

Source 1: Menu for Thanksgiving Day (1870)

4-1275

GRAFF

EVERETT HOUSE
EYRON A. BALDWIN & CO., Proprietors.



Cor. Clark and Van Buren Streets.

HOURS FOR MEALS.

Breakfast from 6½ to 9.
Supper at 6.

SUNDAY.

Breakfast from 8 to 10.
Supper at 6.

Parties wishing extra seats at Dinner will please give notice at the office.

All Meals and Lunches served in rooms, or Desserts taken from the table will be charged extra.

All articles not on the Bill of Fare charged extra.

INGENSOHL BROS., Printers, 184 South Water Street, cor. La Salle.

ANNUAL Thanksgiving Dinner, EVERETT.

Thursday, Nov. 24th, 1870. 4 P. M.

Claim.	Soup.	Hunter's.
	Oysters.	
	FISH.	
	Boiled Muscalonge, Anchovy Sauce.	
BOILED DISHES.	Wild Goose,	ROAST DISHES.
Venison,	Venison,	Antelope.
	COLD DISHES.	
Fresh Salmon,	Raw Oysters,	Fresh Lobsters.
Oyster Patties,	Fried Oysters,	Escalloped Oysters.
	SIDE DISHES.	
Roast Black Bear,	Roast Grey Duck,	
Roast Buffalo,	Roast Quail,	
Roast Elk,	Roast Wood Duck,	
Roast Antelope,	Roast Lake Duck,	
Roast Wild Turkey,	Roast Sand Hill Crane,	
Roast Prairie Chicken,	Roast Red Head Duck,	
Roast Saddle Venison,	Roast Teal Duck,	
Roast Canvas Back Duck,	Roast Shovel Bill Duck,	
Roast Mallard Duck,	Roast Oppossum,	
Roast Wild Goose,	Roast Partridge,	
Roast Brants,	Roast Snake Tail Duck,	
Roast Fox Squirrel,	Roast Grey Squirrel,	
Roast Black Squirrel,	Broiled Quail, on Toast,	
Broiled Rice Birds,	Broiled Snipe,	
Broiled Marsh Birds,	Broiled Reed Birds,	
Broiled Plover,	Broiled Venison Steaks,	
Broiled Butter Balls,	Broiled Squirrels,	
Broiled Blue Wing Teal,	Broiled Yellow Legs.	
Broiled Rabbits,		
	RELISHES.	
Worcestershire Sauce,	Horse Raddish,	
French Mustard,	Olives,	
	Pickled Beets.	
	VEGETABLES.	
Broiled Potatoes,	Mashed Potatoes,	
Oyster Plant,	Boiled Cabbage,	
Boiled Rice,	Stewed Tomatoes,	
Mashed Turnips,	Green Corn,	
	PASTRY.	
CAKE—Delicate Frosted,	Vanilla Frosted,	
Chocolate Frosted,	Fruit Frosted,	
PUDDING—Everett Plum, Brandy Sauce;	Cocoa Nut Frosted,	
PIES—Mince,	Lemon,	
	Pumpkin,	
	Cocoa Nut,	
Almonds,	Pocan Nuts,	
Extra Catawba Grapes, from J. H. Ammon's Vineyard, Collamer, Or.	Maccaroni	
English Walnuts.	Raisins,	
	French Coffee,	
	Vanilla Ice Cream,	
	Oranges,	
	Doc English, Orleans Co., N. Y., Apples,	

EVERETT HOUSE--Wine List.

CHAMPAGNE.

H. G. Mumm & Co.'s Dry Verzenayqts \$3 50
H. G. Mumm & Co.'s Dry Verzenaypts 2 00
Piper Heidsieckqts 3 50
"pts 2 00
Paris Exposition -- "Pleasant Valley,"qts 3 00
Paris Exposition -- "Pleasant Valley,"pts 2 00
Catawba Creamqts 3 00
"pts 2 00
California Sparklingqts 3 00
Heidsieck & Co.qts 3 50
Dry Schreiderqts 3 50

CLARET.

Table 1 00
St. Loubes 1 25
Medoc 1 50
St. Julien Bordeaux 1 50

SHERRY.

From Henry Atkins & Co., Boston.	
Ashburton's Amontillado, very dry3 00
" " extra fine 6 00
and delicate 3 75
Truxillo, dry and delicate 3 50
Yreate 2 50
Club 2 00
Hiersteener Hoek 2 00

BRANDY.

From Henry Atkins & Co., Boston.	
Otard, Deputy & Co., 1848 \$3 00
Hennessy's Cognac Vieux 4 00
Pellevoisin's Cognac Pale 5 00
Hennessy's dark 4 00
" pale 4 00

NATIVE WINES.

Longworth's Sparkling Catawbaqts 3 00
" " " " " " " "pts 2 00
Empire Sparkling Catawba 2 00

CALIFORNIA WINES.

Grape Brandy 2 50
Hock Folsom Vintage, 1862 2 00
Port, very fine 2 50
Angelen, rich and fruity 2 50
Mound Vineyard 2 00
White Sonoma 1 00
Claret 1 00

LIQUEURS.

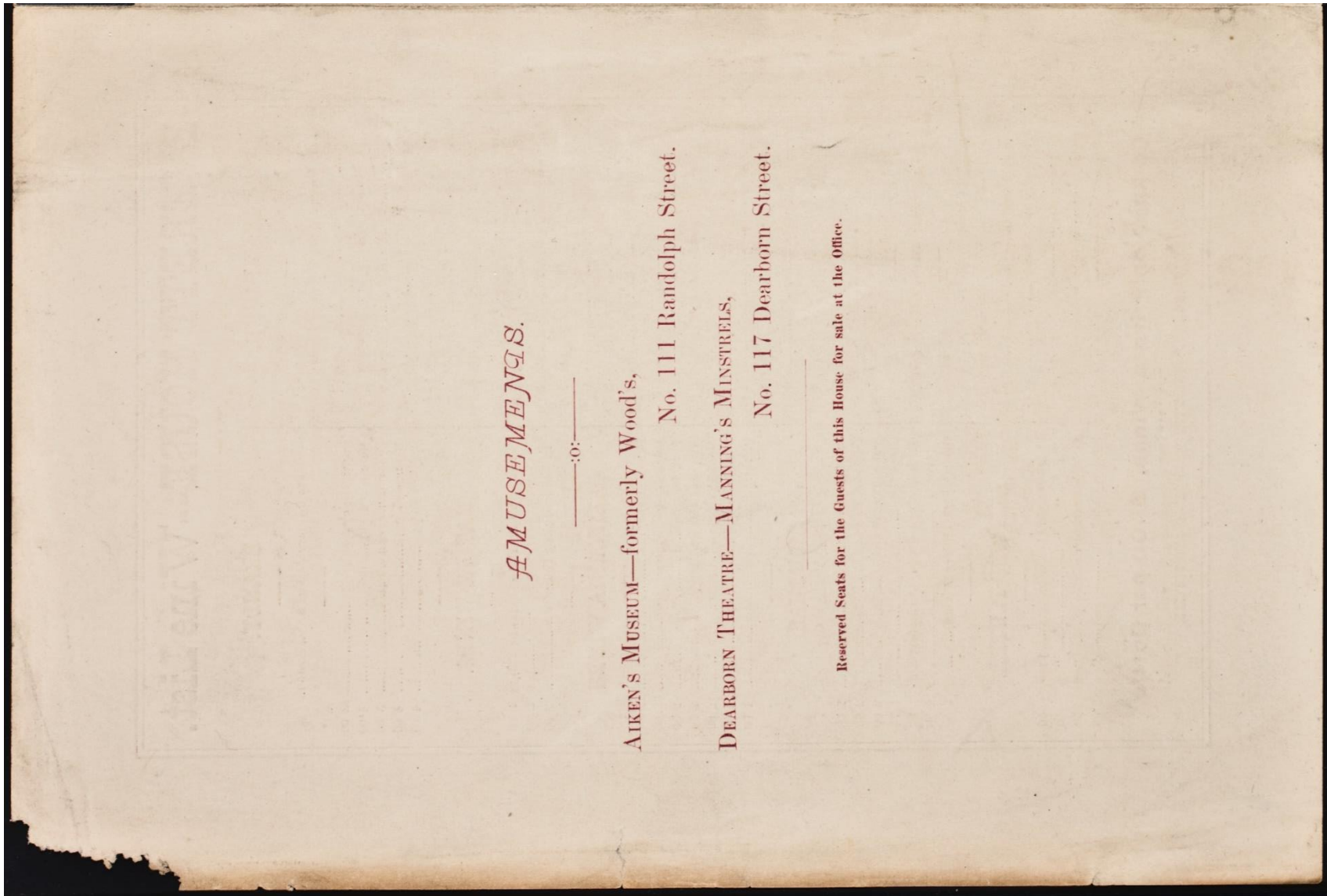
Old Rye Whisky 2 00
Imperial Bourbon 2 00
Lodon Dock Whisky 2 00
Olane Rum 1 75
Old Tom Cordial Gin, (Sir Robert Bur- 2 50
ritt's) 2 50
Queen's Port, (Henry Atkins) 2 50

ALE AND PORTER.

Muir's Scotch Alepts 50
Ryans " " " " 50
Jeffrie's Sparkling 50
London Porter 50

Corkage on Private Wines, \$1.00 per Bottle.

WATERS ARE FURNISHED WITH WINE CARDS AND PENCILS.



Source 2: "Now what would you do in a case like this?" (1912)

