

Welcome to Longfellow's Wayside Inn.

Originally licensed in 1716 as How's Tavern to serve travellers along the Post Road, and run by the How family until 1861, Longfellow's Wayside Inn is the oldest continuing operating inn in America.

Made famous by Henry Wadsworth Longfellow in his **Tales of a Wayside Inn** in 1863, the tavern was officially renamed Longfellow's Wayside Inn by Innkeeper Edward Lemon in 1897.

In 1923, Henry Ford purchased the Wayside Inn and its acreage, becoming the last private owner of this colonial landmark. After years of adding buildings and property, his family donated the core estate to a non-profit organization to preserve for posterity in 1944.

After 300 years, as 11th Innkeeper, I am proud to continue our time-honored tradition of hospitality. Please view the museum rooms, browse our gift shop, and explore this beautiful property and enjoy in its rich history.

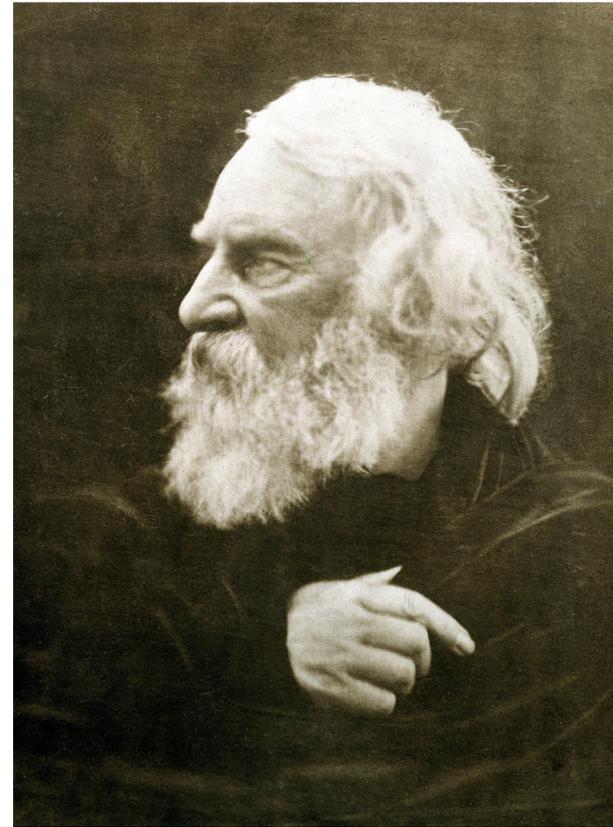
Thank you for dining with us and we look forward to welcoming you back.

Steve Pickford
Steve Pickford, Innkeeper



Longfellow's Wayside Inn as well as our other historic buildings and property are owned and maintained by The Wayside Inn Foundation. As a non-profit organization, donations and volunteer efforts are essential to support the preservation of this important historic landmark.

To learn more, please visit our website at www.wayside.org



*One Autumn night, in Sudbury town,
Across the meadows bare and brown,
The windows of the wayside inn
Gleamed red with fire-light through the leaves...*

*As ancient is this hostelry
As any in the land may be,
Built in the old Colonial day,
When men lived in a grander way,
With ampler hospitality...*

*Henry Wadsworth Longfellow,
Tales of a Wayside Inn*



Legendary tales. Timeless hospitality.



THE WAYSIDE INN
FOUNDATION

a Massachusetts Non-Profit Organization

LONGFELLOW'S WAYSIDE INN GRIST MILL MARTHA MARY CHAPEL REDSTONE SCHOOLHOUSE
GATE HOUSE CIDER MILL ICE HOUSE BARN LONGFELLOW MEMORIAL GARDENS

LUNCHEON MENU



STARTERS

- Soup Du Jour\$4.95
- New England Clam Chowder \$5.95
- Crock of French Onion Soup\$5.95
Three cheese gratinee
- House Garden Salad\$5.95
Choice of dressing
- Wedge of Iceberg Lettuce\$6.95
Topped with crumbled blue cheese, bacon, and tomatoes
- Jumbo Shrimp Cocktail \$11.95
One half dozen
- New England Oysters on the Half Shell * \$14.95
One half dozen
- Crisp Fried Calamari \$10.95
Chipotle aioli dipping sauce and hot cherry peppers
- Native Scallops Wrapped with Smoked Bacon..... \$10.95
Served with honey mustard
- Roasted Red Pepper Hummus\$9.25
Served with pita chips and cucumber
- Vegetarian Egg Roll.....\$9.95
Served with sweet chili and garlic dipping sauce

The wheat flour and cornmeal used in our bread basket and recipes are ground in the historic Wayside Inn Grist Mill and are available for purchase in our Gift Shop.

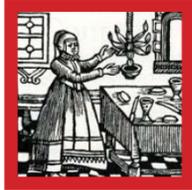
SIT DOWN, RELAX, AND ENJOY A TASTE OF HISTORY.

Longfellow's Wayside Inn is the centerpiece of The Wayside Inn Historic Site, a non-profit Massachusetts Historic Landmark dedicated to celebrating and preserving New England's colonial history and literary heritage for the education, enrichment, and enjoyment of all.

Enjoy favorites that have been passed down from generation to generation of New Englanders, and that are rarely found outside these ancient walls. Proceeds from your visit today support The Wayside Inn Foundation to preserve our historic landmarks.

Before placing your order, please inform your server if a person in your party has a food allergy.

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness.*



SANDWICHES

Our sandwiches are all accompanied by French fries, kettle chips or fruit cup and our own homemade sweet pickles

- Tavern Black Angus Burger* \$13.95
8 oz., served with lettuce and tomato on a brioche roll, your choice of cheese and toppings (below)
- Vegetarian Spicy Black bean burger \$11.95
Served with lettuce and tomato on a brioche roll, your choice of cheese and toppings (below)
- Burger toppings include: cheddar, Swiss, mozzarella, blue cheese, onion, bacon, guacamole, or Vidalia onion jam*
- Prime Rib Dip \$11.75
Thinly sliced prime rib and provolone cheese on a hearty sub roll, served au jus
- Thanksgiving Panini \$11.95
Sliced turkey, cranberry sauce, mayonnaise, and stuffing served in a grilled roll on our pannini
- Grilled Rueben \$11.95
A traditional favorite of corned beef, Swiss, sauerkraut, and house made dressing on marble rye
- Turkey Club Sandwich..... \$11.25
Thinly sliced turkey, double stacked with three slices of bread, bacon, lettuce, tomato, and mayonnaise
- Caribbean Jerk Chicken Sandwich \$11.95
Grilled chicken breast with traditional jerk seasoning topped with bacon and provolone served on a brioche roll
- New England Lobster Roll \$19.95
Sweet Maine lobster and seasoned mayonnaise
- Nantucket Lunchbox \$13.95
Lobster slider and a cup of clam chowder, served with chips

ENTRÉE SELECTIONS

- Prime Rib of Beef* *served au jus*
- Luncheon cut (8 oz.).....\$16.95
- English cut (12 oz.).....\$20.95
- Salmon Dijonnaise\$16.95
Herb crusted fillet with a hint of mustard
- Maine Crab Cakes.....\$15.95
Roasted red pepper sauce, ginger slaw, and French fries
- Georges Bank Sea Scallops\$19.95
Baked with butter and Ritz cracker crumbs, or fried
- Broiled Boston Schrod.....\$17.95
A traditional New England favorite
- Fish and Chips\$15.95
Served with French fries and ginger slaw
- Butternut Squash Ravioli.....\$14.95
Served with cream sauce with a dash of Pernod, topped with candied pecans, and shaved Parmesan



ENTRÉE SALADS

- Innkeeper's Salad\$12.95
Assorted field greens with crumbled blue cheese, dried cranberries, and toasted pecans, topped with grilled chicken breast or grilled shrimp
 - Caesar Salad *\$9.95
Tossed in our own dressing with Parmigiano-Reggiano and croutons
 - with sliced grilled chicken breast\$12.95
 - or four grilled shrimp\$13.95
 - Cobb Salad.....\$13.95
Mixed greens, diced turkey breast, bacon, tomato, chopped eggs, crumbled blue cheese, guacamole, and your choice of dressing
 - available vegetarian\$11.95
 - Grilled Salmon Salad\$15.95
Baby greens with tomatoes, chopped egg, olives, cucumbers, and choice of dressing
 - Harvest Salad\$11.25
Crisp romaine with roasted butternut squash, dried cranberries, Feta cheese, and apple cider vinaigrette
 - with sliced grilled chicken breast.....\$13.95
- We offer the following choice of salad dressings: Parmesan Peppercorn, Blue Cheese, Balsamic Vinaigrette, Raspberry Lime Vinaigrette, and Apple Cider Vinaigrette*



TRADITIONAL FAVORITES

Served with fresh vegetable and Grist Mill bakery basket

- Yankee Pot Roast \$14.95
Braised beef with jardiniere sauce and whipped potatoes
- Oven Roasted Breast of Turkey \$15.95
Served with cornbread-sausage stuffing, giblet gravy, whipped potatoes, and cranberry sauce
- Lobster Mac and Cheese..... \$19.95
Maine lobster, cavatappi pasta, and a blend of New England cheeses
- Wayside Inn Chicken Pie..... \$13.95
All chicken, no vegetables, with a freshly baked pastry crust
- Angus New York Strip Steak * \$28.95
USDA choice, grilled to order
- Wayside Inn Lobster Pie..... \$28.95
Maine lobster meat with sherry and crumb topping

Traditional "Old Bar" Libations

- Coow Woow\$7.75
America's first mixed drink, made with rum and ginger brandy
- Stone Wall.....\$7.75
Revolutionary War favorite made with gin and apple jack
- Wayside Inn Draft\$6.50
Our English Style amber ale
- Old Fashioned Root Beer\$2.95



Wine by the Glass

- Fontana Candida Pinot Grigio \$7.50
- Sterling Sauvignon Blanc..... \$8.50
- Kendall Jackson Chardonnay \$9.00
- Sonoma Cutrer Chardonnay \$10.00
- Beringer White Zinfandel..... \$6.50
- Robert Mondavi Pinot Noir \$8.00
- 14 Hands Merlot \$8.50
- Robert Mondavi Cabernet Sauvignon..... \$8.00
- J. Lohr Cabernet Sauvignon..... \$9.00

For more selections, please see our wine list