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FOR STUDY PURPOSES ONLY. NOT FOR REPRODUCTION.

The Museum of Modern Art Archives, NY	Collection:	Series.Folder:
	Avalanche	II.245

FOOD'S SEPTEMBER FOOD

Dinners include soup or salad
2 Vegetables of the Season, Coffee or Tea

Mon.	11	Ed Baynards Summer Beef, Summer Fest Salad	3.40
Tues.	12	Belgian Mushroom Soup, Vegetable Plate	2.75
Wed.	13	Salmon Glace Norvegienne, Asparagus	3.78
Thurs.	14	Caldo Gallego, Avocado Stuffed x/Crab	3.75
Fri.	15	Basque Bass, Rattatuville	3.75
Sat.	16	Shrimp Tempura And Vegetables, Yogan	3.75
Mon.	18	Chicken Pakistani s/Almonds, Yoghurt Veg	3.50
Tues.	19	Manicotti And Steamed Vegetables	2.75
Wed.	20	Rolled Stuffed Steak, Spiced Cantaloupe	3.75
Thurs.	21	Beef Tacos, Enchiladas, Chicken Mole	3.50
Fri.	22	Tinas Boiled Crabs, Potatoe Salad	3.45
Sat.	23	Sukiyaki (Beef), Clam Soup, Vegetables	3.65
Mon.	25	Creole Shodin Beef, Vegetables, Fruit	3.45
Tues.	26	Stuffed Tomatoes w/Cheese, Veg & Yoghurt	2.75
Wed.	27	Chicken Fricassee, Baked Squash	3.45
Thurs.	28	Chicken Taragon, Red Cabbage	3.45
Fri.	29	Roast Beef w/Bernaise Sauce	3.95
Sat.	30	Roast Pork Cajun Style, Vegetables	3.80

Tuesday Nights Are Vegetarian

*We will usually have one other dish
besides the listed meal for 2.50*

Dinners served 6:00pm to 11:00pm

Lunch: 11:30am to 6:00pm

Soups, Stews, Salads & Sandwiches

Fresh juices, home-made desserts

127 Prince Street

260-3730

Closed Sundays

This menus is subject to change.

ARCH.1436

FOR STUDY PURPOSES ONLY. NOT FOR REPRODUCTION.

The Museum of Modern Art Archives, NY	Collection:	Series.Folder:
	Avalanche	II.245

DINNERS INCLUDE SOUP OR SALAD
2 VEGETABLES OF THE SEASON, COFFEE OR TEA

all items available a la carte
vegetarian dinners \$2.50

Fri.	1	Beef, Shrimp, Eggplant Jambalaya, Spinach Salad	3.35
Sat.	2	Roast Leg of Lamb, Potatoes Aioli, Cucumbers	3.65
Mon.	4	Syrian Stuffed Eggplant, Bulgar Salad, Yoghurt	3.35
Tues.	5	Basque Bass, Rattatouille, Belgian Mushroom	3.65
Wed.	6	Lemon-Thyme Lamb Chops, Creamed Spinach	3.50
Thurs.	7	Louisiana Smoked Pork, Stuffed Peppers	3.35
Fri.	8	Rock Cornish Game Hen, Buttered Nuts on B. Rice	3.65
Sat.	9	Baked Ham, Stuffed Acorn Squash	3.35
Mon.	11	Manicotti, Antipasto Salad	3.00
Tues.	12	Hungarian Beef, Orange Beets, Lemon Rice	3.45
Wed.	13	Shrimp Stuffed Sole, Broccoli	3.50
Thurs.	14	Stuffed Cabbage Rolls, Heavy Salad	3.25
Fri.	15	Cajun Roast Pork, Stuffed Celery, Yams	3.50
Sat.	16	Brandied Duck w/ Fruit Stuffing, Giblet Rice	4.00
Mon.	18	Persian Beef Casserole, Vegetable Pilaf	3.25
Tues.	19	Chicken Pakistani w/ Almonds, Yoghurt Veg.	3.25
Wed.	20	Lobster Etouffe, Butternut Squash	3.65
Thurs.	21	Pork Chops Piquant, Baked Apples, Corn	3.50
Fri.	22	Beef Stroganoff, Spinach Noodles, Watercress Sal.	3.85
Sat.	23	Veal Marsala, String Beans Pecandine	3.75
Mon.	25	C MERRY CHRISTMAS	C
Tues.	26	L	L
Wed.	27	O AND	O
Thurs.	28	S	S
Fri.	29	E HAPPY NEW YEAR	E
Sat.	30	D	D

Dinners served 6:00-11:00 pm
Lunch 11:30 am to 6:00 pm
Soups, Stews, Salads & Sandwiches
Fresh Juices, Home-Made Desserts

Bring your own wine/beer

127 Prince Street
260-3730
Closed Sundays

This menu subject to change.

FOOD'S FOOD FOR DECEMBER

ARCH.9400

FOR STUDY PURPOSES ONLY. NOT FOR REPRODUCTION.

The Museum of Modern Art Archives, NY	Collection:	Series.Folder:
	Avalanche	II.245

DINNERS INCLUDE SOUP OR SALAD
2 VEGETABLES OF THE SEASON, COFFEE OR TEA

all items available a la carte
vegetarian dinners--\$2.50

Mon.	1	Closed for New Years	
Tues.	2	Sayur Lodeh, Stir-Fried Veggies & Shrimp	3.45
Wed.	3	Chicken with Walnut Sauce, Zucchini	3.35
Thurs.	4	Stuffed Bluefish, Watercress Salad	3.45
Fri.	5	Lemon-Thyme Lamb Chops, Creamed Spinach	3.50
Sat.	6	Lemon-Thyme Lamb Chops, Creamed Spinach	3.50
Mon.	8	Lasagna, Fresh Salad, Kale	3.00
Tues.	9	Spinach Stuffed Pork Chops, Herbed Carrots	3.50
Wed.	10	Shrimp Curry, Watercress Raita, Chutney	3.55
Thurs.	11	Shodin Beef, Melon, Boiled Beets	3.45
Fri.	12	Rock Cornish Game Hen, Buttered Nuts on Rice	3.65
Sat.	13	Rock Cornish Game Hen, Buttered Nuts on Rice	3.65
Mon.	15	Spaghetti w/White Clam Sauce, Mixed Salad, Veg	3.25
Tues.	16	Chicken Mole, Nacho Avocado, Beans	3.50
Wed.	17	Basque Bass, Rattatouille, Belgian Mushroom Soup	3.65
Thurs.	18	Chicken Fricassee, Heavy Salad, Squash	3.45
Fri.	19	Veal Marsala, String Beans Pecandine	3.75
Sat.	20	Veal Marsala, String Beans Pecandine	3.75
Mon.	22	Liver and Onions, Harvard Beets, Scalloped Pots	3.25
Tues.	23	Shrimp Stuffed Sole, Broccoli	3.50
Wed.	24	Manicotti, Antipasto Salad	3.00
Thurs.	25	Beef, Shrimp, Eggplant Jambalaya, Carrots	3.35
Fri.	26	Brandied Duck, with Fruit Stuffing/Giblet Rice	4.00
Sat.	27	Brandied Duck, with Fruit Stuffing/Giblet Rice	4.00
Mon.	29	Lamb Kibbee, Hummos, Yoghurt Vegetable	3.35
Tues.	30	Scallops Flamed with Cognac, Spinach Salad	3.65
Wed.	31	Chicken Pakistani w/Almonds, Yoghurt Raita	3.45

Dinners served 6:00-11:00 pm
Lunch 11:30 am to 6:00 pm
Soups, Stews, Salads, and Sandwiches
Fresh Juices, Home-Made Desserts

A selection of beer and wines now available.

127 Prince Street
260-3730
Closed Sundays

This menu subject to change.

FOOD'S FOOD FOR JANUARY

ARCH.9401

FOR STUDY PURPOSES ONLY. NOT FOR REPRODUCTION.

The Museum of Modern Art Archives, NY	Collection:	Series.Folder:
	Avalanche	II.245

Dinners include soup or salad 2 Vegetables of the Season, Coffee or Tea		
Mon.	11	Ed Baynards Summer Beef, Summer Fest Salad 3.40
Tues.	12	Belgian Mushroom Soup, Vegetable Plate 2.75
Wed.	13	Salmon Glace Norvegienne, Asparagus 3.78
Thurs.	14	Caldo Gallego, Avocado Stuffed x/Crab 3.75
Fri.	15	Basque Bass, Rattatuville 3.75
Sat.	16	Shrimp Tempura And Vegetables, Yokan 3.75
Mon.	18	Chicken Pakistani s/Almonds, Yoghurt Veg 3.50
Tues.	19	Manicotti And Steamed Vegetables 2.75
Wed.	20	Rollod Stuffed Steak, Spiced Cantaloupe 3.75
Thurs.	21	Beef Tacos, Enchiladas, Chicken Mole 3.50
Fri.	22	Tinas Boiled Crabs, Potatoe Salad 3.45
Sat.	23	Sukiyaki (Beef), Clam Soup, Vegetables 3.65
Mon.	25	Creole Shodin Beef, Vegetables, Fruit 3.45
Tues.	26	Stuffed Tomatoes w/Cheese, Veg & Yoghurt 2.75
Wed.	27	Chicken Fricassee, Baked Squash 3.45
Thurs.	28	Chicken Taragon, Red Cabbage 3.45
Fri.	29	Roast Beef w/Bernaise Sauce 3.95
Sat.	30	Roast Pork Cajun Style, Vegetables 3.80
Tuesday Nights Are Vegetarian We will usually have one other dish besides the listed meal for 2.50 Dinners served 6:00pm to 11:00pm Lunch: 11:30am to 6:00pm Soups, Stews, Salads & Sandwiches Fresh juices, home-made desserts 127 Prince Street 260-3730 Closed Sundays This menus is subject to change.		

FOOD'S SEPTEMBER FOOD

FOR STUDY PURPOSES ONLY. NOT FOR REPRODUCTION.

The Museum of Modern Art Archives, NY	Collection:	Series.Folder:
	Avalanche	II.245

DINNERS INCLUDE SOUP OR SALAD
2 VEGETABLES OF THE SEASON, COFFEE OR TEA

all items available a la carte
vegetarian dinners--\$2.50

Mon.	1	Closed for New Years	
Tues.	2	Sayur Lodeh, Stir-Fried Veggies & Shrimp	3.45
Wed.	3	Chicken with Walnut Sauce, Zucchini	3.35
Thurs.	4	Stuffed Bluefish, Watercress Salad	3.45
Fri.	5	Lemon-Thyme Lamb Chops, Creamed Spinach	3.50
Sat.	6	Lemon-Thyme Lamb Chops, Creamed Spinach	3.50
Mon.	8	Lasagna, Fresh Salad, Kale	3.00
Tues.	9	Spinach Stuffed Pork Chops, Herbed Carrots	3.50
Wed.	10	Shrimp Curry, Watercress Raita, Chutney	3.55
Thurs.	11	Shodin Beef, Melon, Boiled Beets	3.45
Fri.	12	Rock Cornish Game Hen, Buttered Nuts on Rice	3.65
Sat.	13	Rock Cornish Game Hen, Buttered Nuts on Rice	3.65
Mon.	15	Spaghetti w/White Clam Sauce, Mixed Salad, Veg	3.25
Tues.	16	Chicken Mole, Nacho Avocado, Beans	3.50
Wed.	17	Basque Bass, Ratatouille, Belgian Mushroom Soup	3.65
Thurs.	18	Chicken Fricassee, Heavy Salad, Squash	3.45
Fri.	19	Veal Marsala, String Beans Pecandine	3.75
Sat.	20	Veal Marsala, String Beans Pecandine	3.75
Mon.	22	Liver and Onions, Harvard Beets, Scalloped Pots	3.25
Tues.	23	Shrimp Stuffed Sole, Broccoli	3.50
Wed.	24	Manicotti, Antipasto Salad	3.00
Thurs.	25	Beef, Shrimp, Eggplant Jambalaya, Carrots	3.35
Fri.	26	Brandied Duck, with Fruit Stuffing/Giblet Rice	4.00
Sat.	27	Brandied Duck, with Fruit Stuffing/Giblet Rice	4.00
Mon.	29	Lamb Kibbee, Hummos, Yoghurt Vegetable	3.35
Tues.	30	Scallops Flamed with Cognac, Spinach Salad	3.65
Wed.	31	Chicken Pakistani w/Almonds, Yoghurt Raita	3.45

Dinners served 6:00-11:00 pm
Lunch 11:30 am to 6:00 pm
Soups, Stews, Salads, and Sandwiches
Fresh Juices, Home-Made Desserts

A selection of beer and wines now available.

127 Prince Street
260-3730
Closed Sundays

This menu subject to change.

FOOD'S FOOD FOR JANUARY

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Fri.	5	Lemon-Thyme Lamb Chops, Creamed Spinach	3.50
Sat.	6	Lemon-Thyme Lamb Chops, Creamed Spinach	3.50
Mon.	8	Lasagna, Fresh Salad, Kale	3.00
Tues.	9	Spinach Stuffed Pork Chops, Herbed Carrots	3.50
Wed.	10	Shrimp Curry, Watercress Raita, Chutney	3.55
Thurs.	11	Shodin Beef, Melon, Boiled Beets	3.45
Fri.	12	Rock Cornish Game Hen, Buttered Nuts on Rice	3.65
Sat.	13	Rock Cornish Game Hen, Buttered Nuts on Rice	3.65
Mon.	15	Spaghetti w/White Clam Sauce, Mixed Salad, Veg	3.25
Tues.	16	Chicken Mole, Nacho Avocado, Beans	3.50
Wed.	17	Basque Bass, Rattatouille, Belgian Mushroom Soup	3.65
Thurs.	18	Chicken Fricassee, Heavy Salad, Squash	3.45
Fri.	19	Veal Marsala, String Beans Pecandine	3.75
Sat.	20	Veal Marsala, String Beans Pecandine	3.75
Mon.	22	Liver and Onions, Harvard Beets, Scalloped Pots	3.25
Tues.	23	Shrimp Stuffed Sole, Broccoli	3.50
Wed.	24	Manicotti, Antipasto Salad	3.00
Thurs.	25	Beef, Shrimp, Eggplant Jambalaya, Carrots	3.35
Fri.	26	Brandied Duck, with Fruit Stuffing/Giblet Rice	4.00
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Fri.	5	Lemon-Thyme Lamb Chops, Creamed Spinach	3.50
Sat.	6	Lemon-Thyme Lamb Chops, Creamed Spinach	3.50
Mon.	8	Lasagna, Fresh Salad, Kale	3.00
Tues.	9	Spinach Stuffed Pork Chops, Herbed Carrots	3.50
Wed.	10	Shrimp Curry, Watercress Raita, Chutney	3.55
Thurs.	11	Shodin Beef, Melon, Boiled Beets	3.45
Fri.	12	Rock Cornish Game Hen, Buttered Nuts on Rice	3.65
Sat.	13	Rock Cornish Game Hen, Buttered Nuts on Rice	3.65
Mon.	15	Spaghetti w/White Clam Sauce, Mixed Salad, Veg	3.25
Tues.	16	Chicken Mole, Nacho Avocado, Beans	3.50
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Fri.	1	Beef, Shrimp, Eggplant Jambalaya, Spinach Salad	3.35
Sat.	2	Roast Leg of Lamb, Potatoes Aioli, Cucumbers	3.65
Mon.	4	Syrian Stuffed Eggplant, Bulgar Salad, Yoghurt	3.35
Tues.	5	Basque Bass, Rattatouille, Belgian Mushroom	3.65
Wed.	6	Lemon-Thyme Lamb Chops, Creamed Spinach	3.50
Thurs.	7	Louisiana Smoked Pork, Stuffed Peppers	3.35
Fri.	8	Rock Cornish Game Hen, Buttered Nuts on B. Rice	3.65
Sat.	9	Baked Ham, Stuffed Acorn Squash	3.35
Mon.	11	Manicotti, Antipasto Salad	3.00
Tues.	12	Hungarian Beef, Orange Beets, Lemon Rice	3.45
Wed.	13	Shrimp Stuffed Sole, Broccoli	3.50
Thurs.	14	Stuffed Cabbage Rolls, Heavy Salad	3.25
Fri.	15	Cajun Roast Pork, Stuffed Celery, Yams	3.50
Sat.	16	Brandied Duck w/Fruit Stuffing, Giblet Rice	4.00
Mon.	18	Persian Beef Casserole, Vegetable Pilaf	3.25
Tues.	19	Chicken Pakistani w/Almonds, Yoghurt Veg.	3.25
Wed.	20	Lobster Etouffe, Butternut Squash	3.65
Thurs.	21	Pork Chops Piquant, Baked Apples, Corn	3.50
Fri.	22	Beef Stroganoff, Spinach Noodles, Watercress Sal.	3.85
Sat.	23	Veal Marsala, String Beans Pecandine	3.75
Mon.	25	C MERRY CHRISTMAS	C
Tues.	26	L	L
Wed.	27	O AND	O
Thurs.	28	S	S
Fri.	29	E HAPPY NEW YEAR	E
Sat.	30	D	D

Dinners served 6:00-11:00 pm
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Bring your own wine/beer

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260-3730
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FOOD'S FOOD FOR DECEMBER

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Tues.	26	L	L
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Dinners served 6:00-11:00 pm
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FOOD'S FOOD FOR DECEMBER

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DINNERS INCLUDE SOUP OR SALAD
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Thurs.	7	Louisiana Smoked Pork, Stuffed Peppers	3.35
Fri.	8	Rock Cornish Game Hen, Buttered Nuts on B. Rice	3.65
Sat.	9	Baked Ham, Stuffed Acorn Squash	3.35
Mon.	11	Manicotti, Antipasto Salad	3.00
Tues.	12	Hungarian Beef, Orange Beets, Lemon Rice	3.45
Wed.	13	Shrimp Stuffed Sole, Broccoli	3.50
Thurs.	14	Stuffed Cabbage Rolls, Heavy Salad	3.25
Fri.	15	Cajun Roast Pork, Stuffed Celery, Yams	3.50
Sat.	16	Brandied Duck w/Fruit Stuffing, Giblet Rice	4.00
Mon.	18	Persian Beef Casserole, Vegetable Pilaf	3.25
Tues.	19	Chicken Pakistani w/Almonds, Yoghurt Veg.	3.25
Wed.	20	Lobster Etouffe, Butternut Squash	3.65
Thurs.	21	Pork Chops Piquant, Baked Apples, Corn	3.50
Fri.	22	Beef Stroganoff, Spinach Noodles, Watercress Sal.	3.85
Sat.	23	Veal Marsala, String Beans Pecandine	3.75
Mon.	25	C MERRY CHRISTMAS	C
Tues.	26	L	L
Wed.	27	O AND	O
Thurs.	28	S	S
Fri.	29	E HAPPY NEW YEAR	E
Sat.	30	D	D

Dinners served 6:00-11:00 pm
Lunch 11:30 am to 6:00 pm
Soups, Stews, Salads & Sandwiches
Fresh Juices, Home-Made Desserts

Bring your own wine/beer

127 Prince Street
260-3730
Closed Sundays

This menu subject to change.

FOOD'S FOOD FOR DECEMBER

FOR STUDY PURPOSES ONLY. NOT FOR REPRODUCTION.

The Museum of Modern Art Archives, NY	Collection:	Series.Folder:
	Avalanche	II.245

DINNERS INCLUDE SOUP OR SALAD
2 VEGETABLES OF THE SEASON, COFFEE OR TEA

all items available a la carte
vegetarian dinners \$2.50

Fri.	1	Beef, Shrimp, Eggplant Jambalaya, Spinach Salad	3.35
Sat.	2	Roast Leg of Lamb, Potatoes Aioli, Cucumbers	3.65
Mon.	4	Syrian Stuffed Eggplant, Bulgar Salad, Yoghurt	3.35
Tues.	5	Basque Bass, Rattatouille, Belgian Mushroom	3.65
Wed.	6	Lemon-Thyme Lamb Chops, Creamed Spinach	3.50
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