**APPETIZERS**

- Baked Stuffed Mushrooms ............................................. 4.25
- Stuffed with sausage and cheese
- Shrimp Cocktail .......................................................... 7.95
- Fresh Fruit Plate .......................................................... 4.25
  - A variety of select fruits
- Littleneck Clams on the Half Shell .................................. 5.95
- Seasonal Oysters on the Half Shell ................................... 5.05

**SOUPS AND SALADS**

- New England Clam Chowder ........................................... 2.50 (Cup) 3.25 (Bowl)
- Baked Stuffed Mushrooms ............................................. 4.25
- Shrimp Cocktail .......................................................... 7.95
- Fresh Fruit Plate .......................................................... 4.25
  - A variety of select fruits
- Littleneck Clams on the Half Shell .................................. 5.95
- Seasonal Oysters on the Half Shell ................................... 5.05

- Soup du Jour ................................................................... 1.95 (Cup) 2.50 (Bowl)
- Onion & Apple Cider Soup Gratinee .................................. 3.50
- Wellesley Garden Salad .................................................. 2.50
- Grilled Chicken Salad .................................................... 6.75
  - Grilled breast of chicken, onions, red and green peppers, tomatoes, broccoli, and cauliflower
- Chef Salad ......................................................................... 6.25
  - Grilled breast of chicken, onions, red and green peppers, tomatoes, broccoli, and cauliflower
- Salad Nicoise ....................................................................... 6.25
  - Marinated green beans, tuna, tomato, cucumbers, olives and onions served on a bed of salad greens
- Southern Fiesta Salad ...................................................... 6.50
  - A flour tortilla fried and filled with lettuce, tomato, seasoned beef, onions, olives, and scallions. Served with sour cream and salsa

**SANDWICHES**

- Roast Turkey Sandwich ................................................... 5.50
- Chicken Salad Croissant .................................................. 5.75
- Tea Sandwich Plate .......................................................... 5.25
  - Tuna, chicken, ham, and egg salad sandwich quarters served with cottage cheese and fresh fruit
- Gourmet Grilled Cheese .................................................... 4.50
  - American cheese, bacon, lettuce and tomato

**ENTREES**

- Grilled Reuben ..................................................................... 5.25
  - Corned beef, Swiss cheese, sauerkraut and Russian dressing on pumpernickel bread, grilled to perfection
- Prime Rib Sandwich ......................................................... 6.25
  - Thinly sliced and served with Swiss cheese and au jus on a toasted bialy
- Innkeeper's Favorite ......................................................... 5.75
  - Mild cheddar, turkey, ham, and a pineapple dipped in egg, rolled in corn flakes and fried golden brown. Served with raspberry preserves.
- Cheeseburger ...................................................................... 4.95
  - Swiss, cheddar, or american
  - All sandwiches served with Inn fries.

- Turkey Pot Pie ..................................................................... 5.25
  - Baked in a crock and topped with sage cornbread
- Quiche du Jour ..................................................................... 5.25
  - Freshly baked and served with fresh fruit
- Italian Frittata Omelet ....................................................... 5.00
  - A three-egg open-face omelet with peppers, onions, mushrooms and black olives topped with cheddar cheese and served with fresh fruit
- Welsh Rarebit ...................................................................... 4.50
  - A tangy blend of cheese served en casserole with toast points and bacon strips
- Wellesley Inn Hot Brown .................................................... 4.95 (Half) 5.95 (Whole)
  - Open face ham and turkey smothered with cheddar cheese sauce, topped with bacon and tomato
- Fisherman's Stew ................................................................ 9.95
  - A combination of swordfish, scallops, shrimp, and mussels in a hearty bouillabaisse broth
- Yankee Pot Roast ................................................................ 7.50
  - Served with traditional gravy, jardiniere vegetables, and Inn fries
- Baked Haddock Indian River .............................................. 8.95
  - Topped with slices of naval oranges and ruby red grapefruit from Florida
- Broiled Native Scholar ....................................................... 7.95
  - Fresh salt cod sprinkled with our crumb dressing
- Lemon Grilled Chicken ...................................................... 6.95
  - Boneless breast seasoned with lemon, white wine, then grilled and topped with garlic butter

**NOTES**

- All entrées are served with garden salad.

- These low fat, low cholesterol selections have been prepared according to guidelines set forth by the American Heart Association.
At the beginning of the nineteenth century, the land on which Wellesley Inn on the Square now stands was owned by a family who operated a tavern across the street. In the middle of the nineteenth century, the land was purchased by the Dana family from which Dana Hall derives its name. Later it was sold to Mr. Calvin Perry (a philanthropic layman) who gave the land to the church, and it is on part of this land that the Wellesley Congregational Church stands.

In 1866, Mr. Henry Fowle Durant, the founder of Wellesley College, bought the land and two years later sold it to Mr. Lewis Wight, a wealthy merchant. The Wight Homestead was one of the showplaces of the newly incorporated Town of Wellesley. In June of 1902, Mr. Wight sold his house on Washington Street to two Wellesley graduates who ran a tea room and inn there. This venture was begun to dispel the belief, held at the end of the nineteenth century, that the four years a girl spent at college destroyed any talent that she might have had for business and domestic affairs.

The Inn was purchased in 1914 by Mr. Jeremiah Bransfield who, between 1914 and 1918, added the pillars which distinguish the Inn. Mr. Bransfield and members of his family operated the Inn for the next 46 years.

In 1960, Mr. and Mrs. William W. White purchased the Inn and another complete renovation and refurbishing took place. This renovation, which included the addition of 56 new rooms, was completed in 1965.

Wellesley Inn on the Square has stood the changing Massachusetts seasons for over 120 years. So we welcome you as our guest, and invite you to enjoy this unique combination of yesterday and today.

Michael Downing
Innkeeper

Credit: Cover Illustration and Menu Design by local Wellesley artist Lee Gorman Smith.