"I REGRET THAT I HAVE BUT ONE LIFE TO LOSE FOR MY COUNTRY"

The Brass Rail
TWO GREAT AMERICAN RESTAURANTS

NEW YORK BROOKLYN
THE BRASS RAIL DINNER
THURSDAY, FEBRUARY 21, 1946

Appetizers
( array of hors d'oeuvres)
Blue Point Oyster Cocktail 35
Tomato Juice Cocktail 15
Little Neck Clam Cocktail 35
Cherrystone Clam Cocktail 35
Fresh Chopped Chicken Livers 35
Jumbo 5
Cream of Fresh Tomatoes aux Croutons 25
Consomme with Fine Noodles 25
Pot of Onion Soup au Gratín 45

Soups
( IMPORTed SIRLOIN)
Cream of Fresh Tomatoes aux Croutons 25
Consomme with Fine Noodles 25
Pot of Onion Soup au Gratín 45

Fish and Seafood
( OUR FAMOUS MANHATTAN)
WHOLE BROILED LONG ISLAND FLounder 1.50
Broiled Fresh Mackerel, Green Lime 80
FRIED FILET OF LEMON SOLE, Tarter Sauce 80
BAKED BABY BLUEFISH, Croque, Green Lime 80
DEVILED MARYLAND CRAB MEAT 1.90
FRESH MAINE LOBSTER AND SCALLOPS 1.90
GRILLED EASTERN MAINE CRAB 1.90
FRESH SEA SCALLOPS, Fried in Butter, Tartar Sauce 90
FRIED JUMBO FLORIDA SHRIMPS, New Potato Salad, French Fried Potatoes 90
FRIED CAPE COD OYSTERS, Tarter Sauce 90

Entrees
( OUR FAMOUS MANHATTAN)
PURE SEMOLINA SPAGHETTI, Fresh Chicken, Spaghetti Sauce 1.90
MACARONI AND AMERICAN CHEESE A 1.90
SHREDDED EGGS WITH FRESH POULTRY LIVERED, FRIED POTATOES 1.90
ROASTED MUSSELS, SCALLOPS IN SCALLOPED CREAM 1.90
ROASTED LOBSTER TAILS, ESCALADE 1.90
BROILED FRESH MUSHROOMS ON TOAST, Garden Peas 1.90
SELECTED FRESH VEGETABLE DINNER WITH Roasted Egg 1.90
COUSCOUS 1.90
COTTAGE CHEESE WITH SOUR Cream 1.90
STUFFED TOMATO with Tunafish, Hard Boiled Egg, Mayonnaise Dressing 1.90
SPANISH OMELETTE with Carrots and Peas, French Fried Potatoes 1.90
TOMATO AND EGGS, Pancake Style with French Fried Potatoes 1.90
CHICKEN LIVERS EN BROCHETTE, Fresh Garden Peas, French Fried Potatoes 1.90

Rice Pudding
( Cherry Pie)
Chocolate Layer Cake
Fresh Apple Pie
FRESH PEA Cake

Coffee
( Tea)
( Please Do Not Ask for Substitutions)

Frijid Bowl FRESH MARYLAND CRAB MEAL SALAD 1.50
Stuffed in Whole Tomato, Hard Boiled Egg, Special Dressing 1.75
Frijid Bowl FRESH MAINE LOBSTER SALAD 1.50
Hard Boiled Egg, Crisp Lettuce, Tomatoes and Dressing 1.75
Frijid Bowl FRESH MADE CHICKEN SALAD 1.50
Hard Boiled Egg, Mayonnaise Dressing 1.75
LAKE STURGEON AND NOVA SCOTIA SALMON 1.50
Fresh Garden Peas and Sliced Tomato 1.75
COLD SEA FOOD COMBINATION 1.50
Half Cold Boiled Maine Lobster, Crab Meat, Shrimps, Potato Salad, Heart of Celery

Cold Buffet Sandwiches
WHITE MEAT TUNAFISH SANDWICH, Lettuce, Mayonnaise 1.50
IMPORTed SARDINE SANDWICH, Sliced Tomato 1.50
CHICKEN SALAD SANDWICH, Lettuce and Mayonnaise 1.50
SALMON SALAD SANDWICH, Bermuda Onion 1.50
WESTERN SANDWICH 1.50
AMERICAN CHEESE with Lettuce 1.50
SWISS CHEESE with Lettuce 1.50

Cheese and Rarbits
WELSH RAREBIT 1.50
Liebermans Cheese
SPECIAL TO-DAY

LYNNHAVEN 50

OUR FAMOUS CORNED BEEF
NEW GREEN CABBAGE
BOILED POTATO
1.35

Brass Rail Specialties

ROAST FRESH (LARGE) TURKEY LEG
Fresh Green Peas, Compote of Cranberries, Candied Sweet Potato
1.15

FRIED CHICKEN A LA MARYLAND
Corn Fritter, Carrots and Peas, Candied Sweet Potato
1.25

FRESH CALF’S LIVER SAUCE
Fresh Garden Peas, Lyonnaise Potatoes
1.25

FARM FRESH LARGE ROAST SPRING CHICKEN (HALF)
Asparagus Tips, French Fried Potatoes
1.35

MILK-FED VEAL CUTLET (Breaded)
Tomato Sauce and Spaghetti
1.45

OUR FAMOUS CORNED BEEF
New Green Cabbage, Boiled Potato
1.35

BAKED VIRGINIA HAM STEAK (SOUTHERN STYLE)
Hawaiian Pineapple, Candied Sweet Potato
1.45

OUR FAMOUS ROAST PRIME RIBS OF BEEF
Natural Beef Pan Gravy, Baked Idaho Potato
1.50

ROAST FRESH MARYLAND TURKEY
Dressing, Compote of Cranberries, Carrots and Peas, Candied Sweet Potato
1.45

Steaks and Chops

GRILLED YOUNG JERSEY PORK CHOP (1)
Fresh Garden Peas, Candied Sweet Potato
.90

BREADED MILK-FED VEAL CHOP (1)
French Fried Potatoes
1.00

CHARCOAL BROILED LAMB CHOP (1)
New Green Lima Beans, Lyonnaise Potatoes
1.15

CHOPPED SIRLOIN STEAK (Hamburger, Brass Rail Quality)
Smothered Onions, French Fried Potatoes
1.10

CHARCOAL BROILED MINUTE STEAK
Fresh Garden Peas, French Fried Potatoes
1.95

CHARCOAL BROILED TENDERLOIN STEAK
Fresh Broiled Mushrooms, Minute Potatoes
2.25

BRASS RAIL MIXED GRILL
Lamb Chop, Filet Mignon, Lamb Kidney, Roast Tomato, Bacon,
Fresh Garden Peas, French Fried Potatoes
1.85

FILET MIGNON ON TOAST EN CASSEROLE
Fresh Mushrooms, Assorted Fresh Vegetables, Candied Sweet Potatoes
2.45

Garden Fresh Vegetables and Potatoes

New Garden Peas 25
Buttered String Beans 25
New Green Lima Beans 25
Cauliflower 25 au Gratin 35
Fresh Broccoli, Hollandaise 35
Baby Carrots 30
Fresh Leaf Spinach 25 Creamed 35
Stewed Fresh Tomatoes 35
New Green Cabbage 25
California Asparagus Tips 50
Mashed Potatoes 20
French Fried Potatoes 25
Home Fried Potatoes 25
Idaho Baked Potato 25
French Fried Potatoes 25
Julienne Potatoes 25
Hashed Browned Potatoes 25
Candied Sweet Potatoes 25

Eggs and Omelettes

Brass Rail Ham and Eggs 85
Beef-Nut Bacon and Eggs 85
Scrambled Eggs 50
Poached or Boiled Eggs 50
Plain Omelette 50
Spanish Omelette 65
Jelly Omelette 65
Onion Omelette 55
Cheese Omelette 65
Minced Ham or Tongue Omelette 65
Chicken Liver or Mushroom Omelette 75

Appetizers

(IMPORTED SHERBET)

Blue Point Oyster Cocktail 35
Tomato Juice Cocktail 15
Little Neck Clam Cocktail 35
Cherryestone Clam 35
Fresh Chilled Chicken Livers 35
Jumbo Shrimp 35

Soups

Cream of Fresh Tomatoes aux Croutons 25
Consomme with Fine Noodles 25
Pot of Onion Soup au Gratin 45

Fish and Seafood

(OUR FAMOUS LONG ISLAND FLOUNDER, BAKED BABY BLUEFISH, Creole, Green Lima Beans, DEVILED MARYLAND CRAB MEAT (in shell), BAKED LOBSTER, FRESH MAINE LOBSTER AND SCALLOPS A LA BRASS RAIL, GRILLED FRESH EASTERN HALIBUT STEAK, BAKED LOBSTER, FRESH SEA SCALLOPS, Fried in Batter, Tartar Sauce, Fried Jumbo Florida Shrimps, New Peas, Shrimp, FRIED CAPE COD OYSTERS, Tartar Sauce, Cole Slaw)

Entrees

(OUR FAMOUS MANHATTAN)

PURE SEMOLINA SPAGHETTI, Fresh Chicken Liver, MACARONI AND AMERICAN CHEESE AU GRATIN, SHIRRED EGGS WITH FRESH POULTRY LIVER, BAKED BREAD FREE OF MUSHROOMS ON TOAST, SELECTED FRESH VEGETABLE DINNER WITH POTATOES, COTTAGE CHEESE WITH SOUR CREAM, STUFFED TOMATO With Tunafish, Hard Boiled Eggs, SPANISH OMELETTE With Carrots and Peas, Fresh Strawberries, TONGUE AND EGGS, Pancake Style with French FRY, CHICKEN LIVERS EN BROCHETE, Fresh Garden Peas, CAN

Pies, Pastries, Ice Creams and Sorbets

Fresh Strawberry Tart 35
Apple Pie 20
Chocolate Layer Cake 25
Snow White Cheese Pies
Petits Fours (Butter Cookies) 15
Ice Cream Eclair, Chocolate Sauce 45
Ind. Rice Pudding 25
Fruit Jell-O, Whipped Cream 35

Beverages

(HENNESSY BRANDY 7)

Coffee (cup) 10
Postum (cup) 10
(pea)
Iced Coffee, Iced Tea or Iced Chocolate 15
Iced Coffee, Iced Tea or Iced Chocolate 15
Hot Chocolate, Sanke or Kaffee-Hag (cup) 15

ALL PRICES ARE OUR CEILING PRICES OR BELOW. ANY PRICES UP TO OUR HIGHEST PRICES FROM APRIL 1-1, 1943, ARE AVAILABLE FOR YOUR CUSTOMERS.

OUR PRICE LIST IS AVAILABLE FOR YOUR CUSTOMERS.
**THE BRASS RAIL DINNER**

**THURSDAY, FEBRUARY 21, 1946**

| CHOICE |  
|----------------|----------------|
| BRAISED SHORT RIBS OF BEEF | 1.50 |
| Fresh Garden Vegetables, Rissole Potatoes |  
| GRILLED FRESH EASTERN HALIBUT STEAK (Lemon Butter) | 1.65 |
| Broccoli Hollandaise, Boiled Potato |  
| FARM FRESH ROAST SPRING CHICKEN (half) | 1.75 |
| Creamed Corn, Pimento Potatoes |  
| CHARCOAL BROILED CHOPPED SIRLOIN STEAK (Smothered Onions) | 1.85 |
| Buttered String Beans, French Fried Potatoes |  
| ROAST FRESH LONG ISLAND DUCKLING (Apple Dressing) | 1.85 |
| Buttered Beets, Candied Sweet Potatoes |  
| BRASS RAIL BAKED VIRGINIA HAM STEAK (Southern Style) |  
| Broiled Pineapple, Candied Sweet Potatoes | 1.90 |
| MILK FED VEAL CUTLET, Fried Egg, Sliced Tomato |  
| Fresh Carrots and Peas, Minute Potatoes |  
| ROAST FRESH CAPE COD TURKEY (Chicken Liver Dressing) | 1.90 |
| Mashed Turnips, Candied Sweet Potatoes |  
| OUR FAMOUS ROAST PRIME RIBS OF BEEF AU JUS | 2.00 |
| Creamed Cauliflower, Idaho Baked Potato |  

| Side Dishes |  
|----------------|----------------|
| Rice Pudding |  
| Cherry Pie |  
| Chocolate Layer Cake |  
| Fresh Apple Pie Fresh Peach Cake |  
| Coffee Tea Milk |  
| Combination Salad Bowl, French Dressing Fresh Pumpkin Pie, Fruit Sherbet |  

(Look Back for Complete and Accurate Menu)

**LIVERS,** French Fried Potatoes  
Fruit Cocktail  
ARST, Garden Peas with Poached Egg  
SAU  
Boiled Egg, Mayonnaise Dressing  
Omelettes, French Fried Potatoes  
French Fried Potatoes  
Garden Peas, French Fried Potatoes  

**LIVER**  
Our Famous Cocoanut Custard Pie 25  
Compote of Fruit 35  
Cheese Cake 35  
Assorted French Pastry 25  
Individual Danish Pastry 15  
French Ice Cream 25  
Whipped Cream 25 Ind. Tapioca Pudding 25  

**SUNDAY**  
10 (pot) 25  
15 Orange Pekoe Tea 10  
15 Grade A Milk (bottle) 10  
15 Buttermilk (bottle) 10  

*NOTE: BY OPA REGULATION, OUR CEILINGS ARE BASED ON THE 1943 MENU OR PRICE LIST FOR THAT WEEK OR YOUR INSPECTION.*

**Cold Buffet Sandwiches**  
WHITE MEAT TUNA FISH SANDWICH, Lettuce, Mayonnaise  
IMPORTED SARDINE SANDWICH, Sliced Tomato  
CHICKEN SALAD SANDWICH, Lettuce and Mayonnaise  
SALMON SALAD SANDWICH, Bermuda Onion  
WESTERN SANDWICH  
AMERICAN CHEESE with Lettuce  
SWISS CHEESE with Lettuce  

**Cheese and Rarebits**  
WELSH RAREBIT  
GOLDEN BUCK  
YORKSHIRE BUCK  
Liederkranz Cheese  
Camembert Cheese  
Roquefort Cheese  

(Unless Served with Toasted Crackers)
Moments of Memory in American History

NATHAN HALE

On the morning of September 22, 1776, a company of British officers and soldiers gathered in New York to hang an American spy, Nathan Hale by name. Hale had entered the British lines, disguised as a Dutch school teacher, in order to obtain information for Knowlton’s Rangers, with whom he was serving as a Captain-lieutenant. He was recognized and captured on the evening of September 21, just as he was about to make his escape to the American lines with the necessary information. It was decreed that he should be hanged the following morning.

A fire burned in Hale’s eyes when he was led out for his execution. The soldiers who had gathered to see him die, the morbid rabble who had gathered to see him cringe, were held by the fierce pride in his bearing. A muffled drum roll sounded, the signal for the execution. The courage that had served Hale so well in the struggle for American Independence did not fail him now. Just as the noose was placed around his neck, Nathan Hale, just 21 years old, faced the commander of the British squad and spoke these magnificent words: “I regret that I have but one life to lose for my country.”

Souvenir Menu
THE BRASS RAIL
NEW YORK • 7th Avenue at 49th St.  Nevins at Fulton St. • BROOKLYN

To

ADDRESS MENU AND GIVE TO YOUR WAITER. WE WILL MAIL IT FOR YOU

What MOMENTS OF MEMORY could be recalled by the scenes and events that have passed in the panorama of History since The Brass Rail was founded! What glamorous names of the theatre, screen and radio . . . what heroes of the sports field . . . what great figures in all walks of life . . . would be inscribed on a roster of those who have visited The Brass Rail?

The world has changed dramatically since that earlier generation which saw the start of this institution, in a tiny corner of the very building that houses The Brass Rail in New York today. Many things we once knew are gone, many things we never dreamed of have come. And among the new, there is The Brass Rail in Brooklyn, serving the same famous American food!

But all this speaks of the past; we are, of course, proud of The Brass Rail’s past; but we are even prouder of what we believe the future holds for us. We have faith in America and the American way . . . a faith that has led us to build in good times, and to still have the courage to build in less favorable days. We have faith in the future . . . in the certainty that so long as we shall adhere to the principles of serving fine food at reasonable prices, The Brass Rail must continue to be One Of The World’s Great Restaurants!