KING'S HEAD TAVERN

Building shown here was built in 1691 on the site of the first King's Head Tavern built in 1669 and burnt in 1691. Kept by James Davenport in 1775. Taken down in 1870.

Reproduced from an etching of a photograph of 1855.

(Story on back page)
COPLEY LUNCHEONS

(Price of Entree includes Complete Copley Luncheons — Additional Charge for Substitutions)

Served from 11:30 a.m. to 2:30 p.m. Room Service 25 cents extra per person

Grapefruit
Grapefruit

Oysters
Clams
Tomato Juice
Natural Grape Juice
Mutton Broth with Barley
Consommé Viveur
Cold Jellied Consommé Rosa
Cassiolette of Sea Scallops and Fresh Mushrooms Newburg
Cold Stuffed Tomato Ravigote
Strained Chicken Gumbo with Rice

Choice from the Charcoal Grill Specials, as an Entree, 50c extra charge for complete Luncheon

<table>
<thead>
<tr>
<th>Complete Luncheon</th>
<th>Ala Carte Prices</th>
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</thead>
<tbody>
<tr>
<td>English Beef Pot Pie</td>
<td>1 35 1 10</td>
</tr>
<tr>
<td>Fried Bone Capon Leg Maryland</td>
<td>1 30 1 00</td>
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<tr>
<td>Calves Head Vinaigrette, French Fried Potatoes</td>
<td>1 25 1 00</td>
</tr>
<tr>
<td>Club Sandwich with Mustard Relishes (10 min)</td>
<td>1 20 90</td>
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<tr>
<td>Schrof Saute Bretonne with New Peas</td>
<td>1 25</td>
</tr>
<tr>
<td>Fried Fresh Shrimps, Sauce Vincent, New String Beans, Collettelette Potatoes</td>
<td>1 35 1 10</td>
</tr>
<tr>
<td>Poached Eggs Jeanette</td>
<td>1 00 75</td>
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<tr>
<td>Shirred Eggs Lorraine</td>
<td>1 00 75</td>
</tr>
<tr>
<td>Omelet Creole</td>
<td>1 20 80</td>
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<tr>
<td>Vegetable Luncheon with Poached Egg</td>
<td>1 10 1 00</td>
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<tr>
<td>Assorted Cold Meats with Fresh Vegetable Salad</td>
<td>1 30</td>
</tr>
<tr>
<td>Plated Combination Salad with Cold Roast Tenderloin of Beef</td>
<td>1 30 1 10</td>
</tr>
<tr>
<td>Breast of Capon under Bell Marie Antoinette (15 min.)</td>
<td>1 90 1 50</td>
</tr>
<tr>
<td>Lamb Kidneys en Brochette, Cauliflower Rissole, French Fried Egg Plant</td>
<td>1 35</td>
</tr>
<tr>
<td>Broiled Fresh Native Half Pheasant, Canadian Bacon, Mushrooms, Lorette Potatoes (15 min)</td>
<td>2 50 2 00</td>
</tr>
<tr>
<td>▲ Individual Planked Sirloin Steak (15 min.)</td>
<td>3 00</td>
</tr>
</tbody>
</table>

Heart of Lettuce Salad

Pear Pie or Baked Indian Pudding à la Mode
Ice Cream or Tangerine Sherbet and Cakes
Choice of Swiss, Roquefort or Cream Cheese and Krispie Crackers

Coffee
Tea
Rolls and Melba Toast

Cold Buffet

NEW ENGLAND SEA FOOD SPECIAL

Tomato Stuffed with Fresh Crab Flakes
Fish Chowder or Coupe of Fruit

FRIED FISH PLATE

Oysters, Clams, Scallops, Smelts
Filet of Lemon Sole
Capricio Salad, French Fried Potatoes
Rice Custard Pudding or
Ice Cream or Tangerine Sherbet, Cakes

Rolls or Melba Toast
Coffee or Tea

$1.30

Saturday, February 7, 1942

Portions Served to One Person Only

★ Ready Dishes

* You may have a set of our Menus. An envelope and postage will be furnished if you desire to mail them. *

▲ U. S. Government Prime—the best procurable!
A LA CARTE

OYSTERS. Cape Cod or Blue Point 45
CLAM. Cherry stones 50
Tomato Juice 25 Orange Juice 30
Crab Flakes or Fresh Shrimps Cocktail 90
Hors d’Oeuvre, Copley-Plaza 1 00
Extra Fine Kippered Sturgeon 50
Fish Chowder New England Style 45
Beef Consomme 40 Petite Marmite 55
Mutton Broth with Barley 40 Consomme Viveau 40
Fried Duxbury Clams, Copley-Plaza Special 70

FRESH VEGETABLES

Whole Artichoke Hot Hollandaise or Cold Vinaigrette 45
New Peas, Lima Beans or String Beans 50 Buttered Beets or Carrots 40 Brussels Sprouts 40 Hubbard Squash 30
Broccoli, Stuffed Tomatoes or Green Peppers 40 Spinach 30 Cauliflower 50 Braised Celery 50

GREEN SALADS

Romaine and Alligator Pear 60
Fried Egg Plant 35

FRUITS

Grapefruit 35 Tokay Grapes 30 Baked Apple with Cream 30

DESSERTS

Pear Pie 25 Baked Indian Pudding a la Mode 35
Pound Cake or Light Fruit Cake 25 French Pastry 20
Angel Cake 25 Macaroons 30 Fresh Strawberry Tartelette 35
Souffle Vanille, Chocolate Sauce or Souffle Rothschild, Babayon Sauce (25 minutes) 75 Napoleon Cake 25
Fresh Apple Pie 25 A la Mode 45 Caramel Pudding 25
Ice Cream: Vanilla, Chocolate, Strawberry, Pistachio, Coffee 45 Spumoni Ice Cream 50
Sherbert: Tangerine, Lemon, Raspberry, Orange or Pineapple 40 Parfaits 50 Macedoine of Fresh Fruits Glaces 60
Profiteroles Helene 50 Baked Alaska (15 min.) 75 Frozen Pudding 50 Peach Melba 60
Cousse Rive de Bebe 50 Parfait Courvoisier 50 Frozen Cake a la Plata 50

CHEESE

Cream or Cottage 25 Brie, Camembert, Edam, Liederkranz 35 or Imported Swiss 45
Port du Salut 35 Gorgonzola or Roquefort 45

COFFEE, TEA, ETC.

Copley-Plaza Coffee, Tea 25 Demi Tasse 13
Walker-Gordon Cultured Buttermilk 15 Cocoa or Chocolate 30
 Cranberry Juice 15 Apple Juice 15 Walker-Gordon Certified Milk, Bottle 25

5c Added on Room Service items up to 50c, 10c thereafter

U. S. Government Prime—the best procurable!
One of a series of Old Boston Hotels, Inns and Taverns reproduced from original wood engraving.

KING'S HEAD TAVERN

This Building was built in 1691. The etching was drawn from a wet plate negative taken in 1855, now owned by the author.

It stood on the corner of Fleet and North Streets, near Scarlett's Wharf.

Other taverns near it; notably, The Ship Tavern, 1650-1866; and the Red Lyon, 1654.

When Josselyn made his second voyage to New England in 1663, he landed in Boston, and "having gratified the men," he writes, who rowed him ashore, "we repaired to an ordinary (for so they called their Taverns there) where we were provided with a liberal cup of burnt Madeira wine, and store of plum cake." In 1647, "upon complaint of great disorder that hath been observed, and is like further to increase by use of the game called shovel-board in houses of common entertainment, whereby much precious time is spent unfruitfully, and much waste of wine and beer occasioned thereby," the use of it is forbidden at inns.