With TOLL HOUSE DINNERS we serve

A Choice of Soups  Toll House Cocktail  Tomato Cocktail
Fresh Crab Cocktail  Fruit Cup  Frappeed Fruit Juices
Two Fresh Vegetables and a Salad
Assorted Hot Biscuits  Relishes and Cheese Tray

Choice of Desserts

BEVERAGE

** BROILED LIVE LOBSTER $2.25
A large lobster with the stuffing which made Toll House famous

** LOBSTER THERMIDOR $2.25
Lobster meat in a sherry and mushroom sauce put back into the shell, buttoned up with mushroom caps and browned nicely

** COLD BOILED LOBSTER $1.75
A large, whole lobster served in or out of the shell—not if you wish

** LOBSTER NEWBURG $1.75
Large juicy chunks of lobster in a sherry sauce

** LOBSTER SALAD $1.75
Lobster fresh from nearby shores twice a day

** BROILED TENDERLOIN OR SIRLOIN STEAK $2.00
The choicest obtainable beef, cut nice and thick

** LUNCHEON STEAK $1.75
A thick juicy steak with large plump mushrooms

** FILLET MIGNON $2.50

SUNDAY SUPPER

A Choice of Soups  Tomato Cocktail  Frappeed Fruit Juices
Chicken Patty  Fresh Crab Newburg
Fresh Crab Salad  Chicken Salad  Lobster Patty
Two Fresh Vegetables and a Salad
Assorted Hot Biscuits  Relishes and Cheese Tray

Choice of Desserts

BEVERAGE

** SUNDAY DINNER $1.25
We will gladly serve you this menu on any weekday

A LA CARTE

** TOMATO BISQUE .25  ONION AU GRATIN .30  CHICKEN .25
LOBSTER STUFFED .50

MAIN COURSES

** BROILED LIVE LOBSTER .$1.75  MINUTE STEAK .$1.00
** COLD BOILED LOBSTER .1.25  HALF BROILED CHICKEN .1.25
** LOBSTER NEWBURG .1.25  CHICKEN A-LA-KING .1.00
** BROILED TENDERLOIN STEAK .1.50  BROILED LAMB CHOPS—Two .1.00
** BROILED SIRLOIN STEAK .1.50  BROILED LAMB CHOP—One .75

SALADS

Served with French Fried Potatoes—Hot Biscuits

** LOBSTER SALAD .$1.40  TOMATO & LUCHEER SALAD .60
** CHICKEN SALAD .1.00  FRESH CRAB SALAD .85
** VEGETABLE SALAD .80  FRESH CRAB SALAD .85
** DINNER SALAD .25

SANDWICHES

** OPEN SLICED CHICKEN .85  OPEN CLUB .85
** OPEN CHICKEN SALAD .75  TOMATO, BACON, LETTUCE .55
** OPEN LOBSTER .95  TOMATO, CUCUMBER, LETTUCE .55

Served with French Fried Potatoes

PLAIN CHICKEN .50

OPEN THE YEAR ‘ROUND from 12 NOON TO 9 P.M.

AFTERNOON TEA

Except on Sundays and Holidays

CINNAMON TOAST AND TEA OR COFFEE . $ .40
Waffles and Tea or Coffee . .80
Tomato and Marmalade, Tea or Coffee .40
Ice Cream or Coffee and Tea .40
Served from three to five

TOWN CRIER MENU FOR BOYS AND GIRLS

Let us entertain your Business Conference group, Bridge, Shower, Wedding, Bon Voyage, or Birthday Party.

Wouldn’t you like to be a guest at your own party without the worries of details such as flowers, table arrangements and menu? We have many choice table appointments brought from our travels about the world. Our hostsesses will be glad to let you select your choice and also prepare a special menu for you. There is no extra charge for this nor for a private room. Of course reservations in advance are necessary for this service.
Toll House

In August of 1930 we purchased Toll House which was built in 1709. It had been used as a toll house during the days when the whaling industry was at its height. Being just half way between Boston and New Bedford it made an ideal place for stage coach passengers to eat, while toll was paid and horses were changed. The road was built by a private corporation and ran between this corner and what was then known as Westcrook, to Joppa, which is between East Bridgewater and Bridgewater.

Many interesting tales have come down the years concerning activities which took place in the house during the Revolutionary war and in years past. The father of Frank Vining Smith, famous for his marine paintings, lived here as a boy and he has told us many a tale of the happy hours spent playing in the house.

Both of us had been in foods work previously, Mr. Wakefield being with a large packing concern and Mrs. Wakefield had been a dietitian and lecturer. Feeling that there was an opportunity in this vicinity for an eating place serving the finest obtainable foods, carefully cooked and served as nicely as one would like in one’s home, with a pleasant atmosphere, we started in business, having a male assistant and one waitress.

The little house had room for seven tables; in three years time it had grown to take care of sixty-four tables and we now serve one thousand to two thousand guests a day during our busy season. Our original male assistant as chef and the first waitress are still with us, assisted by over one hundred others of the organization.

As years have gone by we have increased the size of the kitchen several times and have modernized it in every way possible. We are told it is one of the finest and most immaculate of its type. The Terrace was added in 1932 and rebuilt as a permanent room in 1940 while the Garden Room was built in 1936.

We are striving always towards building Toll House up to our ideals of the utmost in cuisine. An immaculate kitchen with fine equipment to assist those working in it creates a happy atmosphere which we invite you to share by visiting “behind the scenes.”

Small quantity cooking, we still believe, gives the best results in flavor and appearance and we are convinced that there are no substitutes for butter, cream, eggs, fresh fruit and fresh vegetables in preparing a fine meal.

Toll House is under the constant supervision of the owners

Kenneth and Ruth Wakefield