The Country House Restaurant

“The 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

1175 North Country Road, Stony Brook
631-751-3332
www.countryhouserestaurant.com

Country House Holiday Lunch
**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.**

These items are served undercooked or will be cooked to your liking.

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**Lunch**

**Price Fixed 42 pp**

Choice of:

- **Father Christmas Soup**
  - Mini Grilled Cheese Croutons

- **Winter Wonderland Salad**
  - Mesculin Greens, Caramelized Pecans, Crumbled Bleu Cheese, Sliced Pear and Balsamic Vinaigrette

Choice of:

- **Chevy Chase’s Meatloaf in French Puff Pastry**
  - Mashed Potato & Gravy

- **Macaulay Culkin’s Steamed Chicken & Lemon Grass Dumplings**
  - Wasabi & Soy Sauce

- **Jacques Cousteau’s Crispy Fried Calamari**
  - Three Sauces - Sweet Thai Chili, Marinara & a New Orleans Bayou

- **Natalie Wood’s Pan Roasted Filet of Scottish Salmon**
  - Diced Lobster Sauce

- **Yukon Cornelius 100% Sirloin Burger Platter**
  - Lettuce, Tomato, Pickle, Cole Slaw, French Fries & Onion Rings

- ***Jayne Mansfield’s Chicken Madeira**
  - Mushroom Madeira Wine Sauce, Melted Fontina Cheese over Angel Hair Pasta, drizzle of White Truffle Oil

- **Mario Lanza’s Holiday Pasta**
  - Rigatoni Pasta & Beef Short Rib Bolognese

**Holiday Dessert**

- **Coffee or Tea**

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**Price Fixed 47 pp**

Choice of:

- **Father Christmas Soup**
  - Mini Grilled Cheese Croutons

- **Winter Wonderland Salad**
  - Mesculin Greens, Caramelized Pecans, Crumbled Bleu Cheese, Sliced Pear and Balsamic Vinaigrette

Choice of:

- **Edmund Gwenn’s Half French Roasted Duck Breast**
  - Long Grain Wild Rice & Raspberry & Apricot Glaze

- ***Ingrid Bergman’s Jumbo Lump Crab Cakes**
  - South African Pepperdew Aioli

- ***Donna Reed’s 6 oz. Tournedo of Filet Mignon**
  - Potato Purée & Vegetable

- ***Bing Crosby’s Lobster Pot**
  - De-Shelled Lobster Claw & Knuckle Meat & Lots of Butter

- ***Maureen O’Hara’s Sushi Grade Ahi Tuna**
  - Ginger Risotto, Asian Vegetable Slaw & Soy Vinaigrette

- ***Sophia Loren’s Braised Beef Short Rib**
  - Potato Purée & Vegetable

**Holiday Dessert**

- **Coffee or Tea**