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Riggs House.

BREAKFAST.

FRUIT.

Apples and Oranges.

Coffee, Chocolate, Oolong, Old Hyson, and English Breakfast Tea.

FISH.

Fried *Flounders* Potomac Herring. Fried *Perch* Broiled Salt Mackerel.
Fried Smelts.

BROILED.

Sirloin Steak. Mutton Chops, Tomato Sauce. Calf's Liver. English Breakfast Bacon.
Ham. Pig's Feet. Pork Chops. Tripe.

FRIED.

Hashed Meat. Ham and Eggs. Fish Balls. Hashed Fish. Indian Pudding.
Hashed Turkey. Veal Cutlets, Breaded. Oysters. Sausage.
Stewed Tripe. Stewed Kidney. Stewed Chicken. Stewed Oysters.

EGGS.

Boiled, Fried, Scrambled, Poached, and Shirred.
Omelets, Plain, or with Parsley, Onions, Tomatoes, Ham, Kidney, or Cheese.

POTATOES.

Baked, Fried, Stewed, and Lyonnaise Potatoes.

BREAD.

French Bread. French Rolls. Graham Rolls. Dry Toast. Milk Toast.
Corn Bread. Vienna Rolls. Oatmeal Mush. Hominy Grits.
Cracked Wheat. Griddle Cakes.
Buckwheat Cakes.

Lunch, 12 to 2; Dinner, 5 to 7; Tea and Supper, 8 to 11.

FOR CHILDREN AND SERVANTS:

Breakfast, 7; Lunch, 12; Dinner, 5.

A first-class Caf^e attached to the
House for Ladies and
Gentlemen.