

Le Chateau Dreyfus was run by Edmund Dreyfus and was situated on west side of South Washington Street in North Attleborough (around where Rte. 295 is now). It was open from **1935 - 1948** until it was unfortunately devastated by fire on April 9, 1948.

The house itself was originally built circa 1880 by Edwin A. Robinson, the son of William H. Robinson and jewelry manufacturer in Attleborough. It changed hands from Oscar Clairville who ran the LeChateau Hotel (c. 1917) to Henry Johnson who ran Ye Old Hummocks/Club Hummocks (late 1920s - early 1930s) with live entertainment to draw in the "flapper" crowd.

After it became a restaurant, a one-story addition was built on the right of the house.

More information can be found on page 93 of *The Images of America: North Attleborough* by Bob Lanpher, Dorothea Donnelly, and George Cunningham.

A menu donated to the North Attleborough Historical Commission by Karen Underkoffler - notice the 4 digit telephone number:

Le Chateau Dreyfus

NORTH, ATTLEBORO, MASS.

TEL. 1325

LE CHATEAU DINNERS DE LUXE \$1.50

Includes Celery Olives Salted Nuts
RELISH CHOICE: Fresh Crabmeat, Shrimp, Fruit Cup, Antipasto, Melon,
Blue Points, Little Necks or Tomato Juice

Includes
SOUP Choice: Cream of Tomato, Consomme or Soup du Jour

CHOICE: Fried CHICKEN a la Maryland, Green Peas, Bacon,
Corn Fritter and Potato Croquette

Broiled Half CHICKEN on Toast, French Fried Potatoes,
Fried Egg Plant Allumette

Roast Stuffed DUCKLING, Apple Sauce, Fresh Vegetable
in Season and Sweet Potatoes

SIRLOIN STEAK Maitre d'Hotel, Fresh Vegetable in Season
French Fried Potatoes

Broiled Chicken LOBSTER, French Fried Potatoes,
Vegetable in Season

Includes
SALAD Salad in Season

Includes
DESSERT Choice: Biscuit Tortoni, Pie a la Mode, Nougat Roll,
Assorted Cheese & Crackers or Fruit in Season
TEA COFFEE MILK DEMI TASSE

MINIMUM CHARGE DURING DANCE SESSION \$1.50 per person

DINNER WINES

Nip of Chablis, dry white burgundy	.75
Nip of Pommard, tart red burgundy	.75
Nip of Medoc, bordeaux red	.75
Great Western, red sparkling burgundy	Qts. \$5.00 Pts. \$2.50
Fifth of Imported Sauterne, medium sweet	\$1.50
Rheinwine and Seltzer .25 Glass of Claret or White Wine or (Muscatel .20	
Bottle of S.S. Pierce Rheinwine or Claret	\$1.00 Pts. .75

ALL LIQUORS OTHER THAN OUR OWN ARE TABOOED

Federal Entertainment tax 3% added to checks over \$2.50 during
our dance session.

BANQUETS

We now have private quarters for all festive occasions.
Birthday parties and Bridge Parties.
Special Menus and Prices on request.

SAME MENU SUNDAYS "BILL KENNEY" AT THE PIANO SUNDAYS 8 to 11 P.M.

A LA CARTE

RELISH

Celery .30 Radishes .15 Rareripes .15 Stuffed Celery .50
Queen Olives .25 Stuffed Olives .25 Fruit Cup .25
Ripe Olives .25 Salted Nuts .25 Tomato Juice .15 Sardines .40
Lobster Cocktail .75; Seafood Cocktail .75 Anchovies .40
Fresh Made ANTIPASTO .50 Little Neck Clam or Oyster Cocktail .35
Fresh Shrimp Cocktail .35 Fresh Crabmeat Cocktail .50

SOUPS

Consomme en Tasse .20 Cream of Tomato .25 Oyster Stew .50
Baked Onion Soup .40 Clam Broth .40

SHELL FISH & FISH

Fried Scallops, Tartare .75 Scallops en Brochette 1.00
Half Lobster Stuffed Thermidor 1.00 Whole 1.75
Broiled Live Lobster (According to size and season)
Filet de Sole a la Dreyfus .75 Fried Lobster 1.50
Fried Filet of Sole, Tartare .65 Frogs Legs any Style 1.00
Fresh Crabmeat Mornay .85 Fresh Shrimp au Gratin .75
Baked Clams a l'Ancienne .85
Lobster a la Newburg, Chafing Dish 1.75

EGGS

Ham or Bacon & Eggs .50 Spanish Omelette .75 Plain .50
Scramble Eggs & Tomato .50 Jelly Omelette .75 Rum 1.00
Scotch Woodcock .85

STEAKS

Half SIRLOIN STEAK (for 1) French Fried Potatoes 1.00
Nine ounce thick STEAK (for 1) French Fried Potatoes 1.50
Twenty-Four ounce Steak (for 2) French Fried Potatoes 3.50
PORTER HOUSE STEAK (for 2) French Fried Potatoes 4.50
CASSEROLE or PLANKING 50 cents extra per person
FILET MIGNON A LA DREYFUS 2.00 NATURE 1.50 en Casserole 2.50

CHOPS

Single LAMB CHOP .40 Double .75 Brace 1.00

CHICKEN

& Broiled Half Chicken on Toast, French Fried Potatoes .85
DUCK Fried Breast of Chicken a la Maryland 1.25 sous cloche 1.50
Chicken a la King all white meat, chafing dish 1.50
Baked Chicken a la King .85
Breast of WEBER DUCK a la Dreyfus 1.50

SALADS

LOBSTER 1.25 Shrimp .65 Fresh Crabmeat .85 Tomato .25
All white meat Chicken 1.25 Mixed 1.00
Vegetable .35 Asparagus Tips .40 Fruit Salad .75
Hearts of Lettuce, Russian Dressing .25 Roquefort Dressing .35

A LA CARTE

MACARONI

& Spaghetti Italienne Style .50 with Meat Balls .75
SPAGHETTI Spaghetti au Beurre .40 Baked Macaroni .30
Spaghetti a la Dreyfus .75 Spaghetti au Gratin .40

VEGETABLES

Fried Egg Plant .25 Grilled Tomatoes .25 Stewed Corn .25
French Fried Onions .35 Smothered .25 Lima Beans .30
Stewed Tomatoes .25 Stuffed Tomatoes .35 Spinach .25
Stuffed Peppers .25 Green Peas .30 Succotash .30
Broccoli Hollandaise .40 String Beans .30
Cauliflower Hollandaise .40 Asparagus Hollandaise .40
Broiled Fresh Mushrooms on Toast .75
All Vegetable Plate .65

POTATOES

Fried Sweets .25 French Fried Potatoes .25 Shoestring .30
German Fried .25 Candied Sweets .25 Delmonico .25
Gaufrette .35 Au Gratin .25 Stuffed Baked .30
Lyonnaise .30 Hash Brown .30 O'Brien .35
Saratoga Chips .25 Souffle .50

SANDWICHES

Toasted Chicken .50 Hot Chicken .75 Egg Salad .25
Bacon & Tomato .30 Sliced Lobster .85 Crabmeat .50
Chicken Salad .40 Corned Beef .25 Lobster Salad .75
Toasted Caviar .85 Toasted Cheese .25 Sardine .35
POMPERNICKLE COMBINATION .75 Fried Egg .25 Western .50
Tongue or Ham on Rye .25 Liverwurst .25
Cold Roast Beef .40 Hot Roast Beef .50

PIES

Home Made Apple .15 A la Mode .25 Squash .15
Hot Mince Pie .15

DESSERTS

French Pancakes .35 Apple or Banana Fritters .30
Nougat Roll .20 Biscuit Tortoni .25
Brick Ice Cream and Cake .20
Birthday Cake and Candles for (4) or (6) .75

CHEESE

Welch Rarebit .65 Golden Buck .75 Swiss .25
Roquefort .30 Liederkrantz .25 Camembert .25
American .20 Cream .20

BEVERAGES

Coffee and Cream .15 Demi Tasse .10
Sturdy Farm Milk .15 Pot of Tea .15

Chateau Dreyfus
North Attleboro, Mass.

Tel. 1325

LUNCH 11 to 5 P.M. 75¢

CHOICE: Soup du jour or Consomme or Tomato Juice or Melon or
Fresh Shrimp Cocktail or Anchovies

CHOICE: Baked Seafood, Mornay
Fried Filet of Sole or Scallops or Oysters, tartare
Eggs or Omelette any style
Small Chicken Salad or Salmon or Tuna Fish or Egg Salad
Assorted Cold Cuts or Cold Roast Beef, String Bean Salad
Chicken Pattee a la Reine
Baked Duckling a la King
Lamb Chop, Bacon and Sausage
Steak Ends Sautees with Onion or Mushrooms
Smoked Tongue or Baked Ham & Spinach or Sauerkraut
Hot or Cold Vegetable Plate or Spaghetti & Meat Balls
(Ready Potato & Vegetable in Season)

CHOICE: Ice Cream & Cake or Hot Ginger Bread or Pie or Chateau
Cheese or Pudding or Jello, whipped cream or Cake or
Fruit in Season

Tea or Coffee or Cocoa or Milk

THIS MENU SERVED EVERY DAY SUNDAYS INCLUDED
MINIMUM CHARGE IN MAIN DINING ROOM DURING DANCE SESSION \$1.50

DINNER 12 noon to close \$1.00

A Relish in Season

Choice: Soup du jour or Consomme or Fruit Cup or Melon or
Fresh Shrimp or Crabmeat or Anchovies or Tomato Juice

Choice: Lobster Pattee a la Newburg or Fried Scallops, Tartare
Half Chicken Lobster Mornay
Broiled Schrod, Parsley Butter
Eggs or Omelette any Style
Baked Filet of Sole, Florentine or Fried, Tartare Sauce
Baked Chicken a la King
Roast Stuffed Turkey, Giblet Sauce
Lamb Chop Mixed Grill
Cold Meat Combination or Cold Roast Beef
Small Steak Minute maitre d'Hotel
Roast Stuffed Duckling, Apple Sauce

Ready Potato & Vegetable & Salad in Season Included

CHOICE: Pie or Ice Cream & Cake or Hot Ginger Bread or Jello whipp
whipped Cream, Pudding, Cake, Assorted Cheese & Crackers or
Fruit in Season

Tea or Coffee or Cocoa or Milk

DANCING EVERY NIGHT 8 to 1 A.M. SATURDAYS TO MID-NIGHT

BILL KENNEY AT THE PIANO SUNDAYS 8 to 11 P.M.

