

Dobbin House Tavern

89 Steinwehr Ave 17325-2811 · +17173342100 · Updated: Jan 14, 2026

[View online menu](#)



MAIN 3

Baked Chicken Dinner \$10.95

Lightly Breaded and Baked, Boneless Breast of Chicken. Served with Applesauce or Tossed Salad, Potato & Breads

Pasta with Tomato Sauce \$8.50

Served with Applesauce or Salad & Breads

Baked Shrimp Dinner \$12.95

Baked, Lightly Breaded Jumbo Shrimp, served with Applesauce or Salad, Potato and Breads

DINNER BUFFET 5

Salad And Bread Bar

lavish 25 item salad bar, fresh baked breads.

Entrees

chicken coq au vin, baked ham with pineapple raisin sauce, stuffed shells and tomato sauce.

Vegetables

rice pilaf, oven roasted red potatoes, buttered dilled carrots, green beans almondine.

Desserts

fudge brownies, blueberry trifle, gingerbread with lemon sauce, colonial pudding cake.

Beverages

coffee, tea, or iced tea.

SPECIAL DINNER BUFFET 5

Salad And Bread Bar

lavish 25 item salad bar, fresh baked breads.

Entrees

select three - one from each (chicken, seafood, beef tips). chicken: hunters style, coq au vin, garden style, cacciatore; seafood: diane, newburg, creole, potpourri, beef tips: stroganoff, diane, peppered with mushroom, garden style; ham with pineapple raisin sauce; prime rib carved (add \$6 per person).

Vegetables

select four: rice pilaf, mashed potatoes, oven roasted red potatoes, glazed sweet potatoes, o'brien potatoes, buttered corn, buttered dill carrots, green beans almondine, broccoli and cauliflower with cheese sauce, seasonal mixed vegetables.

Desserts

select three: chocolate cake, fudge brownies, colonial pudding cake, gingerbread with lemon sauce, fruit tarts, blueberry trifle, cherry crumb pie, chocolate mousse.

Beverages

coffee, tea, or iced tea.

THREE ENTREE DINNERS 5

Tossed Salad

with herb dressing.

Home Baked Breads

Entree

choice: baked chicken hunters style, broiled fillet of salmon, primal rib of beef, baked potato, seasonal vegetable.

Dessert

Beverages

coffee, tea, or iced tea.

GOOD AND PLENTY DINNERS 4

Tossed Garden Salad

with homemade dressing

Hot Home Baked Breads

with whipped butter

Entree

choices: broiled flounder with lemon butter; baked chicken with mushrooms, supreme sauce; baked smithfield ham with pineapple raisin sauce.

Extras

baked white potato; seasonal vegetable; chocolate cake; coffee, tea, or iced tea.

APPETIZERS 1

Cup Of Homemade Soup \$3.50

SALADS 3

Tossed Garden Salad

with vegetable toppings and homemade herb dressing.

Spinach Salad

with toppings and hot bacon dressing. \$1.50 extra.

Caesar Salad

with toppings and caesar dressing. \$1.50 extra.

ENTREES 4

Baked Chicken	\$22.00
stuffed with cornbread stuffing.	
Petite Filet Mignon	\$31.00
served au jus.	
Maryland Crab Cakes	\$31.00
two 4 oz. broiled jumbo lump crab cakes.	
Filet Mignon And Lobster Tail	\$43.00
6 oz. filet mignon, 6 oz. lobster tail.	

VEGETABLES 2

Baked Potato
Seasonal Vegetable

DESSERTS 7

Chocolate Mousse
Fruit Tarts
Fudge Brownies
Gingerbread With Lemon Sauce
Blueberry Trifle
Cherry Crumb Pie
Colonial Pudding Cake

BEVERAGES 3

Coffee
Tea
Tea

TIPPLING DRINKS - DOBBIN HOUSE DRINKS 3

Rum Bellies Vengeance
The drink of the Dobbin House! An absolutely incredible concoction of the light & dark rums, exotic liqueurs, & fruit juices, the potency of which mandates a limit of two (2) per customer. Truly, a genuine bargain

Don's Derring-Do

We twisted our bartenders arm 'til he divulged his secret recipe for this flavored blend of apricot brandy, orange & pineapple juices, & southern comfort

Philadelphia Fish House Punch

Rev. Dobbin may well have discovered this comingling of rum, brandy, peach brandy, & fruit juices while hobnobbing with the likes of washington & jefferson at philadelphia city tavern

SOUPS & APPETIZERS 5

Porridge of the Day	AVAILABLE OPTIONS
Homemade soup made here by carefully boiling over coals with no smoke or dirt therein from stirring the fire. Served up hot & delicious in a pipkin with sippets	1 Gill: \$4.95 2 Gills: \$5.95

Baked King's Onion Soup	\$7.25
Freshly made with beef and a variety of cheeses on top, baked in a 'quick' oven to succulent tenderness, and served up hot and delicious in a tureen with sippets	

Warm Maryland Colony Crab Dip	\$16.95
A Dobbin House favorite, warm & creamy served with toasted foccacia bread.	

Maryland Colony Crabcake	\$14.25
Broiled lump crab cake served up hot. Succulently delicious	

Shrimp Cocktail	\$14.50
Steamed over a gill of beer and selected seasonings. Served with cocktail sauce.	

GARDEN STUFF 7

Adams Delight	\$14.50
Native fresh fruit of the season, assortment of cheeses accompanied by homemade sweet breads & sweet cheese dip	

Spinach Salad	\$9.25
Fresh mushrooms, black olives, croutons, bacon cook'd eggs & onionin company, served with hot bacon dressing	

Caesar Salad	\$9.25
Fresh, crisp romaine lettuce croutons tossed with a creamy caesear dressing, croutons, onions and parmesean cheese.	

Salamagundi	\$15.25
Fresh garden greens with the lean of smokehouse ham, turkey, cook'd eggs, swiss & provolone cheese. Served with a hearth baked roll	

Springhouse Spread	\$15.25
Fresh Garden greens tossed with nuts and served with smoked turkey, apples, herb dressing, dried cranberries, bleu cheese crumbles and homemade sweet bread.	

Date Nut Bread	AVAILABLE OPTIONS
Homemade sweet bread served with cream cheese	One serving: \$4.50 Loaf: \$16.00

Vegetables

\$4.95

Our Fertile Pennsylvania Countryside Supplies the finest of vegetables. We search the markets for the best and freshest. Your servant will be happy to describe the seasonal favorite prepared for today

SPECIALS OF THE TAVERN 11

Grilled Marinated Chicken Breast Sandwich	\$14.00
A tender boneless breast of chicken layed to rest over night in a delicate wine & herb marinade. Then charcoal grilled and served up on a brioche roll with mayonnaise, lettuce & tomato. Choice of Potato Salad, Cole Slaw, or Potato Chips	
Char-Grilled Steak Sandwich	\$17.95
A flavorful and tender portion of beef steak cook' d according to the strength of fire you prefer, and served up on ciabatta roll with provolone cheese, sautéed onions, lettuce, tomato and mayonnaise. Choice of Potato Salad, Cole Slaw, or Potato Chips	
Maryland Colony Crabcake Sandwich	\$16.95
More "just Crabmeat" than you've ever seen! Served up hot on brioche roll with lettuce, tomato and Balsamic mayonnaise. Choice of Potato Salad, Cole Slaw, or Potato Chips	
Spit Roasted Chicken	\$18.95
Half Chicken Dinner. You'll love our tender, fresh bird skewered to a spit and turned continuously in front of a clear brisk fire until it has a delicate brown and crisp outside, and is moist and tender inside. Basted in its own juices and sprinkled with a special blend of slightly spicy seasonings, this healthy meal is served up hot from the spit with a tossed salad, a baked potato and a hearth baked roll.	
Grilled Catch of the Day	\$28.95
A generous portion of tender fish steak grilled until done to perfection. Served up with a tossed salad, baked potato and hearth baked roll. Your servant will gladly describe today's selection	
Crabmeat A La Dobbin	\$45.95
Lump Blue Crabmeat at its very best. Gently tossed in hot butter sauce until done to perfection. An agreeable dish.Served with a tossed salad, baked potato and a hearth baked roll	
Maryland Colony Crabcakes	\$33.95
More "just Crabmeat" than you've ever seen! Served with a tossed salad, baked potato and a hearth baked roll	
Gettystown Shrimp	\$36.95
As generous portion of tender shrimp stuffed with Lump Crabmeat and topped with rich cream sauce. Then baked in a slow oven and served up on a pewter plate just right. Served with a tossed salad, baked potato and a hearth baked roll	
Dobbin's Smoked Bar-B-Qued Ribs	AVAILABLE OPTIONS
Tender slow cook'd rack of pork ribs. Served up hot from the grill. Served with a tossed salad, baked potato and a hearth baked roll.	Half Rack: \$20.95
	Full Rack: \$35.95
Char-Grilled Filet Mignon	AVAILABLE OPTIONS
A 7 oz. filet cooked to strength of fire you prefer and served up in it's own juices. Served with a tossed salad, baked potato and hearth baked roll	\$38.95
	Add A Maryland Colony Crab Cake: \$14.25

Char-Grilled New York Strip Steak	AVAILABLE OPTIONS
Partake of Rev. Dobbin's favorite, a flavorful and tender 10 oz portion of beef steak, carved from the finest meats. Cook'd according to the strength of fire you prefer and served up with a tossed salad, baked potato and a hearth baked roll	\$37.95
	Add a Maryland Colony Crab Cake:
	\$14.25

DOBBIN'S DELI 8

Ciabetti Deli - with lettuce, tomato and mayonnaise	\$13.00
Ham & Swiss Cheese, Turkey Breast & Provolone, Roast Beef & Swiss Cheese	
Foccacia Sandwiches- Toasted Rosemary herbed Bread	\$14.00
Roast Beef & Swiss Cheese with lettuce, tomato and Dijon Mayonnaise, Turkey Breast & Swiss Cheese with spinach, tomato, red onions and Dijon mayonnaise, or Grilled Smokehouse Ham & Swiss cheese with romaine, tomato and Dijon Mayonnaise	
The Mason's Mile High	\$16.00
Meats & such piled almost as high as the stone walls of the Dobbin House...but much straighter! Choice of Hearth white, Rye or Whole Wheat, Choice of two: Smokehouse Ham, Roast Beef or Turkey served up with lettuce, tomato and mayonnaise	
Open Faced Rueben Sandwich	\$14.00
Corned Beef or Turkey Breast served open faced on rye bread with sauerkraut, Swiss cheese and Thousand island dressing	
Dobbin's Hot Beef Sandwich	\$14.00
Tender roast beef piled high on a ciabatta roll. Served up with its own juices for dipping.	
Dobbin's Cheeseburger	\$14.50
Freshly ground hamburger char-grilled to the strength of fire you prefer and served up on a brioche roll with lettuce, tomato and mayonnaise	
Dobbin's Bleu Cheeseburger with bacon	\$15.50
Char-grilled hamburger cook'd to the strength of fire you prefer and served on a brioche roll with lettuce, tomato and sauteed onions	
Black Bean Burger with Pepperjack cheese	\$14.40
Oven roasted black bean burger served on a brioche roll with spinace, avocado, tomato and red onions.	

CONFECTIONARIES 6

Mrs. Penn's Cheesecake Receipt
After the Best Manner with Cherry or Blueberry topping
Hot Adams Apple Pie
Native pippins between a delicate paste
Warm Colonial Gingerbread
With lemon sauce. The secret of this bread lies in watchful baking in a gentle oven
Fudge Brownie
With ice cream and chocolate sauce
Pecan Pie
A favorite among the colonies!

Ice Cream & Sorbet

George Washington loves it!

HIGHLY REFRESHING BEVERAGES 13

Sparkling Cyder AVAILABLE OPTIONS

A country drink locally pressed of sustenance from breakfast to bedtime for women, children, farmers, etc. A gesture of hospitality

Glass: \$3.50

Bottle: \$11.50

Coffee

With another if you like

English Tea

With another if you like. For Loyalists

Liberty Herbal Tea

For Patriots

Fresh Brewed Iced Tea

Lemonade

Milk

Sprite

Ginger Ale

Diet Coke

Coke

Dobbin House Root Beer

Diet Dobbin House Root beer

DELI LUNCHEON BUFFET 4

Soup And Salad Bar

lavish 25 item salad bar including: soup of the day, fresh salad making, homemade dressings, homemade relish condiments.

Entrees

assorted cold cuts and cheeses, turkey, smokehouse ham, swiss cheese, provolone cheese, pa dutch (ham, green beans and boiled potatoes), bar-b-qued chicken.

Desserts

fudge brownies, chocolate cake, gingerbread with lemon sauce, vanilla pudding.

Beverages

coffee, tea, or iced tea.

BROWN SACK LUNCH 1

\$10.00

SALAD & BREAD BAR 2

CHICKEN 4

SEAFOOD 4

BEEF TIPS 6

ENTREE CHOICE 5

Primal Rib of Beef

Baked Potato

Seasonal Vegetable

SPECIAL COMPANY DINNERS 2

Tossed Garden Salad

With Herb / Blue. Cheese Dressing

Hot Home Baked Breads

LIGHTER FARE 4

Cup of Homemade Soup \$12.00

sliced turkey on a Hearth roll with potato chips

Chicken Caesar Salad \$13.50

a classic Caesar Salad Served with grilled marinated chicken

Maryland Crabcake Sandwich \$15.00

4 oz jumbo Lump crab cake served with potato chips

Grilled Chicken Breast Sandwich \$13.50

Marinated chicken served with potato chips

HOT SANDWICHES 3

Turkey \$12.00

with Bacon and Swiss cheese

Hot Ham and Swiss Cheese \$12.00

Reuben on Rye Bread \$12.00

HEARTIER FARE 6

Tossed Garden Salad

with Homemade Dressing

Home Baked Breads

with Whipped Butter

Baked Chicken

With mushrooms and supreme sauce. Served with a baked potato

Broiled Flounder

with lemon butter Served with a baked potato

Baked Ham

with Pineapple Raisin Sauce Served with a baked potato

PA Dutch Boiled Chicken Pot Pie

minimum of 20 orders

SOUP & SALAD BAR 3

Soup of the Day

Homemade Dressings

Homemade Relish Condiments

COLD ITEMS 5

Assorted Cold Cuts & Cheeses

Turkey

Smokehouse Ham

Swiss Cheese

Provolone Cheese

HOT ITEMS 2

Penne Pasta in Tomato Sauce

Barbecued Chicken

DESSERT TABLE 3

Fudge Brownies

Chocolate Cake

Gingerbread

with Lemon Sauce

ENTRÉES 6

Scrambled Eggs

Belgian Waffles

Bacon

Home Fried Potatoes

Assorted Cold Cereal

Orange Juice, Coffee, Tea

HOT 10

Mushrooms Stuffed	\$85.00
with crabmeat	
Swedish Meatballs	\$55.00
Pigs in a Blanket	\$55.00
Quiche Petite	\$65.00
Scallops	\$100.00
with Bacon	
Shrimp Egg Rolls	\$65.00
Marinated Chicken Skewers	\$70.00
Barbequed Shrimp in Bacon	\$125.00
Crab Dip	\$140.00
with crackers 3 lbs	
Carved Turkey Breast	
Price available upon request. Roast Beef or Prime Rib served with rolls	

COLD 6

Jumbo Shrimp Bowl	\$100.00
Assorted Canapés	\$65.00
Deviled Eggs	\$45.00
Assorted Finger Sandwiches	\$145.00
Fresh Fruit Kabobs	\$60.00
Melon	\$60.00
wrapped with Prosciutto	

OTHER 6

Assorted Cheese Board	\$150.00
with fruits & crackers	
Assorted Fresh Vegetable Tray	\$85.00
with dip	
Chips & Pretzels	\$25.00
Peanuts 3 lbs	\$40.00
Chocolate Covered Strawberries	\$65.00

A ROOM FOR EVERY OCCASION 8

The Abigail Adams Ballroom (Up to 130 People)

A beautiful dining room with all the colonial charm of 3 fireplaces, a log cabin and a large adjacent gift shop. A lovely setting for a wedding reception or large party. The room may be divided for smaller groups

The Alexander Dobbin Dining Rooms

Six cozy historic rooms with authentic colonial decor present the perfect background in our historic town. Ideal for a bus tour on a time schedule. Limitations of some evenings

The Library (10 - 15 People)

Your group will love the shelves of old books, warm oriental rug, and glowing fireplace of this completely private room. It's perfect for a club dinner and meeting

The Dining Room (15 - 25 People)

Two hundred year old wide board floors and beautiful antique decorations help make this room ideal for festive occasions like a birthday party

The Parlour and Study (12 - 35 People)

Two crackling fireplaces with warm paneling flank this private area. Colonial beauty makes these adjoining rooms just right for a stylish holiday party or anniversary celebration

The Bedrooms (25 - 70 People)

This large upstairs room is perfect for meetings, wedding receptions, and private affairs. The unusual decor, fashioned after the original rooms purpose from the eighteenth century, allows you to dine in canopy tester beds!

The Spinning Room (6 - 14 People)

A spinning wheel, oak beams, century old coverlets, and other antiques create a romantic and private place for that special occasion such as a wedding rehearsal dinner or bridge club night

Don't Forget!

Along with our charming historic rooms and our famous cuisine, our service is reminiscent of the days when colonial aristocratic society entertained: friendly, prompt, and with a personal attention to detail that makes you are your guests feel like royalty. We invite you to visit and choose the room you like best

GROUP PLANNING PROCEDURES 5

Call Rick Beamer or Jan Reed for assistance: 717-334-2100

Plan your visit and make arrangements as early as possible

Select the menu suggestions that best suite your group

Fill out and submit the online "Group Information" form

Read carefully this "Planning Procedures" page that establishes reservation policies

INFO 7

Please note that banquet menus and prices are flexible

They can be adjusted to the season of year and your groups special desires. We will be happy to incorporate your individual ideas

For maximum time efficiency, (especially for bus groups), we suggest all members of your party have the same menu

In order to take advantage of our special group rates, a minimum of 15 people for lunch, 20 people for dinner, and 30 people for buffets are required

For maximum enjoyment, we have found that your group will be happiest if they are informed of the time table and other arrangements

A final guaranteed number of the groups size and food choices must be given 7 days before arrival time

Payment will be due on the date of service

Directions from the National Park Visitors Center

Drive north on Rt. 134 to the stop sign at Steinwehr Ave. Turn right onto Steinwehr Ave. The Dobbin House is the third building on the left. Unload passengers in front of parking lot. Park bus in parking lot to the right of the building

Banquet facilities are not always possible on holidays and certain evenings, please inquire as to availability

BAR OPTIONS 3

Cash Bar

Each Guest pays for their beer, wine or cocktail

Open Bar

Host/Hostess pays for all alcohol consumed

Partial Open Bar

Host/Hostess pays for beer, wine or punch. Each Guest pays for their cocktail

SPECIALTIES OF THE HOUSE 9

Dobbins Coffee

Amaretto, Creme de Cacao

Dons Derring Do

Southern Comfort, Apricot Brandy, fruit juices

Rum Bellies Vengeance

2 rums, coffee, brandy, fruit juices

Springhouse Punch

Rum, brandy, fruit juices

Mint Julep

(in season) Bourbon, soda, fresh mint

Hot Buttered Rum

Rum, butter, apple cider, sugar, cinnamon

Irish Coffee

Irish Whiskey, whipped cream, cherry

Winter Warmer

Coffee, cocoa, Brandy, Kahlua

Hot Brick Toddy

Whiskey, butter, sugar, cinnamon

STUDENT DINNER (SIT DOWN) 6

Home Baked Breads

Tossed Garden Salad

with Ranch Dressing

Baked Chicken

with Supreme Sauce / Baked White Potato

Penne Pasta

with Tomato Sauce

Buttered Corn

Fudge Brownie

DESSERT 8

Chocolate Cake

Fruit Tarts

Fudge Brownies

Chocolate Mousse

Gingerbread

with Lemon Sauce

Blueberry Trifle

Cherry Crumb Pie

Colonial Pudding Cake

OF SOUPS & C. 5

Jumbo Shrimp Cocktail

\$14.50

Steamed over a gill of small beer and selected seasonings. Served with a sauce of spicy persuasion

Avocado Louis

\$18.95

Chilled backfin crabmeat disposed in a fanciful manner atop an avocado. Served with sauce Louis, a creamy blend of herbs and lemon.

Maryland Crabcake	\$14.25
Broiled lump crabcake served up hot containing more "just crabmeat" than you've ever seen. Succulently delicious.	
Baked King's Onion Soup	\$7.25
If you support the cause of liberty from England as we do, and wish this soup to be re-named "Washington's Onion Soup", so inform your waiter! Freshly made with beef and a variety of cheeses on top, baked in a 'quick' oven to a succulent tenderness, and served up hot and delicious in a tureen.	
Porridge of the Day	
Freshly homemade soup prepared by carefully boiling over coals with no smoke or dirt therein from stirring the fire. Served up steaming hot and heartily herb' d in a pipkin	
VEGETARIAN FARE 1	
Vegetable Isabella	\$20.95
in the tradition of our "Seafood Isabella." Fresh vegetables sauteed in a wine sauce & laid to rest on a bed of pasta	
OF FLESH 9	
Broiled Filet Mignon	AVAILABLE OPTIONS
Cooked according to the strength of fire you prefer, and served up hot and on a china plate steeped in its own savory liquor	\$38.95
	Add a Maryland Colony Crabcake:
	\$14.25
New York Colony Strip Steak, Carved to Order	AVAILABLE OPTIONS
Partake of Rev. Dobbin's favorite, a flavorful and tender portion of beef steak, carved from the finest of meats. Cooked to your choice of doneness and served up on a china plate with its own juices	\$37.95
	Add a Maryland Colony Crabcake:
	\$14.25
Hunters Chicken	\$29.95
Rev. Dobbin often asks for a tender, fresh bird perfectly prepared to a Dobbin House Specialty. Baked boneless breast of chicken topped with tomatoes, mushrooms and brown sauce	
Primal Rib of Beef	\$37.95
Melt in your mouth standing beef rib, cooked to your choice of doneness in a reflector oven with its own juice steeped therein.	
Veal Madeira	\$42.95
Tender escalopes of veal sauteed on a clear brisk fire. Finished with a madeira scented sauce and Penna. mushrooms. A delicious cookery!	
Lamb Chops	\$48.95
Two tender porterhouse lamb chops broiled to the strength of fire you prefer. Served up with peppered Merlot sauce. Succulently delicious	
William Penn's Pork Tenderloin	\$29.95
Agreeably cut pork tenderloin, sufficiently broiled and made ready to dish with an outstanding raspberry sauce	

Roast Duck Adams County	\$39.95
President Adams is proud of this tender 1/2 duckling roasted in our hearth oven with tart Adams Co. Apples and hard cyder. Served up just right with a delicious cyder sauce seasoned delicately with citrus herbs. A true taste delight	

Fresh Button mushrooms	\$4.95
Gently smothered in butter, chablis & herbs	

OF FISH 10

Broiled Lobster Tail	
A splendid delicacy from farther away than we can imagine, tasting admirably well. A 6 oz tail with drawn butter. 1 Tail or 2 Tails	

Fine Fowl with Shrimps	\$29.95
In the 1800's the Dobbin House was a station for the ' railroad' which served to escort thousands of runaway slaves to freedom. Rev. Dobbin is against slavery, and thus, all of the servants here tonight are merely indentured. They all recommend this boneless breast of chicken with tender shrimp sauteed over a clear brisk fire with a hint of garlic and white wine	

Gettystown Shrimp	\$36.95
A generous portion of tender shrimp topped with Lump Crabmeat and topped with His Majesty's imperial sauce. Then baked in a slow oven and served up on a pewter plate just right	

Maryland Colony Crabcakes	\$33.95
Rich with natural goodness, broiled and served up hot, containing more 'just crabmeat' than you've ever seen!	

Seafood Isabella	\$38.95
Truly worth coming miles for ... Rev. Dobbin's first wife, Isabella, left him this secret family recipe. Made of fresh vegetables with a medley of scallops, shrimp and crabmeat in a wine sauce, then simmered over hot embers 'til tender. Dishes up on a bed of pasta. It answers well	

Of Flesh and Fish	\$56.95
A favorite among Rev. Dobbin's house guests. Visitors come for miles to enjoy this treat. Includes a 6 oz. Lobster Tail and a 7 oz. Filet Mignon-thick, tender, and delicious. It eats extremely well	

Drunken Scallops	\$43.95
Deep sea scallops sauteed with bacon and herbs, then drowned in Chablis. Served directly to you in a succulent sauce	

Crabmeat a la Dobbin	
Lump Blue Crabmeat at its very best. Gently tossed in hot butter sauce until done to perfection. An agreeable dish	

Imperial Crab	\$33.95
Lump Crabmeat topped with imperial sauce and His Majesty's favorite spices. Baked to a proper brownness. Eats finely done thus	

Fresh Catch of the Day	
A generous portion of a tender offering from local streams or distant seas disposed in a fanciful manner to dress your table. Your servant will gladly describe the catch and its unique preparation	

OF HEALTHY DRINKING 13

Sparkling Cyder	AVAILABLE OPTIONS
A country drink locally pressed of sustenance from breakfast to bedtime for women, children, farmers, etc. A gesture of hospitality.	Glass: \$3.50
	Bottle: \$11.50

Coffee
Brewed Decaffeinated
English Tea (for Loyalists)
Lemonade
Iced Tea
Sprite
Ginger Ale
Diet Coke
Coke
Milk
Dobbin House Root Beer
Diet Dobbin House Root Beer