The TIDES INN
IRVINGTON VIRGINIA

America's most unusual Inn...

9 miles to Chesapeake Bay
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.

½ 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.

½ 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 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 food that is served here.

½ Bottle Bottle
#5 Claret 1.25 2.25
#6 Cabernet 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.

½ Bottle Bottle
#7 Burgundy 1.25 2.25
#6 Cabernet 1.25 2.25
#10 Sparkling Burgundy 6.00
#4 Champagne 3.50 6.25

Champagne Cocktail $1.25

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.

Bottled Beer and Ale

Budweiser (12-oz.) .35
Pabst Blue Ribbon (12-oz.) .35
Schlitz (15-oz.) .35
Drewery's Ale (12-oz.) .35

Breakfast

8:00 A.M.—9:30 A.M.

Chilled Orange Juice Pineapple Juice Grapefruit Juice
Pink Juice Apple Juice Tomato V-8 Juice
Frosted Fruits (in season) Half Cranberry Banana Cream
Cereals Served with Cream
Oatmeal Cream of Wheat Puff Toasters Corn Flakes
Rice Krispies All Bran Bran Flakes 40% Bran
Sourdough Wheat Grape-Nut Flakes Grape-Nuts

Suggestions

Broiled Ham or Country Bacon with Stewed Apples
Native Fresh Roe with Scrambled Eggs
Rappahannock Oysters or Fried Fish with Virginia Spoonbread
Grilled Country Sausage with Honey蓟
Crispy Cakes with Country Sauerkraut or Country Bacon, Syrup
The Tides Inn Roast Beef Hand, Batter Cakes
Buckwheat Cakes for Old-Fashioned Batter Cakes
Maple Syrup
Waffles with Country Bacon, Ham or Sausage
Egg Boiled, Poached, Scrambled, Served, Fried
Served with Country Bacon, Ham or Sausage
Toasted White or Whole Wheat Bread
Cinnamon Toast
Fresh Toast
Turkey Hot Biscuits Virginia Spoonbread
Orange Marmalade Preserves Jelly
Jellies Honey
Coffee—Special Times Ice Blend
Hot Coffee Pot Tea
Sanka 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
...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 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.

#2 Chablis 1.25 2.25
#8 Ries 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 red (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.

½ Bottle Bottle
#5 Claret 1.25 2.25
#6 Cabernet 1.25 2.25
#7 Sauterne 1.25 2.25
#8 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.

½ Bottle Bottle
#7 Burgundy 1.25 2.25
#6 Cabernet 1.25 2.25
#10 Sparkling Burgundy — 6.00
#4 Champagne 3.50 6.25

Champagne Cocktail $1.25

Bottled Beer and Ale

Budweiser (12-oz.) .35
Pabst Blue Ribbon (12-oz.) .35
Schlitz (15-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.
"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