

The Historic Huntsville Quarterly

Volume 10
Number 3 *Special Combined Issue*

Article 6

3-20-1984

Reminders of The Good Old Days

Historic Huntsville Foundation

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Recommended Citation

Historic Huntsville Foundation (1984) "Reminders of The Good Old Days," *The Historic Huntsville Quarterly*: Vol. 10: No. 3, Article 6.

Available at: <https://louis.uah.edu/historic-huntsville-quarterly/vol10/iss3/6>

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.....MENU.....

Oyster Soup

Celery Lettuce Olives
Mixed Pickles Chow Chow

FISH

Baked Pickerel—Butter Sauce

ROASTS

Prime Beef, Demi Glace
Turkey—Sage Dressing, Cranberry Sauce

BROILED

Saddle of Venison, Current Jelly
Haunch of Bear, Brown Gravy

Cherry Junc

ENTREES

Pineapple Fritters—Brandy Sauce
Frog Legs—Tartar Sauce

Corn Bread Butter Milk
Chicken Salad Oyster Patties
Asparagus Tips on Toast

VEGETABLES

Mashed Potatoes Stewed Tomatoes
Egg Plants in Batter
Sugar Corn Candied Yams

DESSERT

Mince Pie Pumpkin Pie
Plum Pudding—Brandy Sauce
Peach Ice Cream Assorted Cake
Charlotte Russe Fruit
Mixed Nuts and Raisins
American Cheese Edam Cheese Flake Crackers
Tea Coffee Milk

FRUITS, ETC.

Grapefruit Juice	10c; 20c; 25c	Orange Juice	10c; 20c; 25c
Baked Apple with Milk	15c	Tomato Juice	10c; 20c; 25c
Baked Apple with Pure Cream	25c	Fruit Salad	25c
		Half Grapefruit	15c

TOAST AND CEREALS

Dry or Buttered Toast	10c	Oatmeal, Cream	20c
Milk Toast	25c	Oatmeal, Milk	15c
French Toast	30c	Grape Nuts	15c
Cakes and Coffee	25c	Corn Flakes	15c
Doughnuts	10c	Bran, Post's or Kelloggs', with Cream 20c; Milk	15c

SOUPS TO ORDER

Chicken	15c	Vegetable	15c
Tomato	15c	Chili Con Carne	20c

STEAKS, CHOPS, ETC.

Sirloin Steak	1.00	Lamb Chops	45c
Small T-Bone Steak	75c	Veal Chops	45c
Club Steak	50c	Fried Ham or Bacon	40c
T-Bone Steak	1.25	Fried Onions with the above orders	15c
Porterhouse Steak	1.25	Mushrooms	20c
Beef Tenderloin Steak	75c	Breaded, extra	20c
Pork Tenderloin	50c	Tomato or Spanish Sauce, extra	20c
Hamburger Steak	40c		
Pork Chops	50c		
Veal Cutlets	40c		

EGGS AND OMELETTES

Two Eggs Fried or Boiled	25c	Plain Omelette	25c
Three Eggs Fried or Boiled	30c	Onion Omelette	30c
Two Poached Eggs on Toast	30c	Tomato Omelette	30c
Three Poached Eggs on Toast	35c	Bacon or Ham Omelette	40c
Ham & Eggs	40c	Cheese Omelette	35c
Bacon and Eggs	40c	Spanish Omelette	45c
Minced Ham and Scrambled Eggs	45c	Mushroom Omelette	50c
		Jelly Omelette	35c

SALADS

Chicken Salad	35c	Sliced Tomatoes	20c
Lobster	50c	Sliced Cucumbers	20c
Salmon Salad	25c	Head Lettuce	20c
Combination Salad	25c	Celery	25c

Hotel Twickenham Cafe Menu - November 2, 1941.

Fare

SANDWICHES

Boiled Ham.....	20c	Cold Chicken Sandwich.....	20c
Fried Ham or Bacon.....	20c	Cold Tongue Sandwich.....	20c
Ham or Bacon and Egg.....	20c	Roast Beef Sandwich.....	15c
Denver Sandwich.....	20c	Imported Sardine Sandwich.....	25c
Egg Sandwich.....	10c	Swiss Cheese Sandwich.....	10c
American Cheese Sandwich.....	15c	Hamburger Sandwich.....	15c
Pork Chop Sandwich.....	20c	Hot Roast Beef Sandwich.....	20c
Club House Sandwich.....	40c	Steak Sandwich.....	25c
Roast Pork Sandwich.....	20c		

OYSTERS IN SEASON

Half Dozen Stewed.....	30c	Half Dozen Fried.....	40c
Dozen Stewed.....	50c	Half Dozen Raw.....	30c

DRINKS

Coffee, Cup 5c; Pot.....	10c	Buttermilk.....	05c
Hot Tea, Cup 5c; Pot.....	10c	Ice Tea, Small 5c; Large.....	10c
Sweet Milk, Small.....	10c	Postum, Cup.....	10c
Sweet Milk, Large.....	15c	Pure Cream, Glass.....	25c

COCKTAILS

Shrimp.....	20c	Pineapple Juice.....	15c
Oyster.....	20c	Sauer Kraut Juice.....	10c
Assorted Fruit.....	20c	Orange Juice.....	10c
Tomato Juice.....	10c	Lemonade.....	15c
Grapefruit.....	15c		

DESSERT

Stewed Prunes.....	10c	Home Made Pies Slice.....	10c
Ice Cream.....	15c	Cake.....	10c

DRINKS

Whiskey & Gin	Min.	½ Pt.	Whiskey & Gin	Min.	½ Pt.	Wine	
Old Grand-Dad	.35	1.40	Barclay Select	.20	.65	Budweiser Beer	.16
Canadian Club	.35	1.40	Glenmore	.20	.70	Schlitz	.16
Royal Banquet Sc.	.35		Mattingly-Moore	.25	.80	Cooks	.11
Paul Jones	.25	.80	Spot Bottle	.20	.70	Sterling	.11
Four Roses	.30	1.10	Treasurer Hill	.15	.60	Red Top	.11
Seagram 7-Crown	.30	1.00	Mint Spring	.15	.60	Burger Ale	.11
Seagram 5-Crown	.25	.80	Green River	.15	.60	Chevy Ale	.11
Calvert Special	.25	.80	Three Feathers	.20	.70	Goble	.10
Calvert Reserve	.30	1.00	Hiram Walker Gin	.20	.60		
Barclay G. Label	.25	.80	Mr. Boston Gin	.20	.60		
Mr. Boston	.25	.75					

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 MENU 

COCKTAILS

FRESH OYSTER-----FRESH SHRIMP

SOUPS

SPLIT PEA-----CREAM OF PEANUT BUTTER

ENTRIES

- | | |
|---|--------|
| 1. WESTERN T-BONE STEAK & POTATOES----- | \$1.00 |
| 2. CHOICE GRILLED SIRLOIN STEAK----- | .85 |
| 3. FILET MIGNON STEAK--MUSHROOM SAUCE---- | .85 |
| 4. TWO CHOICE VEAL CHOPS----- | .75 |
| 5. GRILLED K.C. CLUB STEAK----- | .75 |

VEGETABLES

TURNIP GREENS-----BAKED SWEET POTATO
 COLE SLAW-----LIMA BEAN
 ASPARAGUS TIPS-----SNOW PLEEK POTATO
 .80¢ SPECIAL

ROAST BEEF WITH BROWN GRAVY
 ROAST LEG OF LAMB WITH MINT JELLY
 SOUTHERN STYLE ROAST BEEF HASH
 CALF'S LIVER WITH PARSNIP BACON
 GRILLED SPANISH MACKRELL-----MELTED BUTTER

SALADS

PINEAPPLE & APPLE-----LETTUCE AND TOMATO
 COMBINATION-----PEAR WITH COTTAGE CHEESE

DESSERTS

CHERRY COBBLER-----COCONUT PIE-----ICE CREAM
 SOUP TWO VEGETABLES SALAD DESSERT ON DINNER

"See America First"

Specials of the Day Menu clipped on the Hotel
 Twickenham Cafe Menu, November 2, 1941.