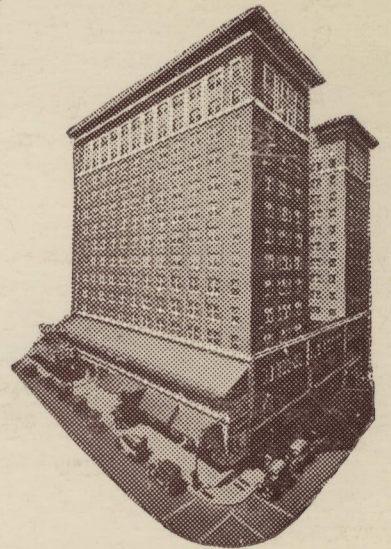




Stone Mountain, 16 miles east of Atlanta, one of the natural wonders of the world, called the largest block of exposed granite known to man.



HENRY GRADY HOTEL  
550 Rooms :: 550 Baths

## HENRY GRADY COFFEE SHOP ATLANTA, GEORGIA

1050 Feet Above Sea Level :: Population Greater Atlanta 442,294



Scene from the Battle of Atlanta painting housed in Atlanta's famous Cyclorama. The complete painting, of which this is a section, is 50 feet high, 400 feet around, weighs 18,000 pounds, and represents the work of three artists working for three years.



## APPETIZERS, RELISHES AND SUPREMES

Littleneck 40c or Cherrystone Clams, 45c  
 Celery, 35c Stuffed Celery, 50c  
 Canape of Anchovies, 50c  
 Canape of Caviar, 50c  
 Shrimp au Natural, 50c  
 Brandied Fresh Fruit Cup, 40c  
 Fruit Juices, 15c

Stuffed Olives, 25c  
 Ripe or Queen Olives, 25c  
 Assorted Hors d'Oeuvres, 1.00  
 Seafood Cocktail, 40c  
 Crabmeat Supreme, 50c  
 Lobster Cocktail, 60c

Sweet Mixed or Dill Pickles, 15c  
 Celery and Olives, 50c  
 Imported Sardines, 50c  
 Antipasto (can) 50c  
 Shrimp Cocktail, 35c  
 Fruit Cocktail, 25c  
 Grapefruit Cocktail, 40c

## OYSTERS — IN SEASON

Half Shell, 1/2 doz., 45c — doz. 75c  
 Rockefeller, 1/2 doz., 60c — doz., 1.10

Oyster Stew, 50c

Fried or Broiled, 1/2 doz., 50c — doz., 90c  
 En Brochette, doz., 90c

## SOUPS

Onion au Gratin, 35c  
 Split Pea, 25c  
 Creole Gumbo, 35c  
 Clam Chowder, 35c

Cold Jellied Consomme or Tomato Bouillon, 30c  
 Vegetable, 25c  
 Cream of Chicken, 25c  
 Crab Gumbo, 35c  
 Consomme, 25c  
 Cream of Tomato, 25c  
 Chicken Okra Creole, 35c  
 Puree of Split Pea Soup, 25c

Mock Turtle, 35c  
 Chicken Broth, 25c  
 Beef Broth, 25c

## SEAFOOD FROM THE GRILL

Crabmeat au Gratin, 1.00  
 Fried Deep Sea Scallops, Tartar Sauce, Chip Potatoes, 75c  
 Fresh Shrimp a la Creole, with Rice, 85c  
 Stuffed Fresh Deviled Crab, Cole Slaw and Chip Potatoes (1), 40c, (2), 75c  
 Half Stuffed Florida Lobster Thermidor, Shoestring Potatoes, 1.25  
 Fried Red Snapper Steak, French Fried Potatoes, 1.00  
 Broiled Spanish Mackerel, Maitre d'Hotel, Waffle Potatoes, 80c  
 Broiled Royal Pompano, Drawn Butter, Waffle Potatoes, 1.25

Broiled Half Florida Lobster, Drawn Butter, 1.00

Canadian Smelts in Butter, 80c  
 Fresh Louisiana Shrimp Saute in Butter, Julienne Potatoes, 85c  
 Fresh Shrimp a la Newburg, in Casserole, 1.00  
 Fried Soft Shell Crabs (2), with Long Branch Potatoes, 1.00  
 Fresh Florida Lobster a la Newburg, in Casserole, 1.25  
 Baked Red Snapper a la Creole, 1.00  
 Broiled or Fried Sea Trout with Tartar Sauce and Saratoga Chips, 85c  
 Grilled Shad Roe and Bacon, Shoestring Potatoes, 1.25

## STEAKS, CHOPS AND POULTRY

Filet Mignon Bouquetiere, 1.50

Smithfield Ham, Fried or Broiled, 1.00  
 Lamb Chops (1), 50c — (2), 90c  
 Pork Chops (1), 60c — (2), 1.00  
 Veal Chop, 65c

Breaded Veal Cutlet with Spaghetti Milanaise, 75c  
 Fried Calf's Liver with Onions and Fresh Spinach, 1.00  
 Half Fried Spring Chicken, Southern Style, 75c  
 Chicken Livers, Fried or Broiled, 65c  
 Brookfield Link Sausage, 50c  
 Country Pan Sausage, 50c

### LEGAL BEVERAGES

The items listed here are for sale in accordance with the state laws permitting mixed drinks containing less than 21% alcohol by volume and made with a wine base.

No straight drinks of whiskey are served. Service will be refused to persons under 21 years of age.

MANHATTAN	.40
OLD FASHIONED	.40
SIDE CAR	.45
MARTINI	.45
SCOTCH AND SODA	.55
BOURBON AND SODA	.45
RYE AND SODA	.45
RUM AND COKE	.45
TOM COLLINS	.40

## MISCELLANEOUS

Scotch Woodcock, 50c  
 Brunswick Stew, 50c

Chicken Patties a la Reine, 80c  
 Chili Con Carne, 50c

Beef Hash Browned with Poached Egg, 60c

Imported Frankfurters with Mexican Chili, 75c

## EGGS, OMELETTES

Poached on Toast (2), 30c  
 Omelette, Plain, 35c; Chicken Liver, 70c  
 Cheese, 40c

Scrambled on Toast (3), 40c  
 Tomato, 50c  
 Brains and Eggs, 55c  
 Country Ham and Eggs, 90c

## ROASTS

Roast Stuffed Native Hen, Cranberry Sauce, 1.00

Roast Prime Ribs of Beef au Jus, Mashed Potatoes, 1.00

## VEGETABLES AND POTATOES

Fresh Turnip Greens, Salt Pork, 20c  
 Fried Onions, 25c, French Fried, 25c  
 Lima Beans, 20c  
 American Fried, 20c  
 Stewed Tomatoes, 20c, Corn, 20c  
 Cauliflower, Plain, 25c in Cream, 30; au Gratin, 35c  
 New Boiled or Mashed, 20c  
 Hashed Brown, 20c  
 Fresh Spinach, 20c  
 Lyonnaise or Cottage Fried, 20c

Asparagus Tips, Drawn Butter, 35c  
 Tiny Peas, 20c  
 Julienne, 20c; French Fried, 20c  
 Hashed in Cream or Au Gratin, 25c



## APPETIZERS, RELISHES AND SUPREMES

Littleneck 40c or Cherrystone Clams, 45c  
 Celery, 35c Stuffed Celery, 50c  
 Canape of Anchovies, 50c  
 Canape of Caviar, 50c  
 Shrimp au Natural, 50c  
 Brandied Fresh Fruit Cup, 40c  
 Fruit Juices, 15c

Stuffed Olives, 25c  
 Ripe or Queen Olives, 25c  
 Assorted Hors d'Oeuvres, 1.00  
 Seafood Cocktail, 40c  
 Crabmeat Supreme, 50c  
 Lobster Cocktail, 60c

Sweet Mixed or Dill Pickles, 15c  
 Celery and Olives, 50c  
 Imported Sardines, 50c  
 Antipasto (can) 50c  
 Shrimp Cocktail, 35c  
 Fruit Cocktail, 25c  
 Grapefruit Cocktail, 40c

## OYSTERS — IN SEASON

Half Shell, 1/2 doz., 45c — doz. 75c  
 Rockefeller, 1/2 doz., 60c — doz., 1.10

Oyster Stew, 50c

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## SOUPS

Onion au Gratin, 35c  
 Split Pea, 25c  
 Creole Gumbo, 35c  
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 Cream of Chicken, 25c  
 Crab Gumbo, 35c  
 Consomme, 25c  
 Cream of Tomato, 25c  
 Chicken Okra Creole, 35c  
 Puree of Split Pea Soup, 25c

Mock Turtle, 35c  
 Chicken Broth, 25c  
 Beef Broth, 25c

## SEAFOOD FROM THE GRILL

Crabmeat au Gratin, 1.00  
 Fried Deep Sea Scallops, Tartar Sauce, Chip Potatoes, 75c  
 Fresh Shrimp a la Creole, with Rice, 85c  
 Stuffed Fresh Deviled Crab, Cole Slaw and Chip Potatoes (1), 40c, (2), 75c  
 Half Stuffed Florida Lobster Thermidor, Shoestring Potatoes, 1.25  
 Fried Red Snapper Steak, French Fried Potatoes, 1.00  
 Broiled Spanish Mackerel, Maitre d'Hotel, Waffle Potatoes, 80c  
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Broiled Half Florida Lobster, Drawn Butter, 1.00

Canadian Smelts in Butter, 80c  
 Fresh Louisiana Shrimp Saute in Butter, Julienne Potatoes, 85c  
 Fresh Shrimp a la Newburg, in Casserole, 1.00  
 Fried Soft Shell Crabs (2), with Long Branch Potatoes, 1.00  
 Fresh Florida Lobster a la Newburg, in Casserole, 1.25  
 Baked Red Snapper a la Creole, 1.00  
 Broiled or Fried Sea Trout with Tartar Sauce and Saratoga Chips, 85c  
 Grilled Shad Roe and Bacon, Shoestring Potatoes, 1.25

## STEAKS, CHOPS AND POULTRY

Broiled Filet Mignon Bouquetiere, 1.50

Grilled Top Sirloin Steak with French Fried Potatoes, 1.10  
 T-Bone Steak with Long Branch Potatoes, 2.00  
 U. S. Choice Porterhouse Steak with Potatoes, 2.25  
 Sirloin Steak a la Minute, O'Brien Potatoes, 1.50  
 Kansas City Sirloin Steak, Per Person, 1.75  
 Small Tenderloin Steak, 1.25  
 Hamburger Steak, Smothered in Onions, 60c  
 Pork Tenderloin, Fried or Broiled, 75c  
 Country Ham Steak, Red Gravy, 1.00  
 Broiled Ham or Bacon, 50c

Smithfield Ham, Fried or Broiled, 1.00  
 Lamb Chops (1), 50c — (2), 90c  
 Pork Chops (1), 60c — (2), 1.00  
 Veal Chop, 65c

Breaded Veal Cutlet with Spaghetti Milanaise, 75c  
 Fried Calf's Liver with Onions and Fresh Spinach, 1.00  
 Half Fried Spring Chicken, Southern Style, 75c  
 Chicken Livers, Fried or Broiled, 65c  
 Brookfield Link Sausage, 50c  
 Country Pan Sausage, 50c

## MISCELLANEOUS

Welch Rarebit, 60c  
 Chicken a la King, on Toast, 75c  
 Imported Frankfurters with Sauerkraut, 55c

Golden Buck, 75c  
 Brunswick Stew, 50c

Scotch Woodcock, 50c  
 Chicken Patties a la Reine, 80c  
 Chili Con Carne, 50c

Imported Frankfurters with Mexican Chili, 75c  
 Corned Beef Hash Browned with Poached Egg, 60c

## EGGS, OMELETTES

...s, Fried (2), 30c  
 ...irred with Brookfield Sausage, 55c  
 ...Mushroom, 60c  
 ...Ham or Bacon and Eggs, 50c

Boiled (2), 30c  
 Omelette, Plain, 35c; Chicken Liver, 70c  
 Spanish, 60c  
 Poached on Toast (2), 30c  
 Cheese, 40c

Scrambled on Toast (3), 40c  
 Tomato, 50c  
 Brains and Eggs, 55c  
 Country Ham and Eggs, 90c

## ROASTS

Roast Stuffed Native Hen, Cranberry Sauce, 1.00

Roast Prime Ribs of Beef au Jus, Mashed Potatoes, 1.00

## VEGETABLES AND POTATOES

Fresh Turnip Greens, Salt Pork, 20c  
 Fried Onions, 25c, French Fried, 25c  
 Lima Beans, 20c  
 American Fried, 20c

Stewed Tomatoes, 20c, Corn, 20c  
 Cauliflower, Plain, 25c in Cream, 30; au Gratin, 35c  
 New Boiled or Mashed, 20c  
 Hashed Brown, 20c  
 Fresh Spinach, 20c  
 Lyonnaise or Cottage Fried, 20c

Asparagus Tips, Drawn Butter, 35c  
 Tiny Peas, 20c  
 Julienne, 20c; French Fried, 20c  
 Hashed in Cream or Au Gratin, 25c



## COLD MEATS

Sliced Chicken and Virginia Ham, 1.10  
Sliced Breast of Turkey, 1.00  
Ox Tongue, 60c  
Baked Sugar Cured Ham, 55c

Assorted Cold Meats, 90c; with Turkey, 1.10  
Imported Sardines, box, 50c  
Sliced Chicken, 1.00  
Tuna Fish Salad, 1000 Island Dressing, 60c  
Baked Country Ham, 90c  
All Cold Meats Served with Potato Salad

Prime Ribs of Beef 1.00  
Imported Salami, 50c  
Goose Liver Sausage, 50c  
Cold Salmon, Mayonnaise and Potato Salad, 60c

## SANDWICHES

Swiss Cheese, 20c  
Cream Cheese and Nuts, 35c  
Hamburger, 40c  
American Cheese, 20c  
Egg Sandwich (1) 15c; (2), 25c

Ham, 25c  
Tongue or Goose Liver, 25c  
Chicken Salad, 35c  
Cream Cheese, 25c  
Beef Sandwich 35c; Hot, 60c  
Chicken Sandwich, 45c, All White Meat, 50c  
Bacon and Tomato, 35c  
Spanish Ham and Chips, 25c  
Western Egg, 30c  
Club, 50c; Double Decker, 65c  
Bacon and Egg, 35c

Baked Country Ham, 35c; Fried 45c  
Bacon, 30c  
Peanut Butter, 25c  
Ham and Egg, 35c

## SALADS

Chicken, 60c  
Shrimp, 60c  
Combination, 40c  
Sliced Tomatoes, 25c  
Fruit Salad, Cream Dressing, 50c  
Roquefort Cheese Dressing, 25c

Stuffed Tomato with Chicken, 50c  
Stuffed with Lobster Salad, 85c  
Lettuce and Tomato, 35c  
Head Lettuce, 25c

SALAD DRESSING—  
Thousand Island, 10c

Stuffed Tomato, a la Waldorf, 40c  
Waldorf Salad, 30c  
Potato Salad, 25c  
Fresh Lobster, 75c  
Mayonnaise, 10c

## PASTRY AND ICE CREAM

Cup Custard, Whipped Cream, 15c  
Fruit Jello, Whipped Cream, 15c  
Apple Pie, 15c  
Macaroons, 15c

Chocolate Eclair, 15c  
French Pastry, 15c  
Sweet Potato or Cherry Pie, 15c  
Ice Cream Sundae, 20c  
Strawberry, Black Walnut, Chocolate or Vanilla Ice Cream, 15c

Assorted Cakes, 15c  
Boston Cream Pie, 20c  
Any Pie, a la Mode, 20c  
Sherbert, 15c

## FRUITS AND JELLIES

Baked Georgia Apple, 15c; with Cream, 20c  
Whole Orange or Raw Apple, 10c

Grape Fruit or Orange Marmalade, Strawberry, Currant  
Raspberry, Apple or Blackberry Jelly, 20c

## CHEESE

American, 15c

Philadelphia Cream, 20c

Roquefort or Swiss, 25c

Camembert, 25c

Edam, 25c

## COFFEE, TEA, MILK, ETC.

COFFEE, Pot, 10c

TEA—English Breakfast, Oolong, Ceylon or Orange Pekoe, pot, 10c

Sweet or Buttermilk, 10c

Ice Tea, Glass, 10c

Pure Cream, 35c

Half and Half, 25c

Sanka, Pot, 15c

POSTUM—pot, 15c

Chocolate with Whipped Cream, 20c

## BEERS AND ALES

Steinerbru or Atlantic Beer, 15c  
Schlitz, 20c

Ballentine's Ale, 20c

Pabst Blue Ribbon, 20c

Piel's (Light or Dark), 20c

Krueger's Ale, 20c

Budweiser, 20c

Blue Ribbon Ale, 20c

Steinerbru or Atlantic Ale, 15c

## GINGER ALES, MINERAL WATERS, ETC.

Canada Dry, Split, 10c; Pt., 20c; Qt. 40c  
White Rock, 20c-35c

Club Soda, 20c

Sparkling Water, 20c

Lime Rickey, 20c

Sparkling Orange, 20c

## DOMESTIC WINES

White—(Paul Garrett's) Dry, bottle, 1.50

Sherry—(Garrett's), glass 15c, bottle 1.50

Muscatel—(Garrett's), glass 15c, bottle 1.50

E & K—Sauterne, bottle 1.75

Red—(Paul Garrett's) Dry, bottle, 1.50

Port—(Garrett's), glass 15c, bottle 1.50

Tokay—(Garrett's), glass 15c, bottle 1.50

E & K—Sherry, bottle 1.75

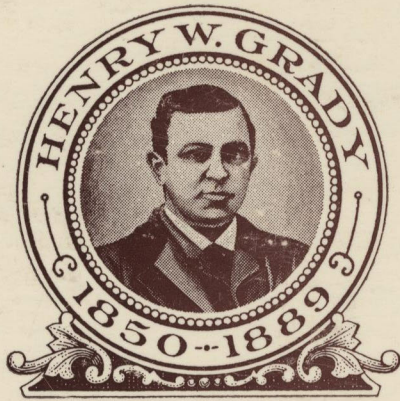
Sauterne—(Garrett's), glass 15c, bottle 1.50

Claret—(Garrett's), glass 15c, bottle 1.50

Burgundy—(Garrett's), bottle 1.50

E & K—Port, bottle 1.75





HENRY WOODFIN GRADY, statesman, journalist and orator, for whom this Hotel was named, was born at Athens, Georgia, May 24, 1850. He graduated from the University of Georgia in 1868 and took a post-graduate course at the University of Virginia. He became Georgia representative of the New York Herald, and later editor of the Atlanta Constitution.

It was his speech on the "New South" in New York in 1886, that immediately focused the attention of the entire country on the brilliance of this young man. He was a leader in the reconstruction of Georgia and the South. His many speeches over the nation were largely influential in mending the broken ties of the North and South after Reconstruction.

The Grady Monument in Grady Square on Marietta Street was erected by contributions from all parts of the country. Atlanta's Municipal Hospital — The Grady—is also named for this distinguished Georgian.