

# CHOWNING'S *Tavern All Day Fare*



## PLATES TO SHARE

- GF Basket of House Made Chips—*rustic hand cut seasoned potato chips served with a trio of Chowning's dipping sauces: malt vinegar bleu cheese, rarebit sauce, and gunpowder sauce* \$6.95
- GF Classic Ploughman's Platter—*Virginia ham, country sausage, sharp white cheddar cheese, boiled egg, pickled onion, gherkins and roasted beets over wild greens, apple cider vinaigrette and bread* \$15.95
- GF Waterman's Platter—*smoked salmon, steamed shrimp, steamed mussels, calamari salad, roasted beets, pickled onions, capers, on a bed of wild greens, garnished with fennel and orange salad, horseradish crème fraiche and bread.* \$24.95
- Crock of Cheese—*an 18th-century spread of cheddar beer cheese and served with bread and fresh fruit* \$10.95
- Josiah Chowning's Pasty—*taste both our beef and vegetable pasties, served with mango chutney* \$7.95
- Gunpowder Wings—*spicy southern fried chicken wings tossed in Chowning's gunpowder sauce, with celery sticks, buttermilk herb dressing and bleu cheese dressing* \$13.95
- Chowning's Sampler Platter —*Chownings' favourites: beef pasty, vegetable pasty, gunpowder wings, house made chips, crock of cheese, fresh fruit, celery, and bread* \$23.95

## STARTERS

- GF Brunswick Stew—*made with young fowl and fresh garden vegetables* cup \$7.95  
bowl \$11.95
- GF Roasted Corn Chowder—*roasted yellow corn, leeks, golden potatoes, Virginia ham dust* cup \$6.95  
bowl \$8.95
- GF White Bean, Kale, and Ham Soup—*ham, leeks and carrots simmered in a chicken broth* cup \$6.95  
bowl \$8.95
- GF A tasting of Soups—*a serving of each of our chef's soups* \$9.95
- GF Garden Greens Salad—*mixed greens, carrots, cucumbers, tomatoes, apples, and sunflower seeds drizzled with apple cider vinaigrette* \$6.95
- GF Chopped Cobb Salat—*smoked turkey, bacon, boiled egg, beer cheese, tomatoes, cucumbers, on a bed of greens with buttermilk herb dressing* \$13.95
- Welsh Rarebit—*An 18th century savory of cheddar cheese and mustard-spiced beer sauce over toasted Sippets* \$9.95  
Add a rasher of salty ham \$2.50

## ENTREES

All entrees include choice of side: Tavern Slaw, Potato Salad, or Chowning's Chips

- Beef Trencher—*warm beef brisket, caramelized onions, aged cheddar cheese and beer spread, horseradish sour cream, on flatbread* \$14.95
- Hot Smoked Turkey Trencher—*smoked turkey, baby spinach, swiss cheese, apple wood smoked bacon, basil pesto, on flatbread* \$14.95
- Roasted Vegetable Trencher—*seasonal roasted vegetables tossed with olive oil and fresh herbs on a bed of roasted onions and baby spinach and basil pesto, on flatbread* \$11.95
- Portabella Sandwich — *pan seared portabella mushroom cap stuffed with spinach and melted swiss cheese and horse radish crème fraiche on a kaiser roll* \$12.95
- Virginia Pork Barbeque Sandwich—*slow cooked pork on a kaiser roll, served with tavern slaw* \$12.95
- GF Shepherd's Pye—*savory stew of lamb, aromatic vegetables, and smashed colcannon potatoes* \$15.95
- Pasty & Brunswick Stew—*cup of brunswick stew, a beef pasty, and a vegetable pasty* \$14.95

## SWEET TREATS

- Chocolate Spoon Cake—*chocolate pudding between two layers of chocolate drenched cake* \$6.95
- Southern Pecan Pie—*southerners replaced almonds with American pecans in British nut pies* \$6.95
- Caramel Apple Pie—*cinnamon-spiced apples baked with a flaky crust with a caramel and butter crumble topping* \$6.95  
Add your favorite ice cream to any dessert for \$2.00
- Williamsburg Ice Creams—*vanilla, chocolate, or raspberry sorbet* \$5.95

GF Denotes item which can be prepared Gluten Free upon request.

\* Consuming raw or undercooked meats, poultry, beef, pork, lamb, seafood, shellfish or eggs increases your risk of food borne illness, especially if you have certain medical conditions.

# Chowning's Tavern Beverages

## Beers and Ales

Order a pint of your favourite brew and keep the  
Salt Glaze mug \$25.95

Sample a flight of three ales of your choice \$9.95

Pint \$6.95  
Quart \$13.95  
6 oz. Taste \$4.95

Old Stitch, Williamsburg, Va.

Dear Old Mum, Williamsburg, Va.

Liebotschaner Cream Ale, Wilkes-Barre, Pa

Wetherbum's Bristol Ale, Williamsburg

Toby's Triple Thread Porter, Williamsburg, Va.

*\*Josiah's Beer and Ale Inventory widely varies.  
Ask your server about the offerings of the day.*

### FROM THE BOTTLE

\$4.95

Raleigh Tavern Pale Ale

Bold Rock Virginia Cider

O'Doul's Amber, Nonalcoholic

## Nonfortified Beverages

Chowning's Tavern Root Beer \$2.95

King's Arms Ginger Ale \$2.95

Sparkling Apple Cider \$2.95

Apple Cider \$2.95

## Fortified Beverages

Josiah's Spiced Punch  
spiced rum, orange and pineapple juices,  
grenadine, and sugar \$7.95

Mildred's Spiced Punch  
gin, orange and pineapple juices,  
grenadine, and sugar \$7.95

Chowning's Flip  
art in the age root liqueur, dark rum,  
cinnamon syrup, and egg whites \$11.95

Rummer  
dark rum dashed with apricot and  
peach brandies, splashed over ice, and  
garnished with lime and a cherry \$8.95

Applejack Manhattan  
applejack and sweet vermouth \$9.95

Whiskey Cup  
whiskey and rum mixed with orange and  
lemon juices, grenadine, and ginger ale \$7.95

Mint Julep  
virginia bourbon mixed with fresh  
mint and sugar poured over ice \$8.95

Witches Revenge  
light and dark rums, apricot brandy,  
and pineapple juice \$7.95

Pimm's Cup  
a favourite british cocktail  
a blend of pimm's #1 and ginger ale \$7.95

Rattle Skull  
dark beer, dark rum, lime juice,  
and nutmeg \$12.95

## Tour Virginia with Our Wine Offerings

	by the glass	by the bottle
Sunset Blush, Lake Anna, Northern Virginia <i>light, fruity, sociable semi-dry wine</i>	\$8.95	\$40.95
Unrefined White, Boneyard Vineyards, Shenandoah Valley <i>pineapple and floral aromas. blood orange, meyer lemon, and basil notes.</i>	\$9.95	\$42.95
Pinot Grigio, Ingleside, Chesapeake Bay <i>apple, pear, with a touch of pineapple, dry and well balanced</i>	\$10.95	\$47.95
Viognier, Horton, Central Virginia <i>exotic honey and tropical fruit aromas, full bodied, viscous mouth feel</i>	\$9.95	\$46.95
Sauvignon Blanc, Barboursville, Central Virginia <i>effusively fragrant, crisp, juicy and bright with distinctive pear and passion fruit flavors</i>	\$10.95	\$48.95
Chardonnay, Rapidan River, Central Virginia <i>citrus, apples &amp; pears. stainless steel fermentation provides a soft finish with a hint of melon</i>	\$7.95	\$32.95
Susan Constant Red, Williamsburg Winery, Hampton Roads <i>raspberry, cranberry, red apple and spice with solid oak and tannins</i>	\$6.95	\$29.95
Tuscarora Red Blend, Rockbridge, Shenandoah Valley <i>blend of chambourcin, cabernet franc, pinot noir, dechaunac and merlot. bouquet of cherries entwined with spicy, peppery notes, soft tannins</i>	\$8.95	\$36.95
Merlot, Lovingston Winery, Central Virginia <i>plum and blackberry notes, toasty with soft tannin</i>	\$10.95	\$49.95
Cabernet Franc, Prince Michel, Central Virginia <i>aromatic and herbaceous, flavors of bright raspberry and currant layers of vanilla</i>	\$8.95	\$38.95
Cabernet Sauvignon, Rappahannock, Northern Virginia <i>sweet floral and berry aromas, with a hint of blueberry and cocoa, precede ripe Cherry Flavors and gentle Tannins</i>	\$8.95	\$40.95
Phileo, Barboursville, Central Virginia <i>brightly refreshing dessert wine, carefully preserved fruit acidity</i>	\$10.95	

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