



THE  
KING'S ARMS

*Midday* BILL *of* FARE

## *Fortified Drinks*

### *Punch and Punch Royal*

Punch is a mixture of Lemons and Sugar  
with your Liquor of choice:

Rum, Scotch, Bourbon, Whiskey, or Brandy.

*Punch Royal* uses Lime juice instead of Lemon

\$7.50

### *Wine Cooler*

A mixture of Lemons and Sugar layered with Red Wine,  
a refreshing Beverage

\$6.00

### *Champagne Cocktail*

Champagne, Sugar Cubes soaked in Bitters,  
a Cherry, and a Twist

\$6.50

### *Rummer*

Dark Rum

dashed with Apricot and Peach Brandies

served over crushed Ice

\$7.50

### *Mint Julep*

Bourbon mixed with fresh Mint and Sugar

poured over crushed Ice

\$7.50

### *Kir*

A classic beverage.

Chardonnay and Crème de Cassis

served over Ice

\$7.00

## *Ales and Lagers*

	From the Barrel
Williamsburg AleWerks, Va.	\$5.50
St. George Nut Brown, Hampton, Va.	\$5.50
Legend Porter, Richmond, Va.	\$5.50
Old Dominion Lager, Dover, Del.	\$5.50
Seasonal Brew	\$5.50

	From the Bottle
Raleigh Tavern Ale	\$4.50
O'Doul's Amber Nonalcoholic Beer	\$4.50

## *Nonfortified Beverages*

Old Dominion Root Beer, draft	\$3.00
King's Arms Tavern Ginger Ale	\$2.75
Sparkling Apple Cider	\$2.50

Berry Shrub—Frosted Cranberry Juice and Raspberry Sorbet	\$4.00
Fruit Shrub—Frosted Tropical Fruit Juices and Lemon Sorbet	\$4.00

## *Mrs. Vobe's Sweets*

### *Chocolate Fudge Torte*

Dark Chocolate Cake with a rich Fudge Icing

\$6.50

### *Syllabub*

Wine-laced Cream whipped to a Froth,  
seasoned with Lemon Zest,  
and garnished with seasonal Berries

\$6.50

### *Meringue Shell*

Baked Egg Whites  
served with Vanilla Ice Cream  
and fresh Strawberries

\$6.50

### *Thomas Jefferson's Brandy-spiked Bread Pudding*

With a warm Vanilla Bean Sauce

\$5.25

### *Williamsburg Pecan Pie*

\$6.50

### *Williamsburg Ice Creams*

Vanilla or Chocolate

\$5.25

Peppermint Stick

\$5.50

Raspberry or Lemon Ice

\$5.00

*To assure the dining pleasure of all our guests, please be kind enough to turn off cellular phones and refrain from smoking.*

*Note: Restrooms are located on the second floor.*

# Midday BILL of FARE

## Starters

### *Peanut Soupe*

A southern favourite and a tavern specialty  
garnished with roasted Peanuts and Sippets

\$5.50

### *Romaine Salat*

Fresh crisp Hearts of Romaine  
tossed with house-made Anchovy dressing,  
paired with buttery Parmesan Cheese, Croutons,  
and fresh-ground Black Pepper

\$6.50

### *Cook's Soupe*

Mrs. Vobe's good selection of Soupes  
made fresh daily

\$7.50

### *King's Arms Chopped Salat*

Cucumber, Spring Lettuces, and Grape Tomato  
with Raspberry-Lime Vinaigrette

\$5.50

### *The Cheesemonger's Selection*

A fine Sampling of assorted local and imported Cheeses, fresh seasonal Fruit  
served with toasted Baguette half

\$13.50

## Tavern Sandwiches

### *Ham and Cheese*

Sugar-cured Ham and Cheddar Cheese  
on Pretzel Roll with stone-ground Mustard  
Chips, and Red Pepper Relish

\$13.00

### *Roasted Turkey*

Turkey, Bacon, Lettuce, sliced Tomatoes,  
and Sage-Garlic Mayonnaise on Sourdough Bread  
with Chips and curried Tavern Slaw

\$13.00

## Favourites

### *East India Company Fried Chicken*

Lightly spiced and fried, served with a rasher of salty Ham,  
seasonal Vegetables, and Rosemary-roasted Potatoes

\$15.00

### *Cook's Gridironed Chicken Salat*

Chopped Salat topped with grilled Chicken Breast  
on a Baguette encrusted with Virginia potted Ham,  
Goat Cheese, and Tomato-Basil Relish

\$13.50

### *Norfolk Pottage Pye*

Creamy Chicken Stew with Aromatic Vegetables  
under a flaky Pastry Crust

\$14.00

### *Macaroni*

Today's Market Selections, sautéed with fresh Pasta

*Market Price*

### *Chopped Beefsteak*

Gridironed Beefsteak  
with choice of salty Ham, Bacon, or sautéed Mushrooms  
served with Cheddar Cheese and Tavern fried Potatoes

\$13.00

### *A Dish of Beef*

Slow-cooked round of Beef with Garlic mashed Potatoes  
with Carrots, Onions, and Portobello Mushrooms and natural Pan Jus

\$15.00



WILLIAMSBURG, *February 6, 1772*

I have just opened TAVERN opposite to the *Raleigh* at the sign of the KING'S ARMS . . . and shall be much obliged to the Gentlemen who favour me with their company.

JANE VOBE

Mrs. Jane Vobe's advertisement in the February 6, 1772, issue of the *Virginia Gazette* alerted readers that she had relocated her business to a prime location near the Capitol. Her tavern was reputed to be "where all the best people resorted."

The King's Arms was a common tavern name in England and the colonies. By the 1770s, Parliament was out of favor with some colonists, but most Virginians remained loyal to the king. The tavern's name shifted with the political climate. Known as "Mrs. Vobe's" during the Revolution, it later became the Eagle Tavern.

The King's Arms and other Williamsburg taverns served as local gathering places where customers met to discuss business, politics, news, and gossip over drinks and meals. Taverns were in this respect unofficial public buildings. Before and during the Revolution, Williamsburg taverns, including the Raleigh and Wetherburn's, provided rooms for the politicians who debated independence and later operated the provisional government of Virginia. During this period Mrs. Vobe and other tavern keepers supplied food, drink, and lodging to the American troops.

The change of government had little effect on tavern operations. Like its colonial predecessor, the state required tavern keepers to apply for annual licenses and set maximum prices for food, drink, and lodging. The rates had to be posted in each tavern's public room.

Artifacts found on the site and sketches of the tavern drawn on late 18th-century insurance policies assisted in the reconstruction of the tavern and the adjoining Purdie House to the east, which contains some of the dining rooms.

Reproduction chairs, tables, and serving pieces represent a deliberate mix of furniture styles popular with the Virginia gentry. The royal coat of arms on the dinnerware were fashionable in the colonies before the Revolution. Other accessories—the pewter candlesticks with glasses, pewter sugar and salt dishes, brass sconces, and maps and framed prints—correspond to items listed in inventories of taverns patronized by affluent customers.



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