

-- 1740 --

Historical

MARLBOROUGH TAVERN



Open May 1st to November 1st
Marlborough, Connecticut

-- 1757 --

OLD FARMS INN



Open all year
Avon, Connecticut

Same Ownership and Management.
O. V. MATTHEWS, Prop.

ONE DOLLAR DINNER

 APETIZER

- Tomato Juice Cocktail
- Prune Juice "
- Consomme Alphabet

- Fresh Fruit Cup
- Lobster Cocktail

Tomato Soup
~~Fresh Vegetable Soup~~

- Roast Leg of Spring Lamb-Lint Jelly
- Baked Virginia Ham-Champagne Sauce
- Roast Loin of Pork-Apple Sauce
- Turkey Livers on Toast-Mushroom Sauce
- Chicken Chow Mein-Rice-Noodles
- Grote & Weigle Baked Sausages-Apple Ring

TO-ORDER

- Breaded Veal Cutlet
- Individual Chicken Pic
- Breaded Pork Tenderloin
- Calf's Liver & Bacon

- Fried Oysters-Tartar Sauce
- Fried Ipswich Clams
- Fried Fillet of Sole
- Fried Honeycomb Tripe

- Roast Stuffed Native Turkey-Cranberry Sauce
 (all white or all dark meat, 15 extra)

1.15 Dinner

- Roast Stuffed Duckling-Apple Sauce
- Lobster a la Nowburg on Toast
- Broiled Lamb Chops (2)

- 1.15 "
- 1.15 "
- 1.15 "
- 1.25 "
- 1.50 "
- 1.25 "
- 1.50 "
- 1.75 "
- 2.00 "

- Half Fried Native Chicken
- Whole Broiled Live Lobster
- Half Native Broiler

- Sirloin Steak
- Fillet Mignon-Mushroom Sauce
- Individual Planked Steak

VEGETABLES

- Choice of (1)
- French Fried Potatoes
- Fried Sweet Potatoes
- Au Gratin Potatoes
- Mashed Potatoes

- Choice of (1)
- Creamed Succotash
- Buttered Beets
- Green Peas

Butter Carrots
on cauliflower

 SALAD

DESSERTS

- PIES: Fresh Blueberry, Green Apple,
 Prune, Hot Lineo
- Graponut Pudding
- Fresh Apple Sauce-Cookies
- Frested Angel Cake
- Stewed Prunes-Cookies
- Jello-Whipped Cream
- Half Grapofruit

- Vanilla Ice Cream
- Sherbert
- SUNDAES: Butterscotch,
 Maple Walnut, Chocolate
- CHEESE & CRACKERS: Swiss
 Muester, American,
 Roquefort

Pie a la mode, 10 extra

Cheese with Pic, 05 extr

 TEA-COFFEE-MILK

 EXTRA COFFEE, 10

We Serve a 75c Dinner at Noon

and

50c Afternoon Tea

Except Sundays and Holidays

Also a la Carte Service



1757

- OLD FARMS INN -

AVON, CONNECTICUT

See Our

SUN PORCH

GRILL ROOM

BLUE ROOM

OLD FORGE

Open All Year



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- MARLBOROUGH TAVERN -

MARLBOROUGH, CONNECTICUT

See Our

OLD DINING ROOMS

TAP ROOM

TERRACE

Open May 1st to November 1st



REGULAR DINNERS served from 11:30 A.M. to 8:30 P.M.

A LA CARTE SERVICE from 8:30 P.M. until closing

ONE DOLLAR DINNER

APETIZER

Fresh Fruit Cup
Lobster Cocktail

Tomato Juice Cocktail
Prune Juice "

~~Tomato Soup~~
Fresh Vegetable Soup

Scotch Oyster

~~Consomme Alphabet~~

Roast Leg of Spring Lamb-Mint Jelly
Baked Virginia Ham-Champagne Sauce
Roast Loin of Pork-Apple Sauce
Turkey Livers on Toast-Mushroom Sauce
~~Chicken Chow Mein-Rice-Noodles~~
Grote & Weigle Baked Sausages-Apple Ring

Chicken a la King

TO-ORDER

Fried Oysters-Tartar Sauce
Fried Ipswich Clams
Fried Fillet of Sole
Fried Honeycomb Tripe

Breaded Veal Outlet
Individual Chicken Pie
Breaded Pork Tenderloin
Calf's Liver & Bacon

Roast Stuffed Native Turkey-Cranberry Sauce
(all white or all dark meat, 15 extra)
Roast Stuffed Duckling-Apple Sauce
Lobster a la Newburg on Toast
Broiled Lamb Chops(2)
Half Fried Native Chicken
Whole Broiled Live Lobster
Half Native Broiler
Sirloin Steak
Fillet Mignon-Mushroom Sauce
Individual Planked Steak

1,15 Dinner

1,15 "
1,15 "
1,15 "
1,25 "
1,50 "
1,25 "
1,50 " (Mushrooms or
1,75 " (Fried Onions
2,00 " (.25 extra)

VEGETABLES

Choice of (1)
~~Creamed Succotash~~
Buttered Beets
~~Green Peas~~

Choice of (1)
French Fried Potatoes
Fried Sweet Potatoes
~~Au Gratin Potatoes~~
Mashed Potatoes

Butter Carrots
Onion cauliflower

SALAD

DESSERTS

PIES: Fresh Blueberry, Green Apple,
Prune, Hot Linc
Grapenut Pudding
Fresh Apple Sauce-Cookies
Frosted Angel Cake
Stewed Prunes-Cookies
Jello-Whipped Cream
Half Grapofruit

Vanilla Ice Cream
Sherbert
SUNDAES: Butterscotch,
Maple Walnut, Chocolate
CHEESE & CRACKERS: ~~SWISS~~
Muester, American,
Roquefort

Pie a la mode, 10 extra

Cheese with Pie, 05 extra

TEA--COFFEE--MILK

EXTRA COFFEE, 10

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From the Cocktail Lounge - - -

COCKTAILS

Martini35	Suissess50	Champagne	1.00
Jack Rose40	Manhattan40	Bronx35
Bacardi50	Side Car	50	Stinger50
Clover Club50	Daiquiri50	Alexander	50
Old Fashion45	Pink Lady40	Orange Blossom35
Southern Comfort50	Coffee45		

SOURS AND FIZZES

Gin Fizz or Rickey40
Sloe Gin Fizz40
Silver or Golden Fizz40
Royal Fizz45
Brandy Fizz50
New Orleans Fizz50
Apple Jack Sour45
Rye Sour45
Brandy Sour60
Scotch Sour60

RYE AND BOURBON

Mount Vernon50
Old Overholt50
Old Crow45
Canadian Club50
Four Roses45
Calvert Reserve45
Gibson's xxxx45
Paul Jones45
Rock and Rye50
Old Grandad50
Old Taylor50
Seagram's V O50
Seagram's 7 Crown45
Seagram's 5 Crown45

WINES

Sherry30	Imported40
Port30	"40
Muscatel30	"2.25
Tokay30	"2.25
Sauternes30	"40

GINs

Gordon's35
Holloway's Imported35
Fleischman35
Milshire35

LONG DRINKS

Fresh Fruit, Lemon or Orangeade35
Tom Collins40
Ward Eight45
Bacardi Rum Collins50
Planters Punch50
Gin Daisy40
Hot Buttered Rum60

FANCY DRINKS

Pousse Cafe75
Angel's Kiss50

CORDIALS

Anisette50
Apricot Brandy40
Cherry Brandy40
Curacao40
Blackberry Brandy40
Triple Sec.40
Chartreux, Yellow75
Chartreux, Green	1.00
Creme De Menthe, White and Green40
Creme De Cocoa40
Creme De Violette40
Kummel40
Peach Brandy40
Domestic Benedictine40

SCOTCH AND IRISH

Black and White50
Ballantine's50
Teacher's50
Cutty Sark50
White Horse50
Martin's50
Johnnie Walker, Red Label50
Haig and Haig 5 Star50
Vat 6950
Dewar's White Label50
Johnnie Walker, Black Label60
Haig and Haig Pinch Bottle60
John Jameson50

BEER AND ALES

		<i>Nips</i>	<i>Bottle</i>
Blue Ribbon			35
Budweiser			35
Guinness's Stout		45	
Trommers			35

BRANDIES

Domestic Brandies40	.65
Sp. Brandy (25 Yrs. Old)55	—
Imported Brandies75	—

ASK FOR OUR IMPORTED AND DOMESTIC WINE LIST

In accordance with our State Laws, we must insist that no persons under 21 years of age be served Beer, Wine or Liquor.

An additional charge of \$1.00 per person is added for persons consuming their own Liquor on the premises.

All Wines purchased must be consumed on the premises.