

Clara May Downey's

Olney Inn

12 E. 49th Street, N. Y. C. • Tel. Plaza 3-1181

New York — Washington — Miami Beach



Olney Inn Dinners

SERVED NOON TO NINE

The Dinners Include:

Ice { Fruit or Tomato Juice Fruit Cup Shrimp Cocktail
 ONE { Olney Inn Vegetable Soup or Soup of the Day
 Entree (See selection below) Vegetables
 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—browned 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.

Lamb Chop (2) Dinner (TO ORDER) \$2.00

TWO thick, juicy loin chops . . . The kind you long for but seldom find . . . or—

ONE Lamb Chop Dinner - \$1.65

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 artistic table in the Dolly Madison Room or the Chevy Chase Hunt Room.

DINNERS (5:30 Until Nine)

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 Breads. All hot bread, buns, pastries and relishes are made from nearby farms. Coffee is brewed fresh every

THE OLNEY MURALS—are the brilliant hand-painted murals they have captured the true tro

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
 Brandied 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

Olney Inn

SERVED

The Special

First Course Vegetables and

Vermont Cassis
 A delightfully cool drink—Enjoyed with equal satisfaction whether the thermometer registers 70 or 100.



50c

10. Chicken and

Half a broiler—milk-fattened on our Special "diet." Fresh-dressed daily and sped direct from farm to Olney Inn Kitchen. Served with double-cream waffle and "first run" maple syrup shipped direct from a Vermont grove.

11. 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.

Items 10, 11 and 12 may also be had for Luncheon.

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 (1) - - - \$1.25

15. Scalloped Chicken - - - \$1.15

16. Vegetable Luncheon - - - \$1.00

"I opened the original Olney Inn with only 3 tables—SOME-BODY 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)	Vegetables	
	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—browned 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) \$2.75 ~~\$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

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The party hostess will suggest delicious menus, and arrange an art the Chevy Chase Hunt Room.

DINNERS (5:30 Until Nine)

IN ADDITION TO REGULAR DINNERS
Dinners include
First Course, Salad, Relishes, Dessert

Monday
Aug. 11
1941

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*

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Olney Inn

Arrange an artistic table in the Dolly Madison Room or

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
Brandied Peach Sundae
Chilled Watermelon
Raspberry or Orange Sherbert
Choice of Ice Cream, Cake
Camembert, Roquefort Type or
Gruyere Cheese & Crackers

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The day after Labor Day

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mont grove.

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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.

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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
Coffee

Relishes
Dessert

Hot Breads
Tea

13. Chicken a la King - - - \$1.25

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

15. Scalloped Chicken - - - \$1.15

16. Vegetable Luncheon - - - \$1.00

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LUNCHEONS (Noon Until Three Only)

Monday Aug. 11th 1941

IN ADDITION TO REGULAR LUNCHEONS Luncheons include Choice of: Soup, Tomato or Fruit Juice Two Vegetables — Beverage and Dessert

Corned Brisket of Beef with New Cabbage & New Potatoes \$1.25

Ragout of Lamb & Vegetables in Casserole with Potato Crust 1.15

Special Plate Luncheons

Choice of: Soup, Tomato or Fruit Juice Dessert and Beverage

Jelly Omelette with Julienne Potatoes \$.85

- Summer Suggestions -

Fresh Shrimp Salad .85

Assorted Fresh Fruit Salad .85

(No vegetables are served with salad luncheons)

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

Dolly Madison Room

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11. Olney Farm Ham and Potato Salad \$1.4

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) \$1.3

Garnished with Tomato Slices and Potato Chips.

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¶ 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, remindful 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.

