

The Uppercrust



The UpperCrust[®]

WHERE TO BEGIN

CHEESE SPREAD & CRACKERS

Lots of secret ingredients in this Dip.

2.25

GARLIC TOAST, UpperCrust style.

.95

SOUP

Homemade & distinctly different
Seasoned for the Season every day

Mug .95 Bowl 1.50

Onion Soup Gratinée 2.25

TONY'S TEXAS CHILI

Mug 1.50 Bowl 2.50

GARDEN DELIGHTS

GOOD COMPANION, a neat salad to side along with
any meat, topped with alfalfa sprouts.

1.75

SPINACH SALAD, a bed of spinach snuggling with
mushrooms, garbanzo beans, swiss cheese, and
other garden friends.

2.25

SUPER SALAD, a mountain of tomato, turkey, cheese,
onion, and alfalfa sprouts on lettuce and red cabbage.

4.95

VEGETARIAN CHEF, enough to make Cheops quake,
lots of lettuce and spinach, laced with cheddar and swiss
cheeses, avocado, and lots, lots more garden delights.

4.95

MIX-N-MATCH

SOUP & SAMIE, a mug of soup and half a cold sandwich.

2.75

SOUP & SALLIE, a mug of soup and a good companion salad.

2.50

SAMIE & SALLIE, half a cold sandwich and a good
companion salad.

2.95

WINES

HOUSE WINE, Burgundy, Chablis, and Rosé
by the glass.

1.50

WHITE

Blue Nun Liebfraumilch

9.75

Soave Bolla

9.50

Mouton Cadet

11.95

RED

B & G Beaujolais

9.75

Mouton Cadet

11.95

ROSÉ

Mateus

8.75

CHAMPAGNE

Korbel Extra Dry

12.95

N. H. Law requires \$1.00 food purchase in the
dining room w/liquor or wine.

For your curiosity, Richard F. Maynard, portrait painter, writer, inventor,
listed in Who's Who in America, painted these wonderful oils in the
1920's. "The Pendant," which is the focal point of the room and that
which enhances our menu, was painted of his wife, Lorraine.



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GARLIC TOAST, UpperCrust style.

SOUP

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Seasoned for the Season every day

Mug	.95	Bowl	1.50
Onion Soup Gratinee			2.25

TONY'S TEXAS CHILI

Mug	1.50	Bowl	2.50
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GARDEN DELIGHTS

GOOD COMPANION, a neat salad to side along with any meat, topped with alfalfa sprouts.

SPINACH SALAD, a bed of spinach snuggling with mushrooms, garbanzo beans, swiss cheese, and other garden friends.

SUPER SALAD, a mountain of tomato, turkey, cheese, onion, and alfalfa sprouts on lettuce and red cabbage.

VEGETARIAN CHEF, enough to make Cheops quake, lots of lettuce and spinach, laced with cheddar and swiss cheeses, avocado, and lots, lots more garden delights.

MIX-N-MATCH

SOUP & SAMIE, a mug of soup and half a cold sandwich.

SOUP & SALLIE, a mug of soup and a good companion salad.

SAMIE & SALLIE, half a cold sandwich and a good companion salad.

OUR SPECIALTIES

NANCY'S CHICKEN, tender chunks of chicken secretly seasoned and broiled kabob style.

12 OZ. SIRLOIN STRIP, charbroiled to order.

MARINATED STEAK, 8 oz. of boneless steak marinated in our tangy sauce and charbroiled to order.

OLD FASHIONED FISH FRY, strictly fresh fish, deep fried golden brown with our homemade batter and breading.

CHICKEN PARMESAN, a mouthwatering classic.

CHICKEN DIVAN, rich and spicy with a creamy curry broccoli sauce.

BEEF SHORT RIBS, charbroiled Longhorn style.

THE ZESTY CHEESE, aged cheddar melted over tomatoes and onions, served in toasted syrian bread and topped with alfalfa sprouts.

THE UPPERBURGER, charbroiled ground beef on a toasted English muffin topped with bleu, swiss, or cheddar cheese with lettuce and tomato.

TANTALIZING TUNA, a mountain of tasty tuna and crispy green lettuce on our homemade trudi bread.

OUR DAGWOOD, your choice of breast of turkey or imperial ham combined with lettuce, tomato, and mayonnaise.

OUR REUBEN, corned beef, sauerkraut, and swiss cheese lightly toasted and baked on dark pumpernickel.

THE UPPERCRUST, our invention with avocado, chives, parsley, lettuce, tomato, topped with alfalfa sprouts, served in syrian bread.

HOT PASTRAMI, rich and lean, mounded up on trudi or pumpernickel bread and then baked with mozzarella.

BLT, bacon, lettuce, and tomato, on your choice of bread.

May we suggest a cocktail from "The Backroom Lounge"

No electronic equipment is used in preparing your meal, only traditional cooking methods. We ask for your patience when ordering some of our specialties. Check out the boards or ask about more of our specialties being offered today.

BEVERAGES

Cola	.85	Coffee, Sanka	.40
Sprite	.85	Milk	.65 .90
Gingerale	.85	Hot Chocolate	.50
Perrier	1.25	Diet Pepsi	.95
Ginseng Rush - a herbal beverage popular in 1906.			1.50

NAME THAT JUICE

ORGANIC JUICES:	V8	
Pineapple Coconut	Cranberry	
Apple Strawberry	Grapefruit	
Apple Raspberry	Orange	.75

NAME THAT TEA

Red Zinger	Mellow Mint
Morning Thunder	Chamomile
Roastaroma	Orange Spice
Lemon Mist	Regular

BREW

ON DRAUGHT			
Schlitz	.75	Beck's Dark	1.50 Michelob 1.00
DOMESTIC	1.10	IMPORTED	1.75
Miller		Heineken • St. Pauli Girl	
Miller Lite		Dos Equis • Bass Ale	
Budweiser		Molson Ale • Labatts	

All prices plus 7% Meals & Rooms Tax

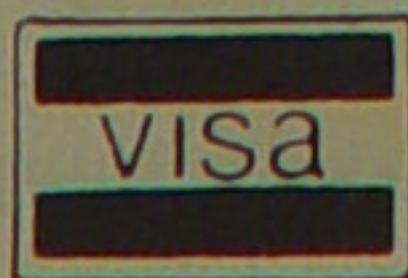
DESSERTS

CARROT CAKE, our homemade variety.	1.50
NEUFCHATEL CHEESE CAKE, topped with strawberries and real whipped cream.	2.25
STRAWBERRY SUNDAE, all natural ice cream, smothered with strawberries and sauce topped with real whipped cream.	1.95
HOT FUDGE SUNDAE, all natural ice cream, melting with the best fudge in town and topped with real whipped cream.	1.95
ICE CREAM, by the dish, featuring Breyer's all natural.	1.25
HOMEMADE GIANT COOKIE, oatmeal and raisin or chocolate chip.	.95
LIQUEUR PARFAIT, your favorite liqueur over all natural ice cream and real whipped cream.	2.50
BABA AU RUM, french pastry in rum sauce.	1.95

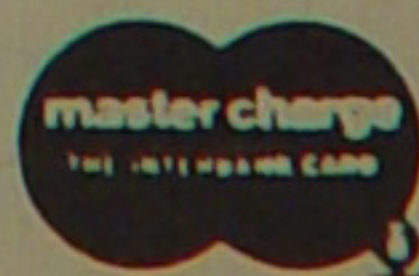
**The
Uppercrust[®]
Restaurant**

at
**The Meeting Place
Washington Street
Conway, New Hampshire
(603) 447-5439
Open Daily**

We hope you have enjoyed your
experience here! Please feel free to take a
menu home with you. Thank you for coming.



DINERS CLUB



accepted