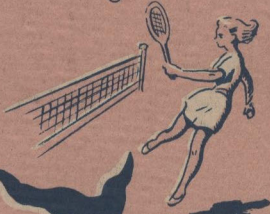




Christ Church



Tides Inn



Irvington

Carters Creek



Rappahannock River



W.F.M.

The
TIDES INN
 IRVINGTON VIRGINIA

America's most unusual Inn...

Emil Fey



9 miles to Chesapeake Bay

... Excellent Food
is Best Enjoyed with Excellent

Wines



With Seafood of all Kinds

Definitely, emphatically, a dry white wine, well chilled. The wines below have been carefully selected to go with the seafood that we serve, which comes from the water outside of your window.

	1/2 Bottle	Bottle
#1 Rhine Wine	1.25	2.25
#2 Chablis	1.25	2.25
#3 Sauterne	1.25	2.25
#4 Champagne	3.50	6.25



With Beef or Lamb

Much of our food is cooked with wine, and often we use Champagne. Always remember that Champagne is the perfect wine for all occasions, for all types of meals from the beginning to the end. This is the reason for its popularity with connoisseurs. Many people, however, go in for the other wines listed below which are especially blended for steak and beef, also ham and veal.

	1/2 Bottle	Bottle
#2 Chablis	1.25	2.25
#8 Rosé	1.25	2.25
#10 Sparkling Burgundy	---	6.00
#4 Champagne	3.50	6.25



With Chicken or Turkey

Choose... the wine you like! It can be white (chilled), or rosé (chilled) or red (room temperature). These are the finest wines that money can buy within the limits of State regulations, and will add much enjoyment to the delicious fowl that is served here.

	1/2 Bottle	Bottle
#5 Claret	1.25	2.25
#6 Cabrunet	1.25	2.25
#3 Sauterne	1.25	2.25
#2 Chablis	1.25	2.25
#4 Champagne	3.50	6.25



With Duck or Game

You will want a full-bodied red wine or a traditional still Burgundy. We can furnish the duck, but you'll have to furnish the game. With either, we recommend these excellent wines.

	1/2 Bottle	Bottle
#7 Burgundy	1.25	2.25
#6 Cabrunet	1.25	2.25
#10 Sparkling Burgundy	---	6.00
#4 Champagne	3.50	6.25



With Desserts

Especially to be recommended with melon, or berries, or pastry, or soufflé. There are a few wines other than Champagne under our State regulations that make good after-dinner drinks. However, we have finally located a Portuguese wine that will meet all the requirements of a connoisseur of after-dinner drinks. We hope you will try it. Then again, don't forget Champagne is the perfect drink.

	Glass
#9 Wine Liqueur (Rosé)	.40
#4 Champagne	1.00
#11 White Wine	.40
#10 Sparkling Burgundy	1.00

**Champagne
Cocktail \$1.25**



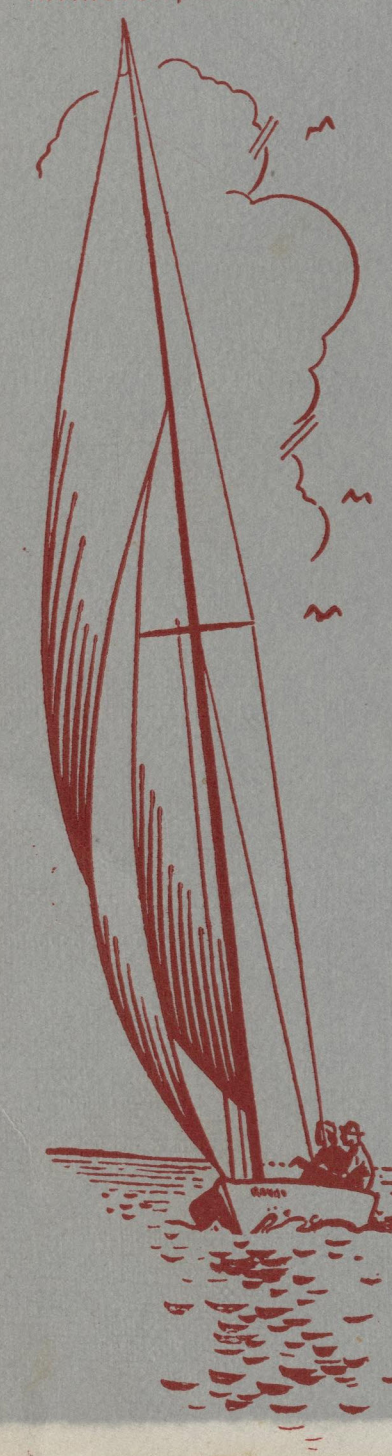
Bottled Beer and Ale

Budweiser (12-oz.)	.35	Pabst Blue Ribbon (12-oz.)	.35
Schlitz (12-oz.)	.35	Drewry's Ale (12-oz.)	.35

For your information: A bottle of wine serves four to six. Half bottle serves two to three. For your convenience, place your order by numbers.

THE TIDES INN

IRVINGTON, VIRGINIA.



Breakfast

8:00 A. M.—9:30 A. M.

CHILLED ORANGE JUICE	PINEAPPLE JUICE	GRAPEFRUIT JUICE
PRUNE JUICE	APPLE JUICE	TOMATO V-8 JUICE
FRESH FRUITS (in season)	HALF GRAPEFRUIT	BANANAS, CREAM
CEREALS SERVED WITH CREAM		
OATMEAL	CREAM OF WHEAT	POST TOASTIES
RICE KRISPIES	ALL BRAN	BRAN FLAKES
SHREDDED WHEAT	GRAPE-NUT FLAKES	CORN FLAKES
		40% BRAN
		GRAPE-NUTS

Suggestions

BROILED HAM OR COUNTRY BACON WITH STEWED APPLES	
NATIVE FISH ROE WITH SCRAMBLED EGGS	
RAPPAHANNOCK BROILED OR FRIED FISH WITH VIRGINIA SPOONBREAD	
GRILLED COUNTRY SAUSAGE WITH HOMINY GRITS	
GRIDDLE CAKES WITH COUNTRY SAUSAGE OR COUNTRY BACON, SYRUP	
THE TIDES INN ROAST BEEF HASH, BATTER CAKES	
BUCKWHEAT CAKES OR OLD-FASHIONED BATTER CAKES	MAPLE SYRUP
WAFFLES WITH COUNTRY BACON, HAM OR SAUSAGE	
EGGS BOILED, POACHED, SCRAMBLED, SHIRRED, FRIED	
SERVED WITH COUNTRY BACON, HAM OR SAUSAGE	
TOAST (White or Whole Wheat Bread)	TOASTED TIDES INN ROLLS
CINNAMON TOAST	FRENCH TOAST
THIN HOT BISCUITS	VIRGINIA SPOONBREAD
ORANGE MARMALADE	PRESERVES
JELLIES	HONEY
COFFEE—SPECIAL TIDES INN BLEND	SANKA
POSTUM	
HOT COFFEE	POT TEA
SWEET MILK OR BUTTERMILK	

Sleepy Head Breakfast

9:30 to 11:00 A. M.

CHOICE OF FRUITS OR JUICES		
TOAST WITH MARMALADE	JELLY	
COFFEE	TEA	MILK

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Champagne
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DINNER

CHAMPAGNE COCKTAIL
\$1.25

WINES
\$.50

CLAMS ON THE HALF SHELL
MELON BALL SUPREME
CRABMEAT COCKTAIL

TOMATO JUICE COCKTAIL
TWO TONE COCKTAIL
OYSTER COCKTAIL

MOCK TURTLE SOUP

ONE HALF OF GOLDEN BROWN SOUTHERN FRIED CHICKEN
BROILED NATIVE SHAD, SLICED LEMON
SOFT SHELLED CRABS, TARTAR SAUCE
ROAST PRIME RIB OF BEEF, AU JUS

SPECIAL: BROILED U.S. CHOICE SIRLOIN STEAK, \$2.25 EXTRA PER PERSON

YOUR WAITRESS WILL PASS TO YOU FOUR DELICIOUS
VEGETABLES RAISED ON OUR FARM

TOSSED GREEN, WITH ANCHOVIES
DRESSINGS: FRENCH, MAYONNAISE, THOUSAND ISLAND

CHEF'S FRUIT SALAD

TIDES INN DINNER ROLLS

CORNMEAL MUFFINS

FRESH STRAWBERRY SHORT CAKE
COCONUT ICE CREAM BALL

VANILLA OR PEACH ICE CREAM
ORANGE OR LIME SHERBET

CHEESE TRAY

HOT OR ICED COFFEE

HOT OR ICED TEA

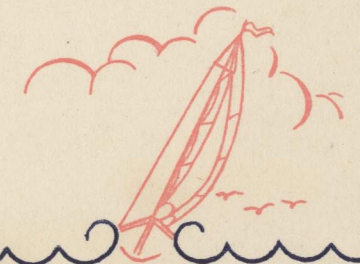
SWEET OR BUTTERMILK

BEERS

MILLER'S HIGH LIFE .45

BLUE RIBBON .45

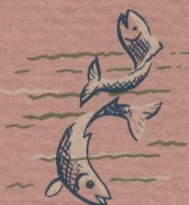
TUESDAY, MAY 20, 1952



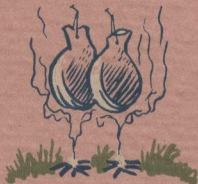
“*Yes, we keep a bee . . .*”



. . . or rather our neighbor does. Therefore, the honey on the table comes from the flowers on our lawn, the strawberry preserves are made from strawberries in our garden. Soon we will serve you peach preserves made from our own peaches.



The seafood you eat comes from the waters you see from your window. Actually, many of the delicious soft crabs are picked up from our shores by the local crabbers and our oysters are taken off our oyster beds in season.



We cure our own hams and bacon and make our own sausage — Ask the hostess for some of it — it's different. Our hams are cured by our farmer and we call your attention to the color and flavor.



We run a truck farm where we cut fresh asparagus, raise and dig all our own sweet and Irish potatoes. The other vegetables you see, such as cabbage, broccoli, snap beans, onions, butter beans, spinach, squash, beets, carrots, etc., come from our garden. Then look at the salad you eat; we raise much of the lettuce, swiss chard, endives, peppers, garlic and horseradish used in these salads — and, last but not least, your bread comes from wheat we raise in our fields. The cornmeal in the spoonbread is made from our corn, ground by the old water mill just seven miles away.

While you are here, we would like for you to visit our gardens and see some of this food growing. Also, please feel free to take roses from our rose gardens, if you know how to cut them.

THE TIDES INN • IRVINGTON, VIRGINIA

