

COBB'S MILL INN



Weston, Conn.

M E N U

Menu purchased from Ebay by Lynne Barrelle. Although there is no year, our best guesstimate is the early 30's.



Photo courtesy of the Weston Forum 2/07/02



Cobb's Mill Inn, a longtime local fixture, was recently put on

Historic Cobb's M

Photo courtesy of the Weston Forum 2/07/02

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DINNER FRIDAY, MAY 26TH.

MANHATTAN CLAM CHOWDER	TOMATO JUICE COCKTAIL	
CONSONME CAROLINE	JELLIED MADRILENE	
HALF GRAPE FRUIT		

SOFT SHELL CRABS, SAUTE AMANDINE	\$ 1.60	
FRESH SEA FOOD, MARSELLAISE	1.50	
FRIED DEEP SEA SCALOPS WITH BACON	1.50	
BAXED HALIBUT STEAK, FLAMANDE	1.40	
BROILED SHAD ROE, MIRABEAU	1.60	
BROILED SWEETBREADS, CHAMPIGNON	1.50	
SCALOPPINE OF VEAL AL MARSALA	1.50	
SPAGHETTI ITALIENNE, MIXED GREEN SALAD	1.25	
VEAL CHOP EN CASSEROLE, BOURGEOISE	1.40	
BROILED CALF LIVER STEAK WITH BACON	1.50	
CHARCOAL BROILED SPECIAL SIRLOIN STEAK	2.00	
" " " LIVE LOBSTER, DRAWN BUTTER	2.00	
HALF ROASTED STUFFED NATIVE CHICKEN	1.50	
" " " COLD ROASTED NATIVE CHICKEN, SALAD A LA MAISON	1.50	
FRESH VEGETABLES	MIXED GREEN SALAD	

HOME MADE APPLE OR MINCE PIE		
" " " VANILLA ICE CREAM, CHOCOLATE SAUCE		
" " " BUTTER PECAN, STRAWBERRY OR RASBERRY ICE CREAM		
FROZEN PUDDING		
CHARLOTTE RUSSE		
STRAWBERRY SHORT CAKE		
PICE PUDDING * CARAMEL CUSTARD		
STEWED PRUNES OR APRICOTS * BAKED APPLE		
CRUYERE, CAMEMBERT, GORGONZOLA OR BEL PAESE CHEESE		

TEA	COFFEE	MILK
ICED TEA OR COFFEE AND PIE A LA MODE, 15 CENTS EXTRA.		