FRESH FRUITS AND MELONS
- Iced Cold Cantaloupe
- Iced Cold Watermelon
- Fresh Plums
- Fresh Cherries
- Fresh Peaches with Cream
- Fresh Figs with Cream
- Iced Honey Dew Melon

JUICES
- Tomato, 20
- Pineapple, 20
- Orange, 20
- Grapefruit, 20
- Sauerkraut, 20
- Prune, 20
- Apple, 20

SOUPS
- Vegetable, 20
- Consomme, 20
- Clam Chowder, 25
- Puree of Peas, 20
- Crabmeat Gumbo, 30
- Essence of Tomato, 20
- Cream of Tomato, 25
- Chicken Broth with Rice, 20
- Chicken Gumbo, 30
- Onion Soup au Gratin, 35
- Mock Turtle, 25
- Cream of Mushroom, 25

SEAFOOD
- Broiled Half Lobster, 65
- Fried Scallops, Tartar Sauce, 70
- Lobster or Shrimp Newburg, 90
- Broiled Spanish Mackerel, 65
- Filet of Sole, 60
- Tenderloin of Trout, 65
- Deviled Crab, 60
- Broiled Pompom, 1.00
- Shad Roe and Bacon, 1.00

STEAKS, CHOPS AND POULTRY
- Sirloin Steak (for 1), 1.50
- Sirloin Steak (for 2), 2.75
- T-Bone Steak, 1.65
- Minute Steak, 1.15
- Hamburger Steak, 40
- Lamb Chop (1), 45
- Lamb Chops (2), 80
- Veal Chop, 60
- Breaded Veal Cutlet, 60
- Chicken Livers Sauted with Bacon or Onions, 85
- Virginia Ham Steak, 1.00
- Mixed Grill, 90
- Roast Beef, 80
- Filet Mignon, 1.35
- Tenderloin Steak, 1.60
- Club Steak, 1.00
- Ham Steak, 80
- Pork Chop (1), 35
- Pork Chops (2), 65
- Veal Steak, 65
- Calf Liver with Bacon or Onions, 70
- Roast Beef, 80
- Calf Liver, 85
- Tennessee Ham Steak, 1.00

EGGS AND OMELETS
- Plain, 35
- Spanish, 50
- Chicken Liver, 55
- Jelly, 45
- Cheese, 45
- Tomato, 45
- Mushroom, 50
- Creole, 50
- Baked Eggs, 30
- Scrambled Eggs, 30
- Poached Eggs on Toast, 35
- Two Eggs with Ham, Bacon or Sausage, 55

COLD BUFFET
- Sliced Chicken, 1.00
- Baked Ham, 65
- Tongue and Swiss Cheese, 70
- Cold Roast Pork, 65
- Roast Beef, 80
- Assorted Cold Cuts, 80
- Corned Beef Brisket, 70
- Cold Salmon, Mayonnaise, 65
- Potato Salad or Cole Slaw served with above orders

THE MANAGEMENT INVITES SUGGESTIONS
PERTAINING TO FOOD AND SERVICE

OUR COVER DESIGN
In the background a South
American plantation home and
ruin lies in the cotton field—a
glimpse of exotic beauty
in the romantic and historic
South that was...in the
foreground...mud and
mud...in the
South of today, the
field's Number One Region of
Opportunity...for the
guest is our milieu, oppor-
tunities for profit and
enjoyment and an atmos-
phere of good living.
Appetizers
Crabmeat Cocktail, 40
Sardines, Box, 50
Canape of Anchovies, 50
Fruit Cocktail, 30
Calery Hearts, 25
Smoked Salmon, 40
Shrimp Cocktail, 35
Ripe or Green Olives, 25
Mixed Olives, 30
Stuffed Celery, 50
Sweet Mixed Pickles, 20
Stuffed Olives, 25
Canape of Caviar, 60
Sardine Canape, 40
Bismark Herring, 40
Assorted Hors d’Oeuvres, 1.00
Juices
Tomato, 20
Pineapple, 20
Orange, 20
Grapefruit, 20
Sauerkraut, 20
Pine, 20
Apple, 20
Soups
Vegetable, 20
Conimex, 20
Clam Chowder, 25
Puree of Peas, 20
Crabmeat Gumbo, 30
Essence of Tomato, 20
Cream of Tomato, 25
Chicken Broth with Rice, 20
Chicken Gumbo, 30
Onion Soup au Gratin, 35
Mock Turtle, 25
Cream of Mushroom, 25
Seafood
Broiled Half Lobster, 65
Fried Scallops, Tartar Sauce, 70
Lobster or Shrimp Newburg, 90
Broiled Spanish Mackerel, 65
Filet of Sole, 60
Tenderloin of Trout, 65
Devilled Crab, 60
Broiled Pompoms, 1.00
Shad Roe and Bacon, 1.00
Steaks, Chops and Poultry
Sirloin Steak (for 1), 1.50
[for 2], 2.75
[for 3], 4.25
[for 4], 5.85
[for 5], 7.50
T-Bone Steak, 1.65
Minute Steak, 1.15
Ham Chops, 1.00
Lamb Chops, 2.00
Veal Chop, 1.65
Beef Cutlet, 60
[for 2], 1.25
[for 3], 1.85
[for 4], 2.45
[for 5], 3.05
Lyonnaise, 20
Braised, 20
Roast Beef (Hot), 60
Lettuce and Tomato, 30
American Cheese, 25
Club, 60
Denver, 35
Tenderloin Steak, 80
Tomato, 25
Bacon and Egg, 30
Eggs and Omelets
Plain, 35
Spicy, 50
Cheese, 45
Jelly, 45
Mushroom, 50
Creole, 50
Bolloed Eggs, 30
Scrambled Eggs, 30
Poached Eggs on Toast, 35
Two Eggs with Ham, Bacon or Sausage, 35
Cold Buffet
Sliced Chicken, 1.00
Roast Beef, 80
Baked Ham, 65
Tongue and Swiss Cheese, 70
Cold Roast Pork, 65
Cold Roast Turkey, 70
Cold Salmon, filet, 65
Cold Roast Turkey, 70
THE MANAGEMENT INVITES SUGGESTIONS PERTAINING TO FOOD AND SERVICE

Potatoes
French Fried, 15
American Fried, 15
Lyonaise, 20
Boiled, 10
Au Gratin, 25
Hashed Brown, 15
Candied Yams, 20
Waffle, 20
Hashed in Cream, 20
Fried Sweet, 20
Long Branch, 15
Baked, 25
Salads
Green Peas, 25
Cauliflower, 25
Spinach, 20
Lima Beans, 20
Fried Egg Plant, 20
Boiled Onions, 20
Stewed Corn, 20
Asparagus Tips, 30
String Beans, 20
Succotash, 20
Brussels Sprouts, 20
Buttered Beets, 20
Stewed Tomatoes, 20
Steamed Rice, 15
Turnip Greens, 20

Our Cover Design
Artist: Katherine Lawer
In the background a South ern plantation scene and dolls in the cotton field - a glimpse of southern beauty in the romantic and historic South. That was... in the foreground fine cutlery fac tories and towering silos of industry and commerce - the South of today, the na tion's largest area of opportunity... for the guest in our inn, opportunities for profit and enjoy ment and in abundance of good living.

Coffee, per Cup, 10
Tea, per Pot, 15
Ice Cream and Cake, 25
Fruit Jell-O, 15
Coffee, per Cup, 10
Chocolate, per Pot, 20
Milk, per Bottle, 10
ON MEALS SERVED IN ROOMS A CHARGE OF 25 CENTS PER PERSON IS ADDED.
DINKLER HOTELS
CARLING DINKLER
PRESIDENT AND GENERAL MANAGER

***
THE ANSLEY ATLANTA
THE JEFFERSON DAVIS MONTGOMERY
THE TUTWILER BIRMINGHAM
THE ST. CHARLES NEW ORLEANS
THE ANDREW JACKSON NASHVILLE
THE O. HENRY GREENSBORO
THE SAVANNAH SAVANNAH

****
3000 ROOMS IN SOUTHERN HOTELS