

BREAKFAST MENU

Beverages

Juices - Apple, Orange	1.89
White milk (2%)	1.89
Chocolate milk	1.99
Cappuccino	2.99
Coffee - Regular, Decaf	1.79

Breakfast Eggs

SIMPLY EGGS

Cooked just the way you like it, served with toast and assorted jellies

1 Egg and Toast	2.49
2 Eggs and Toast	3.49
3 Eggs and Toast	4.49

OMELETTES

Made fresh to order with your choice of 3 toppings, served with toast and assorted jellies

2 Egg Omelette	4.99
3 Egg Omelette	5.99

Topping Choices: Cheese, tomatoes, onions, green or red peppers, bacon, sausage, ham, mushrooms

Specialty Entrees

QUICHE DU JOUR

Daily specialty selections, served with toast and assorted jellies

6.99

** Ask your server for today's specialty*

FRENCH TOAST LOVERS DELIGHT

Three slices of homemade french toast drenched in flavor and grilled to perfection, served with your choice of fruit and topped with whipped cream

Single Serving (3 slices)	5.99
Lovers Delight (6 slices to share)	8.99

Fruit Choices: Cinnamon apples with caramel sauce or cherries jubilee

OLD FASHIONED PANCAKES

Stack of large, fluffy pancakes grilled with your choice of delicious add-in and topped with whipped cream

Short Stack (2 pancakes)	4.99
Full Stack (3 pancakes)	5.99

Add-In Choices: Chocolate chip, bananas foster or pecan caramel

Side Items

House Breakfast Potatoes w/ entree	0.75
2 Strips of Bacon w/ entree	0.99
2 Sausage links w/ entree	0.99

On-site catering is available for parties of 6 or more. Call for details.

*In loving memory
of Jason*



Jasones

BED AND BREAKFAST

1414 WEST MAIN STREET • MARION, IL 62959
PHONE: 618.997.9459

THE HISTORY OF 1414 MAIN STREET

In 1906, this beautiful, historical home was constructed by builder W.J. Aikman, a native of Marion, a real estate tycoon, vice president of the bank and a farmer. "The Aikman House" as it became known served as the Aikman family's home until 1938 when Mr. and Mrs. Arthur Melvin took ownership. Between 1961 and 1969, the home stood vacant; then Wayland Sims purchased the property and renovated it, transforming the substantially built home into a remarkable show piece attracting hundreds of visitors through the years. In 2003 the home once again traded hands, this time to Laura Walstrom, then a month later was taken over by the Hartland Regional Medical Center for a doctor to occupy. Legend has it that the doctor's wife believed the house to be haunted by ghosts, so the couple fled their home. The house stood vacant until purchased in March 2010 by Debbie Hayes who has since renovated the mansion, adding wheelchair accessible bathroom additions, three bathrooms for the bedroom suites, two commercial kitchens, a concrete patio and more. The house has been renamed "Jasones" in loving memory of Debbie's son Jason Rowcliffe who went to heaven December 24, 2002. Jason planned to attend Johnson & Wales Culinary Institute to become a Master Chef with the dream of opening his own 5-star restaurant. "All my love and passion has gone into this house, and I am pleased to share with you the joy of Jasones Bed & Breakfast and Restaurant. Thank you for your patronage and welcome to the family."

Debbie Hayes

LUNCH MENU

Fresh-made Salads

All salad entrees served with fresh, buttery croissant and home made crisps 7.49

JASON'S ORIENTAL

A blend of romaine leaves, shredded cabbage, green and red peppers, green onions, sesame seeds, slivered almonds, and topped with homemade crunch oriental noodles, served with specialty oriental dressing

GARDEN MEDLEY

As assortment of salad greens, tomatoes, cucumbers, green and red peppers, red onion, turkey, cheese, olives and a sprinkling of sunflower seeds, served with your choice of salad dressing

CINDY'S PALM PARADISE

Crisp romaine lettuce layered with sliced red tomatoes, red onion, hearts of palm, capers, and topped with crumbled bleu cheese, served with creamy balsamic vinaigrette dressing and cracked black pepper

MOM'S HAWAIIAN DELIGHT

A mouth watering blend of romaine leaves, strawberries, mandarin oranges, pineapple bits, red onion and walnuts, topped with seasoned chicken strips, served with homemade poppyseed dressing

NEW YORK CAESAR SALAD

Romaine lettuce, red onion, crunchy homemade croutons, freshly grated parmesan cheese, served with real, made to order caesar dressing

NANCY'S TEA ROOM SALAD

A fresh mixture of salad greens, red and green peppers, cucumbers, tomatoes, cauliflower, swiss cheese, egg, turkey, served with your choice of dressing

Salad Dressings: Ranch, French, Thousand Island, Bleu Cheese, Raspberry Vinaigrette, Creamy Balsamic Vinaigrette, Poppyseed, Italian, Vinegar and Oil, and House Dressing

* Dressings can be purchased by the pint for 5.49

Sandwich Entrees

Sandwiches are made fresh to order and served with homemade crisps and a steamy cup of homemade soup 8.49

NEW YORK BEEF-ON-WECK

A New York delicacy! Tender and juicy aged angus beef, sliced thin, soaked in au jus, piled high on top a kimmel weck roll, served with a side of au jus, ketchup and horesradish

DAD'S FAVORITE RUEBEN

Tender and fresh corned beef topped with swiss cheese, sauerkraut and thousand island dressing, all piled high on grilled rye bread, garnished with a pickle

BLT DELUXE

A triple decker delight with bacon, lettuce, tomato and mayonnaise buried between 3 slices of bread, garnished with a pickle

CLUB MELTS

Tuna, turkey or crab salad topped with swiss cheese and grilled to perfection on your choice of bread, garnished with a pickle

Soup Selections

All soups are made fresh in house

FRENCH ONION

Thick slices of french bread are toasted and placed in a bowl of hearty, beefy onion soup with mozzarella cheese melted on top 4.25

SOUP DU JOUR

Ask server for daily selections 2.99 cup
3.99 bowl

Stuffed House Specialties

All stuffed entrees come with homemade crisps and a steamy cup of soup 8.49

TOMATO STUFFED SPECIALTY

A whole, fresh tomato stuffed with your choice of chicken, tuna or crab salad and garhish

CANTALOUPE STUFFED SPECIALTY

A thick, juicy cataloupe ring stuffed with your choice of chicken, tuna or crab salad and garnish

Chicken Salad: made with white meat chicken, mayonnaise, grapes and walnuts

Tuna Salad: made with tuna, mayonnaise, celery, chopped onions and spices

Crab Salad: made with crab, mayonnaise, chopped apples and onions

Specialty Desserts

All desserts are made in house from scratch and are a must-try for anyone with a sweet tooth

CHOCOLATE CONFUSION

Individual serving 4.95

NEW YORK STYLE CHEESECAKE

Individual serving 3.95
with topping add 0.75

ILLINOIS FINEST WHITE PIE

Individual serving 3.95

DAILY DESSERT SELECTIONS

Individual serving 3.95

ICE CREAM SUNDAE DELUXE

Individual serving 3.95

CAPPUCCINO

Choose from double dark chocolate, white chocolate caramel or fat free french vanilla flavors 2.99
with whipped cream add 0.25

Little Ones Entrees

Kids 12 and under, includes small milk, chocolate milk or pink lemonade drink 3.49

GRILLED CHEESE

Grilled cheese sandwich, served with apple slices sprinkled with cinnamon and sugar

PEANUT BUTTER & JELLY

Peanut butter and jelly sandwich, served with apple slices sprinkled with cinnamon and sugar

HALF SANDWICH

Choose from sandwich entree menu, served with a cup of soup and apple slices sprinkled with cinnamon and sugar

KIDDIE SUNDAE

A scoop of delicious vanilla bean ice cream with chocolate or caramel sauce, whipped topping and a cherry on top 1.99

Side Items

House side salad	3.50
Fresh Croissants	2.50
Fruit Cup (seasonal)	3.50
House Breakfast potatoes	1.79
Side breakfast meat	1.99
Specialty butters & crisps	2.99

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