

## First Ladies & First Dishes

**Martha's Rigatoni Pasta & Short Rib Ragu 24**  
Braised Beef Short Rib in Marinara, Shaved Parmesan

**\*Barbara's Vegetable Filled Spring Roll 22**  
Two Side Sauces - Sweet Thai Chili Dipping Sauce and a Spicy Dijon Mustard

**Abigail Adams Fried Mozzarella 22**  
Marinara Dipping Sauce  
★ First 'First Lady' to fight for Women's Rights ★

**\*Nancy's Crispy Fried Calamari 22**  
Three Sauces - Sweet Thai Chili, Marinara and a New Orleans Bayou Sauce

**Lady Bird Johnson's Eggplant Rollatini 22**  
Sliced Eggplant, Stuffed with Ricotta & Mozzarella Cheeses, Marinara and Melted Parmesan

**\*Eleanor's Classic Shrimp Cocktail 26**  
Five Chilled Jumbo Gulf Shrimp & Homemade Cocktail Sauce

**\*Pat's Half Dozen Baked Little Neck Clams 22**  
Whole & Chopped Clams, Seasoned Bread Crumbs, Diced Peppers and a Lemon Butter Sauce

**Jacqueline's Steamed Chicken and Lemongrass Dumplings 22**  
Seaweed Salad, Wasabi and a Ginger Soy Dipping Sauce



## Famous T.V. Mom's Entrees

**\* Lucy's Half A French Cut Roasted Duck 46**  
Long Grain Wild Rice with a Raspberry Apricot Sauce & Vegetable

**\* Carol Brady's Coq au Vin 40**  
Half Roasted Chicken, Red Wine, Potatoes, Carrots, Onions & Bacon

**Louise Jefferson's Spinach & Cheese Ravioli 38**  
Homemade Marinara, Fresh Diced Tomatoes & Shallots, Sautéed Garlic Spinach & Vegetable

**\* Marion Cunningham's Filet of Scottish Salmon 42**  
Lemon Beurre Blanc Sauce , Potato & Vegetable

**\* Edith Bunker's Four Jumbo Maryland Lump Crabmeat Stuffed Shrimp 50**  
Potato & Vegetable

**\* Wilma Flinstone's Bone-in Braised Beef Short Rib 48**  
Potato & Vegetable

**\* Peg Bundy's Chateaubriand 66**  
Sliced Filet Mignon with Bordelaise Sauce, Potato & Vegetable

**\* Samantha Stevens' 7 oz. Chicken Parmesan 40**  
Breaded Chicken Breast, Marinara, Melted Parmesan &  
Mozzarella over Linguine & Vegetable

**\*Caitlyn Jenner's Seared Sesame Crusted Ahi Tuna 48**  
Jasmine Rice & Asian Vegetable Slaw and a Teriyaki Ginger Sauce

**\* June Cleaver's Chilled Maine Lobster Roll 46**  
Chilled Lobster Salad on a Split Top Roll,  
French Fries & Coleslaw

**\* Shari Lewis' Grilled Baby Colorado Lamb Chops 48**  
Red Wine Mint Cabernet Sauce, Potato & Vegetable



## Nursery Rhymes Mom's Soup & Salads

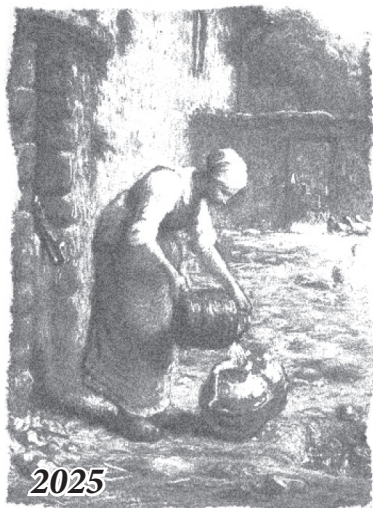
**\*Old Lady Who Lived In A Shoe Seafood Bisque Cup 22**  
Diced Maine Lobster, Gulf Shrimp & Bay Scallops

**Chilled Fresh Strawberry Soup 16**  
A Country House Tradition

**Mother Goose's Spring Fireside Salad 22**  
Mesculin Greens, Candied Pecans, Blue Cheese Crumbs, Sliced Pear & Vinaigrette

**Mrs. Sprat's "The Wedge" Salad 22**  
Baby Iceberg Lettuce, Homemade Blue Cheese Dressing, Bacon,  
Cherry Tomatoes, Pickled Red Onion & Aged Balsamic Drizzle

**Mother Hubbard's Garden Salad 22**  
Mixed Greens, Garden Vegetables and a Choice of Dressing  
Dressings: Dijon Vinaigrette, Ranch, Italian, Blue Cheese, Honey Mustard,  
Thousand Island or Oil & Vinegar



2025

## "Sweet Mom's" Desserts 16

**Sugar Plum Fairy's Classic French Crème Brûlée**  
Homemade Custard & A Thin Caramelized Sugar Crust

**Betty Crocker's New York Cheesecake**  
Fresh Berries & Whipped Cream

**Sara Lee's Strawberry Shortcake**  
Fresh Strawberries, Homemade Shortcake,  
Vanilla Ice Cream & Raspberry Melba Sauce

**Mrs. Fields' Five Layer Chocolate, Chocolate, Chocolate Cake**  
Vanilla Ice Cream, Whipped Cream & Homemade Chocolate Fudge Sauce

**Grandma's Homemade Lemon Meringue Pie**  
Bob's Grandmother's Secret Recipe

**Mrs. Hines' New York Style Tartufo**  
Chocolate & Vanilla Ice Cream, Chopped Almonds,  
Cherry Center and a Bittersweet Chocolate Shell

## Children's Plate

(10 & Under)

**Choice of:** Fruit Cocktail,  
Kid Salad or Strawberry Soup

**Choice of:** Chicken Tenders  
Pasta  
(Butter or Tomato Sauce)  
Child Dessert  
Complimentary  
Soft Drinks  
Free Refills  
(Juice Additional)

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\*These Items will be cooked to your liking, consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts or tree nuts. If you have a food allergy, please notify your server.

20 Plate Sharing Charge \*20% Gratuity Added to all Checks  
A credit card convenience fee of 3% will be applied to all transactions.

# *The Country House Restaurant*

## *“ Our Story ”*

*Was a residence from 1710 - 1970. Originally built as a Farm House, the restaurant was used over the years as a Town Meeting Place and a Stage Coach stop. George Washington's Spies in the Culper Spy Ring have been known to have had meetings here during the Revolutionary War. Our most active spirit, Annette Williamson, was a young girl who lived here in the early 1700s. Wrongfully accused of being a British spy, she was violently murdered in our small dining room, called the Old Field Room. Legend says that because it was a violent murder and a wrongful murder, her spirit remains behind to watch over and protect the house. Guests, especially young children, see her all the time, and even call her by name. She is a very friendly and kind spirit and has even been seen outside dancing in the morning mist. Thomas Hadaway, a famous English actor, lived here in the late 1800s. He and William Sydney Mount, the famous artist and poet, would hold meetings of the occult here at the restaurant called "Spiritualism". That is where you try to communicate with the spirits of the dead, usually through a medium. In 1970 it became the "1710 House", the first of three restaurants. In 1973 it became "The Hadaway House" and in 1978 it became "The Country House Restaurant." Owned originally by Mr. Thomas Wendelken, of the fabled "Stork Club" in Manhattan. He spent the next 27 years fine tuning & honing each employee and created this Landmark Restaurant. I believe he is still watching over us. I can sometimes smell his unique brand of cigarette smoke at the end of the bar where he used to sit. I hope he would like the way we've kept his legacy alive.*

*Enjoy,  
Bob & Scott*

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[www.countryhouserestaurant.com](http://www.countryhouserestaurant.com)

