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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.

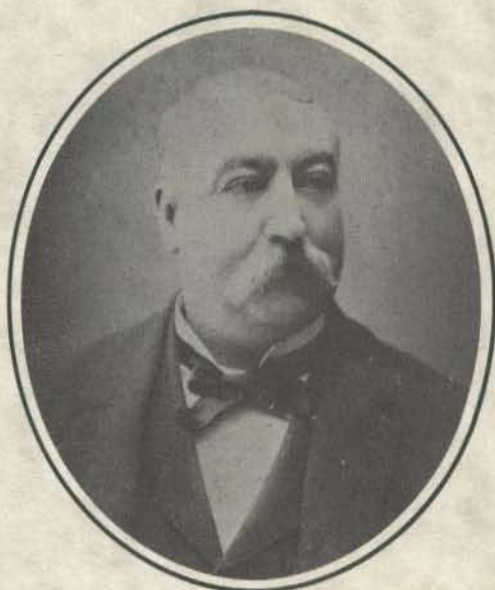
Our goal is to provide guests of the Meadowbrook with every reason to return. Therefore, our high standards of quality food and service are consistently maintained so that each dining "adventure" is indeed memorable.

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

Barbara & Bert Holleran



Mr. Edwin Myers and his wife Anna Laeger 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 Laeger, 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
Bowl

Seafood Bisque Cup
Bowl

A la Carte Salads

Spinach, Warm Bacon Dressing

Asparagus Vinaigrette

Caesar, Tossed Tableside, For 2 or More

Entrees



Tournedo Bouquetiere

Broiled Filet Mignon served with a Maderia 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*

Sauteed Shrimp

*Butterflied Shrimp sauteed tableside with
Cognac and Dill*

Frog Legs Provencale

*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

Flambé Desserts

(for 2 persons)

Cherries Jubilee

Bananas Foster

Baked Alaska

Beverages

Coffee/Tea



The Hamme and Leber architectural firm designed Meadowbrook in 1900.

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.

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Bistro Tavern





Mt. Zion Rd. & Rt. 30 □ York, PA (717) 757-3500



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
Bowl

Seafood Bisque

Cup
Bowl

A la Carte Salads

Spinach, Warm Bacon Dressing

Asparagus Vinaigrette

Caesar, Tossed Tableside, For 2 or More

Entrees



Tournedo Bouquetiere **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 Holleran **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, Duchesse
 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 Dijonnaise 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

Sauteed Shrimp **16.95**
 Butterflied Shrimp sauteed tableside with
 Cognac and Dill

Frog Legs Provencale **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

Crème de Menthe Parfait

Chamboard Parfait

Flambe Desserts

(for 2 persons)

Cherries Jubilee

Bananas Foster

Baked Alaska

Beverages

Coffee/Tea