Memories of years past have always held special meaning and provided continual enjoyment for all of us. The Meadowbrook estate symbolizes nearly two centuries of such memories, dating back to the post-Revolutionary War period when the Lint and Flory families were the original owners.

Legend has it that a Confederate Army patrol camped on the front lawn of this estate after their futile attempt to cross the Susquehanna at Wright’s Ferry. In 1901 Edwin Myers named this mansion “Meadowbrook,” after a major architectural addition to the original structure that created the first Georgian Revival mansion. The above photo depicts life at the Meadowbrook in the early 1900’s when horses were still a primary means of transportation.

Through careful restoration of this culturally significant property and its many treasured artifacts, Meadowbrook promises its dining customers the finest of cuisines in a most captivating and relaxed atmosphere.

Our menu includes a delightful assortment of Continental and American cuisines exquisitely prepared by our gourmet chef and presented to you by our highly trained staff. Our goal is to provide guests of the Meadowbrook with every reason to return. Therefore, our high standards of quality food and service are consistently maintained so that each dining “adventure” is indeed memorable.

On behalf of our Staff, it is a great pleasure to have you as our guests at the Meadowbrook. We welcome any comments you may have on your dining experience.

Sincerely,

Barbara & Bert Holleran
Mr. Edwin Myers and his wife Anna Iaeger Myers were married in 1880 and founded "Meadowbrook" in 1901.

The history of the Myers family is well reflected in their style of living. Mr. and Mrs. Myers were considered eminent members of York's aristocracy, whose upscale taste is captured in the elegant design of the Meadowbrook estate.

A lifelong resident of York, Mr. Myers was an enterprising businessman, whose primary interests were in the tobacco industry, including wholesale leaf tobacco, cigar manufacturing, and cigar box manufacturing.

In addition, Mr. Myers was Vice President of the York Valley Lime Company, and served on the Board of Directors of York Telephone and City Bank of York.

Mrs. Myers, formerly Anna Iaeger, was Mr. Myers' second wife. His first wife, Isabella Frey, had died several years earlier.

Mrs. Myers' musical interests prompted her to continue schooling in Philadelphia, where she and Mr. Myers, in a chance meeting, "fell in love at first sight."

A somewhat independent woman for this time period, Mrs. Myers came from a family of extraordinary wealth and was accustomed to a savoir faire lifestyle of servants and chauffeurs. Her father, who was Ambassador to Santo Domingo, is credited with developing some of the wealthiest coal mines in the world.

Following her marriage, Mrs. Myers did, however, continue her interests in music, concentrating primarily on harp and piano. Their three children were encouraged to pursue the fine arts as well.

Both Mr. and Mrs. Myers died of pneumonia, which was a typical cause of death during this time period.
Appetizers

Petit Crab Cakes Maryland Style
Fresh Fruit Cup with Sherbet
Smoked Trout, Horseradish Cream Sauce
Mushroom Caps Stuffed with Escargot
Clams Casino
Shrimp Cocktail

Soups

Baked Onion Au Gratin
Maryland Crab and Vegetable Cup
Seafood Bisque Cup

A la Carte Salads

Spinach, Warm Bacon Dressing
Asparagus Viniagrette
Caesar, Tossed Tableside, For 2 or More
Entrees

Tournedos Bouquetiere
Broiled Filet Mignon served with a Madeira Wine Sauce, and an Arrangement of Fresh Vegetables

New York Strip Steak
A New York Strip Steak served with a Buerre Maison

*Tips and Shrimp
Tenderloin Tips and Shrimp served in a Marsala Wine Sauce on a Pilaf of Rice

Saltimbocca Alla Romano
Medallions of Veal Sauteed with Proscuitto, Cheese and Marsala Wine

*Medallions of Veal Holleran
Medallions of Veal sauteed in a Light Lemon Butter Sauce

Medallions of Veal Meadowbrook
Medallions of Veal with Crabmeat, Parsley, and Mushrooms

*Chicken Francaise
Boneless Breast of Chicken sauteed in Egg and White Wine

Chicken Kiev
Boneless Breast of Chicken stuffed with a Herb Butter carrying a hint of Tarragon
Noisette of Lamb Au Poivre
   Noisette of Lamb with Cognac and
   Green Peppercorns

Coquille St. Jacques Au Gratin
   Scallops Poached in a Fish Stock, with White
   Wine, Shallots and Cheese, Duchesse
   Potatoes Bordure

Crab Supreme
   A mixture of Crabmeat baked, served on a
   Crouton, topped with Cheese and Tomato

*Broiled Maryland Crab Cakes
   A unique blend of Crabmeat broiled, and
   served with a Dijonnaise Sauce

Seafood Meadowbrook
   Broiled Crab Cake, Scallops, Clams Casino,
   Shrimp and Stuffed Flounder
   With Lobster Tail

Broiled Stuffed Flounder
   Flounder stuffed with Crabmeat, served with
   a Fish Veloute

Sautéed Shrimp
   Butterflied Shrimp sautéed tableside with
   Cognac and Dill

Frog Legs Provençale

All entrees are served with a House Salad
and choice of Vegetable or Potato.

*Portions are available for children under the age of 12.
Desserts

Pastries
Apple Strudel
Cheese Cake
Pies—Oven Warmed
Apple
Pecan

Ice Cream
Vanilla/Chocolate
Lemon/Raspberry Sherbets
Chocolate Coupe
Strawberry Coupe
Creme de Menthe Parfait
Chamboard Parfait

Flambe Desserts
(for 2 persons)
Cherries Jubilee
Bananas Foster
Baked Alaska

Beverages
Coffee/Tea
In 1900, John Bentz Hamme and Edward Leber started their own architectural firm in York. Thus, Meadowbrook was one of their first major projects.

Both men originated from the office of J. A. Dempwolf, a prolific York architect whose works include York’s Central Market and the York County Courthouse.

The design of Meadowbrook is an interesting demonstration of how the Colonial Era was interpreted in 1901. It reflects a late Victorian trend away from excess embellishment that concentrated more on puritan design and ideas, as well as life styles.

The original Lint and Flory house was a 2½ story brick-on-fieldstone, gabled structure. In 1840, a 2½ story brick addition was built onto the east side of the house.

The later Edwin Myers mansion incorporated a series of major architectural additions to the original structure. Of particular note are the six colossal columns on the front porch, which reportedly came from an early York County Courthouse.

Although the Myers family lived at Meadowbrook only during the summer months, its ample farmlands provided a lucrative year-round source for crop growing, particularly tobacco.

The first Georgian Revival mansion, Meadowbrook is considered a “Gilded Age” estate reflecting a classic style that symbolizes happiness, wealth and constraint—a style that has and will continue to withstand the accelerating speed of history.

The Myers’ acquisition of Meadowbrook added a new dimension of significance to a rural property that had been a Confederate campground during the Civil War.
Appetizers

Petit Crab Cakes Maryland Style
Fresh Fruit Cup with Sherbet
Smoked Trout, Horseradish Cream Sauce
Mushroom Caps Stuffed with Escargot
Clams Casino
Shrimp Cocktail

Soups

Baked Onion Au Gratin
Maryland Crab and Vegetable Cup
Seafood Bisque Cup

Ala Carte Salads

Spinach, Warm Bacon Dressing
Asparagus Viniagrette
Caesar, Tossed Tableside, For 2 or More
Entrees

Tournois Bouquetière 16.50
Broiled Filet Mignon served with a Maderia Wine Sauce, and an Arrangement of Fresh Vegetables

New York Strip Steak 15.00
A New York Strip Steak served with a Buerre Maison

*Tips and Shrimp 16.40
Tenderloin Tips and Shrimp served in a Marsala Wine Sauce on a Pilaf of Rice

Saltimbocca Alla Romano 14.70
Medallions of Veal Sauteed with Proscuitto, Cheese and Marsala Wine

*Medallions of Veal Hélleran 13.20
Medallions of Veal sauteed in a Light Lemon Butter Sauce

Medallions of Veal Meadowbrook 16.60
Medallions of Veal with Crabmeat, Parsley, and Mushrooms

*Chicken Francaise 8.80
Boneless Breast of Chicken sauteed in Egg and White Wine

Chicken Kiev 10.10
Boneless Breast of Chicken stuffed with a Herb Butter carrying a hint of Tarragon

Noisette of Lamb Au Poivre 13.90
Noisette of Lamb with Cognac and Green Peppercorns

Coquille St. Jacques Au Gratin 13.20
Scallops Poached in a Fish Stock, with White Wine, Shallots and Cheese, Duchess Potatoes Bordure

Crab Supreme 13.60
A mixture of Crabmeat baked, served on a Crouton, topped with Cheese and Tomato

*Broiled Maryland Crab Cakes 12.40
A unique blend of Crabmeat broiled, and served with a Dijonaise Sauce

Seafood Meadowbrook 15.95
Broiled Crab Cake, Scallops, Clams Casino, Shrimp and Stuffed Flounder
With Lobster Tail Add 8.00

Broiled Stuffed Flounder 13.60
Flounder stuffed with Crabmeat, served with a Fish Veloute

Sautéed Shrimp 16.75
Butterflied Shrimp sauteed tableside with Cognac and Dill

Frog Legs Provençale 14.40
All entrees are served with a House Salad and choice of Vegetable or Potato.

* Portions are available for children under the age of 12. Deduct 4.00
Desserts

Pastries
Apple Strudel
Cheese Cake
Pies—Oven Warmed
  Apple
  Pecan

Ice Cream
Vanilla/Chocolate
Lemon/Raspberry Sherbets
Chocolate Coupe
Strawberry Coupe
Creme de Menthe Parfait
Chambord Parfait

Flambe Desserts
(for 2 persons)
Cherries Jubilee
Bananas Foster
Baked Alaska

Beverages
Coffee/Tea