scottish shepherd's supper. Beef and vegetables, with mashed potatoes ~ 6.<sup>50</sup>



# Entrees

**BUTTERFLY STEAK:** Choice fillet mignon stuffed with steak tartar, simmering in red wine sauce served with seasonal vegetables. (Rare only) 10.<sup>45</sup>

**PRIMAVERA SCROD:** Steamed fillet with mushrooms, snowpeas and cauliflower. ~ 7.<sup>75</sup>

**SWORDFISH STEAK:** Fresh and lightly marinated, charbroiled until tender, served with a baked potato ~ 10.<sup>45</sup>

**FISH AND CHIPS:** Sherlock Holms Favorite; fish dipped in a beer batter, deep fried, served with french fries & lime mayonnaise ~ 7.<sup>45</sup>

**JUMBO STUFFED SHRIMP:** Baked shrimp with a crabmeat stuffing served with seasonal vegetables ~ 10.<sup>95</sup>

**LOUISIANA FRIED SHRIMP:** Jumbo shrimp dipped in a Bayou Batter, deep fried and surrounded by a levy of french fries ~ 10.<sup>95</sup>

**NEW YORK STRIP:** A 16 ounce charbroiled USDA choice aged stripsteak. Served with baked potato ~ 15.<sup>45</sup>

**FILET MIGNON:** Thick cut charbroiled USDA choice aged center cut. Served with baked potato ~ 15.<sup>45</sup>

**TOP SIRLOIN:** A charbroiled USDA choice aged top sirloin served with baked potato ~ 11.<sup>95</sup>

**CHICKEN SERENDIPITY:** Half a chicken, lightly seasoned, and broiled till crisp, served over a bed of brown rice ~ 7.<sup>95</sup>

**SAUTEED CHICKEN LIVERS:** In a Madeira wine sauce, served on a bed of rice ~ 8.<sup>00</sup>

**LEMON-LIME CHICKEN:** Boneless chicken breast sauteed in a zesty lemon and wine sauce, accompanied by brown rice ~ 10.<sup>45</sup>

**ZEN HASH:** From the Woodstock Revolution: vegetables and brown rice with a beansprout and mushroom salad ~ 7.<sup>50</sup>

**GRILLED VEAL MOZZARELLA:** Strips of milk fed veal and mushrooms in a wine sauce. What a sandwich! ~ 7.<sup>75</sup>



## Sides

**GARDEN SALAD:** Fresh assorted lettuces topped with yellow squash, cucumbers, tomato, and red onions ~ 2.<sup>00</sup>

**SERENDIB SALAD:** An assortment of three greens, coriander seed, pineapple chunks and olives ~ 2.<sup>00</sup>

**COLE SLAW:** Tres Caliente! ~ 1.<sup>25</sup>

**FRENCH FRIES:** ~ 1.<sup>45</sup>

**BAKED POTATO:** ~ 1.<sup>75</sup>  
with bacon and cheese ~ 2.<sup>50</sup>





# CAFFÉS

**TIFFANY** piping-hot espresso, with heavy shade of whipped cream 2.25

**Chocolaccino** frothy cappuccino, pure heavy cream freshly whipped, mound of shaved French chocolate 2.00



the pousee-café of espressos on steaming espresso, layers of whipped cream, semi-sweet chocolate, whipped cream, grated Valley orange 2.00

**Cinnamon Stick** - espresso with cinnamon stirrer 1.75

**Cappuccino** - steamed milk, espresso, cinnamon 1.75

**Caffé Espresso** - for piquance, lemon peel 1.25

**SERENDIP** - an over-flowing cup of goodness, with an accent of nutmeg 2.00



**Caffé Vespucci** - It's Americas! 85¢

**Hot Chocolate** 1.75

**Serendipitous Hot Chocolate** 2.25

**Mochaccino** our own brew of rich chocolate, and aromatic espresso, with a topsy-turvy whipped cream peak 2.75



perrier water with a strawberry 1.25

Decaffeinated Coffee 85¢

**Dark Water** 85¢



**Teas** \$1.50 a Pot

Gunpowder  
Earl Grey  
Darling Darjeeling  
So-long Oolong  
Lapsang Souchong  
Orange & Sweet Spice  
Ceylon with mint  
Jasmine  
Ceylon

Sir Winston's favorite

Red Zinger  
Lemon Mist  
Rostaroma  
Cinnamon Rose  
Camomile  
Tea served with Cinnamon Stick 50¢ extra

All Iced Teas and Coffees 95¢



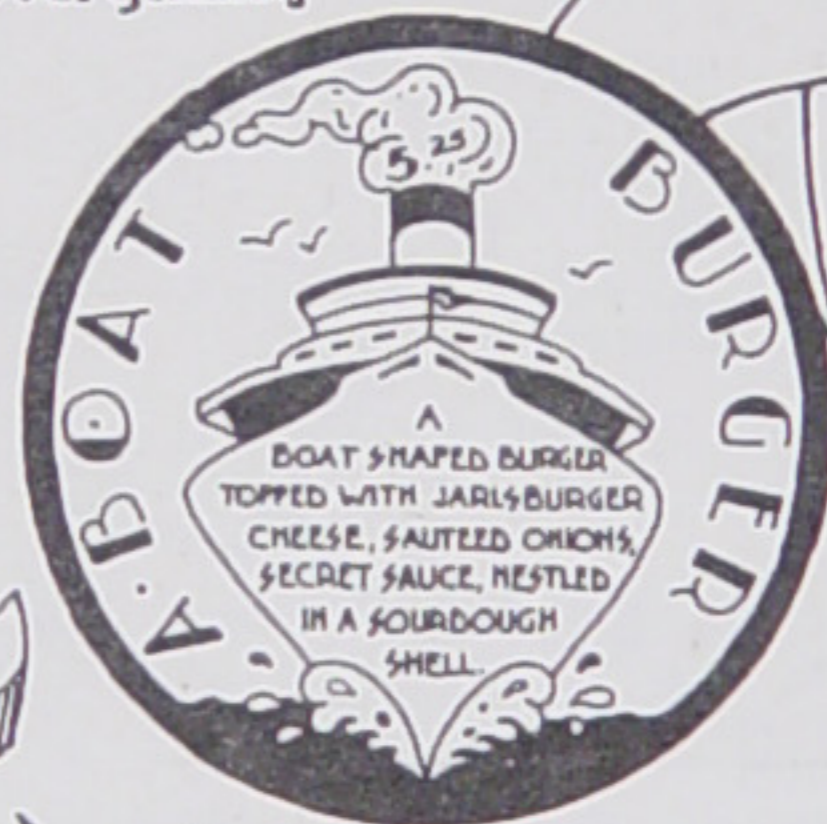
Over 1/2 pound of pan fried Serendipitous flavor served with your choice of cole slaw or french fries

**A HAMBURGER:**

- \* with Cheese
- \* with Chili
- \* with Curried Mushrooms
- \* with Blue Cheese and Sprouts
- \* with Sautéed Onions
- \* with Barbeque Sauce



- \* **BACON CHEESEBURGER** ~ 6.75
- \* **CAVIAR, SOUR CREAM & CUCUMBER** ~ 6.75
- \* **A BERNSTIEN BURGER:** It's everything ~ 8.00



the Specialties of the House

**Texas Style Chili:** served with chopped onions and sour cream ~ 4.00



**FOOT LONG HOT DOGS**

plain ~ 3.25  
with Chili and Chopped Onion ~ 5.00

