



ROCHESTER, N. Y.

D. & H. & DANOLDS,

 & Proprietor.



DINNER.

Thursday, April 14, 1881.

SOUP.

English Beef.

FISH.

Baked White, Brown Sauce.

Steamed Halibut, English Style.

BOILED.

Ham.

Corned Beef with Cabbage. Leg of Mutton, Caper Sauce.

Fresh Beef Tongue.

ROAST.

Ribs of Beef, Brown Sauce.

Saddle of Mutton with Jelly.

Lamb, Mint Sauce.

Loin of Pork, Apple Sauce.

COLD.

Corned Beef.

Roast Beef.

Mutton.

Pork and Beans.

Ham.

ENTREES.

Macaroni a la Americaine.

Welch Rarebit.

Veal Pot-Pie, English Style.

Salad of Cabbage, au Parisienne.

VEGETABLES.

String Beans.

Stewed Parsnips.

Mashed Potatoes.

Boiled Potatoes.

Cabbage.

SWEETS AND DESSERT.

Steamed Puff Pudding, Brandy Sauce.

Sliced Apple Pie.

Lemon Merange. *Pie*

Fruit Cake.

Mottoes.

Crullers.

Lemon Cake.

Chocolate Cake.

Oranges.

Apples.

Assorted Nuts.

Raisins.

Crackers and Cheese.

TEA and COFFEE.



MEAL×HOURS

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BREAKFAST.

6:00 to 10:00.

DINNER

12:30 to 2:30.

SUPPER.

6:00 to 8:30.

SUNDAY.

Breakfast, 8:00 to 10:00.

Dinner, 2:00.

Supper, 6:00 to 8:00.

