

The Toll House
17 09
Kenneth & Ruth Wakefield

Whitman, Mass. Route Eighteen



With **TOLL HOUSE DINNERS** we serve

A Choice of SOUPS TOLL HOUSE COCKTAIL TOMATO COCKTAIL
 FRESH CRAB COCKTAIL FRUIT CUP FRAPPED FRUIT JUICES
 TWO FRESH VEGETABLES AND A SALAD
 ASSORTED HOT BISCUITS RELISHES AND CHEESE TRAY
 CHOICE OF DESSERTS BEVERAGE

★
BROILED LIVE LOBSTER \$2.25

A large lobster with the stuffing which made Toll House famous

★
LOBSTER THERMIDOR \$2.25

Lobster meat in a sherry and mushroom sauce put back into the shell, buttoned up with mushroom caps and browned nicely

★
COLD BOILED LOBSTER \$1.75

A large, whole lobster served in or out of the shell—hot if you wish

★
LOBSTER NEWBURG \$1.75

Large juicy chunks of lobster in a sherry sauce

★
LOBSTER SALAD \$1.75

Lobster fresh from nearby shores twice a day

★
BROILED TENDERLOIN OR SIRLOIN STEAK \$2.00

The choicest obtainable beef, cut nice and thick

★
LUNCHEON STEAK \$1.75

★
FILET MIGNON \$2.50

A thick juicy steak with large plump mushrooms

★
BROILED CHICKEN \$1.50

Half a plump broiler rubbed with butter and broiled to the King's taste

★
FRIED BONELESS CHICKEN \$1.65

Half a broiler, boned and fried crisp and brown in butter

★
CHICKEN A LA KING \$1.40

Large pieces of chicken in a rich chicken and cream sauce with mushrooms and other good things

★
BROILED LAMB CHOPS \$1.50

Cut double thick, one of the Toll House favorites

★
ONE LAMB CHOP \$1.25

Toll House Special

WEEK DAY LUNCHEON OR SUPPER

A Choice of SOUPS TOMATO COCKTAIL FRAPPED FRUIT JUICES
 Different Meat and Fish Entrees are Served Each Day
 TWO FRESH VEGETABLES AND A SALAD
 ASSORTED HOT BISCUITS RELISHES AND CHEESE TRAY
 A CHOICE OF DESSERTS BEVERAGE

\$1.25

WEEK DAY LUNCHEON PLATE

A Choice of SOUPS TOMATO COCKTAIL TOLL HOUSE COCKTAIL
 FRUIT JUICE COCKTAIL
 CHICKEN SHORTCAKE
 A BOUQUET OF SALADS
 HAM BAKED WITH CHEESE RELISHES
 FRESH MUSHROOM OMELETTE AND
 OPEN CHICKEN SALAD SANDWICH CHEESE TRAY
 FILET OF SOLE—RAREBIT SAUCE
 CHICKEN SALAD ON PINEAPPLE RING
 CROUSTADE OF DEVILLED FRESH CRAB
 FRESH VEGETABLE PLATE WITH BACON
 BROILED FRESH MUSHROOMS WITH BACON
 FRESH FRUIT SALAD—FINGER SANDWICHES
 BAKED BEANS—BROWN BREAD—FISH CAKES
 FRESH VEGETABLES HOT BISCUITS DESSERT BEVERAGE

\$1.00

SUNDAY SUPPER

A Choice of SOUPS TOMATO COCKTAIL FRAPPED FRUIT JUICES
 Chicken Patty Fresh Fruit Salad Fresh Crab Newburg
 Fresh Crab Salad Chicken Salad Lobster Patty
 TWO FRESH VEGETABLES AND A SALAD
 ASSORTED HOT BISCUITS RELISHES AND CHEESE TRAY
 A CHOICE OF DESSERTS BEVERAGE

\$1.25

We will gladly serve you this menu on any week-day

★ ★ **A LA CARTE** ★ ★

SOUPS

TOMATO BISQUE . . .25 ONION AU GRATIN . .30 CHICKEN . .25
 LOBSTER STEW . . \$1.00

MAIN COURSES

BROILED LIVE LOBSTER . . \$1.75 MINUTE STEAK \$1.00
 COLD BOILED LOBSTER . . . 1.25 HALF BROILED CHICKEN . . . 1.25
 LOBSTER NEWBURG 1.25 CHICKEN A-LA KING 1.00
 BROILED TENDERLOIN STEAK 1.50 BROILED LAMB CHOPS—TWO 1.00
 BROILED SIRLOIN STEAK . . . 1.50 BROILED LAMB CHOP—ONE75

SALADS

SERVED WITH FRENCH FRIED POTATOES—HOT BISCUITS
 LOBSTER SALAD \$1.40 TOMATO & CUCUMBER SALAD .60
 CHICKEN SALAD 1.00 FRESH FRUIT SALAD80
 VEGETABLE SALAD80 FRESH CRAB SALAD85
 DINNER SALAD25

SANDWICHES

OPEN SLICED CHICKEN85 OPEN CLUB85
 OPEN CHICKEN SALAD75 TOMATO, BACON, LETTUCE . .35
 OPEN LOBSTER95 TOMATO, CUCUMBER, LETTUCE .35
 Served with FRENCH FRIED POTATOES PLAIN CHICKEN50



We Are Ten Years Old!

Toll House and Ruth Wakefield's Cook Book will be ten years old in August. To mark this occasion we have revised our Cook Book, adding several new chapters,—all our new dishes, and many illustrations in color of our foods, arranged by the author.

\$2.50

Gift-wrapped for mailing

★
SUNDAY and HOLIDAY DINNER

\$1.75

A more elaborate dinner than the week day meal with a different menu each week, is served from noon until five.

★
 Any of our Breads and Pastries are available for you to take home.

★
 Cigarettes Cigars
 Toll House Candies

Your waitress will gladly serve you saccharine in tablet or powdered form, if you wish.

OPEN THE YEAR 'ROUND
 from
 12 NOON TO 9 P. M.

★
AFTERNOON TEA

Except on Sundays and Holidays

CINNAMON TOAST AND TEA OR COFFEE . \$.40
 WAFFLES AND TEA OR COFFEE50
 TOAST AND MARMALADE, TEA OR COFFEE .40
 ICE CREAM OR CAKE AND COFFEE40
 Served from three to five

★
TOWN CRIER MENU FOR BOYS AND GIRLS

★
 Let us entertain your Business Conference group, Bridge, Shower, Wedding, Bon Voyage, or Birthday Party.

Wouldn't you like to be a guest at your own party without the worries of details such as flowers, table arrangements and menu? We have many choice table appointments brought from our travels about the world. Our hostesses will be glad to let you select your choice and also prepare a special menu for you. There is no extra charge for this nor for a private room. Of course reservations in advance are necessary for this service.

Toll House

★ ★ ★ ★ In August of 1930 we purchased Toll House which was built in 1709. It had been used as a toll house during the days when the whaling industry was at its height. Being just half way between Boston and New Bedford it made an ideal place for stage coach passengers to eat, while toll was paid and horses were changed. The road was built by a private corporation and ran between this corner and what was then known as Westcreek, to Joppa, which is between East Bridgewater and Bridgewater.

★ ★ Many interesting tales have come down the years concerning activities which took place in the house during the Revolutionary war and in years past. The father of Frank Vining Smith, famous for his marine paintings, lived here as a boy and he has told us many a tale of the happy hours spent playing in the house.

★ ★ Both of us had been in foods work previously, Mr. Wakefield being with a large packing concern and Mrs. Wakefield had been a dietitian and lecturer. Feeling that there was an opportunity in this vicinity for an eating place serving the finest obtainable foods, carefully cooked and served as nicely as one would like in one's home, with a pleasant atmosphere, we started in business, having a male assistant and one waitress.

★ ★ The little house had room for seven tables; in three years time it had grown to take care of sixty-four tables and we now serve one thousand to two thousand guests a day during our busy season. Our original male assistant as chef and the first waitress are still with us, assisted by over one hundred others of the organization.

★ ★ As years have gone by we have increased the size of the kitchen several times and have modernized it in every way possible. We are told it is one of the finest and most immaculate of its type. The Terrace was added in 1932 and rebuilt as a permanent room in 1940 while the Garden Room was built in 1936.

★ ★ We are striving always towards building Toll House up to our ideals of the utmost in cuisine. An immaculate kitchen with fine equipment to assist those working in it creates a happy atmosphere which we invite you to share by visiting "behind the scenes."

★ ★ *Small quantity* cooking, we still believe, gives the best results in flavor and appearance and we are convinced that there are *no substitutes* for butter, cream, eggs, fresh fruit and fresh vegetables in preparing a fine meal.

★ ★ Toll House is under the constant supervision of the owners

Kenneth and Ruth
Wakefield ★ ★ ★