APERTIFS

ARTINI 25
MANHATTAN 30
OLD FASHION 35
DUBONNET COCKTAIL 35
BACARDI (GOLD) 45
BACARDI (SILVER) 35
DAIQUIRI 35
JAMAICA RUM 40
ROB ROY 45
CHAMPAGNE 50
ORANGE BLOSSOM 35
JACK ROSE 3

WHISKY SOUR 35
ALEXANDER 50
SIDE CAR 50
CLOVER CLUB 45

TOM COLLINS 35
GIN FIZZ 35
GIN RICKEY 30
RUM COLLINS 40
Sloe Gin Fizz 35

SHERRIES 35, 45
MADEIRA 35
PORT 35

SCOTCH 40, 45, 50

RYE 25, AND UP

WINE

1929 POMMARD 2.75
1/2 1.40
1934 SAUTERNES 2.50
1/2 1.25
1929 CHABLIS 2.75
1/2 1.25
VEUVE CLICQUOT 7.00
1/2 3.50

1934 BRAUNEBERGER 3.00
1/2 1.50
1934 LIEBFRAUENM 3.00
1/2 1.50

BEER

SCHAEFFERS (BOTTLE) 15
Guinness' STOUT 25
BASS' ALE

FRAUNCES TAVERN
corner Broad and Pearl Streets
built over 220 years ago, the favorite stop of
GENERAL GEORGE WASHINGTON

LUNCHEON

THE COMBINATION PRICE OF ENTREE INCLUDES
SOUP, (NOT APPETIZER), DESSERT AND COFFEE

APPETIZERS

TOMATO JUICE COCKTAIL 10
FRESH FRUIT COCKTAIL (GRAPEFRUIT, ORANGES, APPLES, GRAPES, ETC) 15
FRESH FLORIDA SHRIMP COCKTAIL, COCKTAIL SAUCE 25
WHOLE GRAPEFRUIT SUPREME 25
BLUEPRINT OYSTER COCKTAIL, COCKTAIL SAUCE 35
HEARTS OF CELERY 25; GREEN PITTRED OLIVES 25

SOUPS A LA CARTE 20; GREEN TURTLE 45
CLEAR CHICKEN BROTH CREAM OF CELERY
GREEN TURTLE SOUP WITH SHERRY 45; ON COMBINATION 25¢ ADD.

ENTREES

FISH

STEAMED FINNAN HADDIE, DRAWN BUTTER 60 85
BROILED FRESH SALMON STEAK, LEMON BUTTER 70 95
BROILED FRESH SHAD ROE, BUTTER SAUCE (BACON .10) 70 95

COLD

FRESH FRUIT SALAD, CREAM CHEESE, FRENCH DRESSING 60 85
FRESH FLORIDA SHRIMP SALAD, CELERY, MAYONNAISE 60 85
CLUB SANDWICH, WHITE CHICKEN, BACON, TOMATO, LETTUCE 65 90

SPECIALS

SCRAMBLED EGGS WITH BUTTERED FRESH ASPARAGUS 50 75
ROAST LEG OF SPRING LAMB, MINT JELLY 60 85
BAKED SUGAR CURED VIRGINIA HAM, RAISIN SAUCE 60 85
YANKEE POTTED. POTATO PANCAKE 60 85

FAVORITES

BAKED CHICKEN A LA GEORGE WASHINGTON 65 90
BROILED MUSHROOM HEADS ON TOAST WITH BACON 65 90
BREADED VEAL CUTLET (MILK FED VEAL), FRIED IN BUTTER 65 90
BROILED HALF OF CHICKEN, CURNANT JELLY 75 1.00
BROILED SPRING LAMB CHOPS ON TOAST 75 1.00
FRYED CHICKEN A LA MARYLAND (PARTLY BONED) 75 1.00
BROILED SIRLOIN STEAK, MUSHROOMS 1.00 1.25

VEGETABLES A LA CARTE 15; ONE VEGETABLE WITH HOT ENTREE

BUTTERED FRESH STRING BEANS, FRENCH CUT FRIED EGGPLANTS
RED CABBAGE (SWEET AND SOUR) MASHED POTATOES

DESSERT A LA CARTE 15

OLD FASHION STRAWBERRY SHORT CAKE
APPLE PIE, BUTTER CRUST
STEWED HOTHOUSE RHUBARB
ENGLISH BLACK WALNUT ICE CREAM CHOCOLATE AND ALMOND ICE CREAM
EGG NOG ICE CREAM PEPPERMINT ICE CREAM, CHOCOLATE SAUCE
CHEDDAR, SWISS OR AMERICAN CHEESE AND CRACKERS
FRENCH CAMEMBERT, ROQUEFORT CHEESE, CRACKERS 25, ON COMB. 10 ADD

COFFEE MILK 10 TEA 15 ICED TEA OR COFFEE 15

1938 LAUBENHEIMER (SPLIT SIZE) .50
HEINECKENS (HOLLAND) BEER .40

APRIL 3, 1940