Olney Inn Dinners
Served Noon to Nine

The Dinners Include:

- Ice or Tomato Juice
- Fruit Cup
- Shrimp Cocktail
- Olney Inn Vegetable Soup or Soup of the Day
- Entrée (See selection below)
- Vegetables
- Salad
- Relishes
- Beverages
- Choice of Desserts

DINNERS (99c) and Nine
IN ADDITION TO REGULAR DINNERS
First Course, Salad, Relishes, Dessert

Braised Sweetbreads with Bacon $1.50
Old Fashion Yankee Pot Roast with Eg Noodles $1.50

SOUPS OF THE DAY
Cream of Mushrooms
Chilled Tomato Bouillon
Olney Inn Famous Vegetable Soup

VEGETABLES OF THE DAY
Choice of Two

Buttered Wax Beans
Red Cabbage
Acorn Squash
Sweet Potatoes & Apple Scallop
Boiled New Potatoes with Chopped Dill

DINNER SALADS
Fresh Peach & Seedless Grapes
Green Pepper Stuffed with Pimento Cheese

Specials for Today
Broiled Chicken Livers and Bacon on Toast $1.85

Olney Inn Luncheons
Served Noon Until Three Only

The Luncheons Include:
- Soup, Tomato or Fruit Juice
- Two Vegetables
- Relishes
- Dessert
- Hot Breads

13. Chicken a la King...
14. Lamb Chop (1)...
15. Scalloped Chicken...
16. Vegetable Luncheon...

Fresh Coconut & Marshmallow
Layer Cake
Orange Chiffon Pie
Queen Pudding, Fruit Sauce
Brandied Peach Sundae
Chilled Watermelon
Raspberry or Orange Sherbert
Choice of Ice Cream, Cake
Camembert, Roquefort Type or Gruyere Cheese & Crackers

Entertain at Olney Inn
The party hostess will suggest delicious menus, and arrange an artistic table in the Dolly Madison Room or the Cherry Chase Hunt Room.

Olney Farm Ham and Potato Salad $1.45
Hickory-smoked and sugar-cured by the Old Family method. (Won the Blue Ribbon ‘way back in 1904 at the St. Louis World’s Fair).

Chicken Salad in Lettuce Cup (Ready) $1.35
Garnished with Tomato Slices and Potato Chips.

Olney Inn Luncheons
Served Noon until Three Only

<table>
<thead>
<tr>
<th>Luncheon</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken a la King</td>
<td>$1.25</td>
</tr>
<tr>
<td>Lamb Chop (1)</td>
<td>$1.25</td>
</tr>
<tr>
<td>Scalloped Chicken</td>
<td>$1.15</td>
</tr>
<tr>
<td>Vegetable Luncheon</td>
<td>$1.00</td>
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</tbody>
</table>

“I opened the original Olney Inn with only 3 tables—SOMEBODY must have liked our food.” —Clara May Downey
Olney Inn Dinners
SERVED NOON TO NINE

The Dinners Include:
Choice of ONE
- Fruit or Tomato Juice
- Fruit Cup
- Shrimp Cocktail
- Olney Inn Vegetable Soup or Soup of the Day
- Entree (See selection below)
- Salad
- Relishes
- Hot Bread
- Beverage
- Choice of Desserts

1. Fried Chicken Dinner (TO ORDER) $2.00
Half a Broiler—fresh killed—fried crisp and brown. The Dinner that made Olney Inn famous.

2. Smothered Chicken Dinner (READY) $2.00
Half a Broiler—fresh killed—brown in butter, covered with a rich sauce. Cooked slowly in the oven.

3. Olney Farm Ham Dinner (READY) $1.75
Hickory-smoked and sugar-cured by the Old Family method. (Awarded the 1904 World's Fair Blue Ribbon in St. Louis! Old ham is always served cold.

4. Baked Ham Dinner (READY) $1.50
Sugar-cured ham, served hot—baked with Spice and lots of things Nice.

5. Sirloin Steak Dinner (TO ORDER) $3.00
Choice Steer Beef—A pound to a portion!

6. Vegetarian Dinner (READY) $1.25
Delicious Farm Fresh Vegetables—with plenty of butter and a center of creamed, fresh mushrooms.

7. Lamb Chop (2) Dinner (TO ORDER) $2.00
TWO thick, juicy loin chops . . . The kind you long for but seldom find . . . or—

8. ONE Lamb Chop Dinner $1.65

9. Chicken a la King Dinner (READY) $1.75
Large pieces of tender chicken in a rich sauce seasoned with wine . . . Fit for a King . . . and the Queen likes it too

Entertain at Olney Inn
The party hostess will suggest delicious menus, and arrange an area in the Chevy Chase Hunt Room.

DINNERS (5:30 Until Nine) Monday Aug. 11 1941
IN ADDITION TO REGULAR DINNERS
Dinners include
First Course, Salad, Relishes, Dessert
Braised Sweetbreads with Bacon $1.50
Old Fashion Yankee Pot Roast with Egg Noodles $1.50

SOUPS OF THE DAY
Cream of Mushrooms
Chilled Tomato Bouillon
Olney Inn Famous Vegetable Soup

VEGETABLES OF THE DAY
Choice of Two
Buttered Wax Beans
Red Cabbage
Acorn Squash
Sweet Potatoes & Apple Scallop
Boiled New Potatoes with Chopped Dill

DINNER SALADS
Fresh Peach & Seedless Grapes
Green Pepper Stuffed with Pimento Cheese

We serve relishes and Sweet Buns with all
All hot bread, buns, pastries and relishes are made in the Olney from nearby farms. Coffee is brewed fresh every twenty minutes.

THE OLNEY MURALS—are the brilliant handiwork of May and murals they have captured the true tone.
Specials for Today

Dinner

Broiled Chicken Livers and Bacon on Toast

$1.85

Fresh Coconut & Marshmallow Layer Cake
Orange Chiffon Pie
Queen Pudding, Fruit Sauce
Brandyed Peach Sundae
Chilled Watermelon
Raspberry or Orange Sherbert
Choice of Ice Cream, Cake
Camembert, Roquefort Type or Gruyere Cheese & Crackers

and the

Dolly Madison Room

WILL REOPEN
Tuesday, September 2nd
The day after Labor Day

Olney Inn Luncheons
SERVED NOON UNTIL THREE ONLY

The Luncheons Include:

Soup, Tomato or Fruit Juice
(Fruit Cup or Shrimp Cocktail 15c additional)
Two Vegetables
Relishes
Hot Breads
Coffee
Dessert
Tea

13. Chicken a la King - - - $1.25
14. Lamb Chop (l) - - - $1.25
15. 'Scalloped Chicken - - - $1.15
16. Vegetable Luncheon - - - $1.00

"I opened the original Olney Inn with only 3 tables—SOMEBODY must have liked our food."—Clara May Downey
Olney Inn Dinners
SERVED NOON TO NINE

The Dinners Include:

Choice of ONE:
- Fruit or Tomato Juice
- Vegetable Soup
- Shrimp Cocktail
- Olney Inn's Vegetable Soup or Soup of the Day
- Salad
- Relishes
- Hot Bread
- Beverage
- Choice of Desserts

1. Fried Chicken Dinner (TO ORDER) $2.00
   Half a Broiler—flesh thick and brown. The dinner that made Olney Inn famous.

2. Smothered Chicken Dinner (READY) $2.00
   Half a Broiler—flesh thick and brown in butter, covered with a rich sauce. Cooked slowly in the oven.

3. Olney Farm Ham Dinner (READY) $1.75
   Hickory-smoked and sugar-cured by the Old Family method. (Awarded the 1954 World's Fair Blue Ribbon in St. Louis!) Old ham is always served cold.

4. Baked Ham Dinner (READY) - $1.50
   Sugar-cured ham, served hot—baked with Spice and lots of things Nice.

5. Sirloin Steak Dinner (TO ORDER) $2.00
   Choice Steer Beef—A pound to a portion!

6. Vegetarian Dinner (READY) - $1.25
   Delicious Farm Fresh Vegetables—with plenty of butter and a center of creamed, fresh mushrooms.

7. Lamb Chop (2) Dinner (TO ORDER) $2.00
   Two fresh, juicy loin chops. The kind you long for but seldom find—or—

8. ONE Lamb Chop Dinner - $1.65

9. Chicken a la King Dinner (READY) $1.75
   Large pieces of tender chicken in a rich sauce seasoned with wine. Fit for a King—and the Queen likes it too!

10. Chicken and Vermouth Cassis
    $50c
    A delightfully cool drink—Enjoyed with equal satisfaction whether the thermometer registers 70 or 100.

Entertain at Olney Inn
The party hosts will suggest delicious menus, and arrange an artistic table in the Dolly Madison Room or the Cherry Chase Hunt Room.

DINNERS (5:30 Until Nine)

IN ADDITION TO REGULAR DINNERS

Luncheons

Mondays August 4-14

( Noon Until Three Only)

Ragout of Lamb & Vegetables in Casserole with Potato Crust 1.15

Special Plate Luncheons

Choice of Soup, Tomato or Fruit Juice Two Vegetables—Beverage and Dessert

Jolly Omelette with Julienne Potatoes 85c
- Summer Suggestions -
Fresh Shrimp Salad 85c
Assorted Fresh Fruit Salad 85c

(No vegetables are served with salad luncheons)

FRESH COCONUT & MARSHMALLOW LAYER CAKE
ORANGE CHIFFON PIE
QUEEN PUDDING, FRUIT SAUCE
BRANDED PEACH BUNDA
CHILLED WATERMELON
RASPBERRY OR ORANGE SHERBET
CHOICE OF ICE CREAM, CAKE, CUSTARD, BOUGAINVILLEA CREME & CRACKERS

DINNER SALADS

Fresh Peach & Seedless Grapes
Green Pepper Stuffed with Pimiento Cheese

Vegetables of the Day

Choice of Two:
- Buttered Wax Beans
- Red Cabbage
- Acorn Squash
- Sweet Potatoes & Apple Scallop
- Boiled New Potatoes with Chipped Dill

SOUPS OF THE DAY

- Cream of Mushrooms
- Chilled Tomato Soup
- Olney Inn's Famous Vegetable Soup

Vermouth Cassis

Lunches include:

Choice of Soup, Tomato or Fruit Juice
Two Vegetables—Beverage and Dessert

Corned Brisket of Beef with New Cabbage & New Potatoes 1.25

Olney Inn Luncheons
SERVED NOON UNTIL THREE ONLY

The Luncheons Include:

Soup, Tomato or Fruit Juice
Two Vegetables
Relishes
Dessert
Hot Bread
Tea

10. Chicken and Vermouth Cassis
    $50c
    A delightfully cool drink—Enjoyed with equal satisfaction whether the thermometer registers 70 or 100.

11. Olney Farm Ham and Potato Salad $1.40
    Hickory-smoked and sugar-cured by the Old Family method. (Won the Blue Ribbon "way back in 1904 at the St. Louis World's Fair.)

12. Chicken Salad in Lettuce Cup (READY) $1.30
    Garnished with Tomato Slices and Potato Chips.

13. Chicken a la King - - - $1.25

14. Lamb Chop (1) - - - $1.25

15. Scalloped Chicken - - - $1.15

16. Vegetable Luncheon - - - $1.00

WILL REOPEN
Tuesday, September 2nd
The day after Labor Day.

"I opened the original Olney Inn with only 3 tables—SO ME BODY must have liked our food."—Clara May Downey
The first OLNEY INN nestled in a picturesque spot among the rolling hills of Olney, Maryland, was created on the rustic Olney Farm. Many are the famous people who drive from Washington to dine in its gracious atmosphere. Open April 1 to December 1, 20 miles north of Washington, State Route 97. Out Georgia Avenue extended.

The next OLNEY INN was built at Miami Beach, Florida. The vibrant colors of the tropics are used throughout. It is located on Dade Boulevard extension off the Venetian Causeway.

The newest OLNEY INN in New York City, open the year 'round, will uphold the traditions of its name. We hope newcomers will be delighted and old friends feel at home...in either the tropical Florida Room, reminiscent of Miami...or the Maryland Room, which reflects the character of historic Maryland.

At each Olney Inn the same delectable Southern dishes are served for which Clara May Downey is so well known. Cakes from old White House recipes in Dolly Madison days...milk-fattened chickens that melt in your mouth...thick, juicy chops...farm fresh vegetables...and scores of other dishes all cooked in the famous Olney Inn manner. Well known for its old plantation recipes handed down from the days of plenty.

The OLNEY INN farmer and horse trademark is familiar to thousands who travel along the Atlantic Seaboard. It had its origin in the first Olney Inn with its broad acres of fertile farm land.