

Christiana Campbell's TAVERN

GIVING Satisfaction to TRAVELERS and TOWNSPEOPLE
with a Taste for SEAFOOD

EVENING BILL OF FARE

🌿🌿🌿🌿 *FIRST COURSES* 🌿🌿🌿🌿

Sherried Shrimp and Clam Stew

Eastern Shore Tomato-based Stew, with Clams,
Shrimp, Celery, Onions, Potatoes, and light hints of Sherry
Cup \$7.75 (GF)

Christiana's Favorite Salet

Roasted Cherry Tomato, Golden Raisins, Sunflowers,
Carrots, and Blue Cheese on a bed of mixed Greens
With Roasted Tomato Balsamic Vinaigrette
\$9.95 (GF)

Tavern Oyster Salet

Flash-fried plump Oysters on a bed of mixed Greens
and Slaw with sweet Gun-powder Sauce
\$13.95

House Salet

A bed of mixed Greens with Red Onion, Cucumber,
Tomato with Herb Buttermilk Dressing
\$5.95 (GF)

🌿🌿🌿🌿 *FEATURED DISHES* 🌿🌿🌿🌿

Waterman's Supper

A three-course meal starting with a cup of the Sherried Shrimp and Clam Stew
followed by a dish of Southern-fried Chicken with Corn Pudding, ending with your choice of Ice Cream
\$33.95 (GF)

Seafood Fricassee

A favorite Virginia dish of succulent Shrimp, Scallops, and
Lobster meat simmered in a Sherry Cream with Mushrooms,
Tomatoes, Leeks, and Green Peppers tossed with Pasta
\$37.95 (GF)

Shrimp Randolph

Grilled Shrimp served on Crouton, with wilted
Spinach and Ham drizzled with a Mustard Sauce,
Herb-roasted Potatoes
\$31.95

Grilled Salmon & Shrimp

Fresh Grilled Salmon and Shrimp marinated
in Herb oil, adorned with Sherry Cream, Herb-
roasted Potatoes and Vegetable of Day
\$32.95 (GF)

Molly's Macaroni

Fresh sautéed Vegetables with Pasta in a Sauce of aromatic
Herbs, fine white Wine, Cream, and Parmesan Cheese
Inspired by a Recipe from 1769
\$23.95

Hickory-Grilled Rib-Eye

Choice Beef Rib-Eye served with Forest
Mushroom Crema, Sweet Potato Hash
\$36.95 (GF)

Crab Cakes

From Christiana's special Recipe, Patties of the finest Crab
with preserved Lemon Caper Sauce and Onion Crisps
\$34.95

Pan-Seared Codfish

Topped with Crabmeat dressing and Lemon-dill Sauce
\$28.95

Chef's Land and Sea Feature of the Day

The Land and Sea provide many Ingredients
from which the Chef can create superior Dishes
Market Price

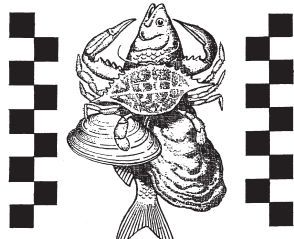
GF= Gluten Free

Add one of Mrs. Campbell's renowned Crab Cakes to your Supp'r for an additional tariff of \$ 13.95.

From the sideboard come Vegetables, Potatoes, Spoon Bread, Tavern Rolls, and Sweet Potato Muffins.

**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.*

Christiana Campbell's



TAVERN

WILLIAMSBURG, *October 3, 1771.*

I beg leave to acquaint the Publick that I have opened TAVERN in the House, behind the Capitol, lately occupied by Mrs. *Vobe*; where those Gentlemen who please to favour me with their Custom may depend upon genteel Accommodations, and the very best Entertainment. – *. I shall reserve Rooms for the Gentlemen who formerly lodged with me.

CHRISTIANA CAMPBELL.

When Christiana Campbell announced her new location in the *Virginia Gazette*, she was already an experienced tavern keeper, having learned the business from her father. After her husband, apothecary Ebenezer Campbell, died in the mid-1750s leaving Christiana with two young daughters, she opened a tavern in Williamsburg to support her family.

George Washington and other leading gentlemen of the colony who periodically came to town for business, politics, or pleasure often met with local residents at Mrs. Campbell's tavern. They dined, supped, or spent the evening drinking, visiting, and gambling in the public room or in another first-floor room. Lodgers who reserved a private room slept upstairs in a chamber adjoining the public lodging room, where travelers shared beds with strangers when the tavern was crowded.

Informal groups of gentlemen and the Williamsburg Masonic Lodge met in the private club room in the 1770s. Lodge records indicate that the Masons occasionally hosted balls at the tavern. In December 1776, for instance, they agreed to “dine and Sup and have a Ball for the Entertainment of the Ladies at the House of Mrs. Campbell's as usual.”

Well-run taverns flourished in Williamsburg while it was the capital of Virginia. Mrs. Campbell retired around 1780 rather than follow the government when it moved to Richmond. A traveler stopped at her house one February day in 1783 and requested a fire in the room and “Oysters Cook'd any way.” Mrs. Campbell retorted, “I don't keep a house of entertainment, nor have not for some years.” The disappointed traveler described Mrs. Campbell as “a little old Woman, about four feet high; & equally thick, a little turn up Pug nose, a mouth screw'd up to one side.”

Mrs. Campbell eventually moved to Fredericksburg, where she died in 1792 at the age of 70.

Today Christiana Campbell's Tavern specializes in seafood. Artifacts found during excavation of the site and a sketch of the tavern drawn on a late 18th-century insurance policy aided in reconstructing the tavern. The deliberate mix of reproduction chairs, tables, and case pieces represents the kind of furniture that Mrs. Campbell owned. The dinnerware is based on fragments of an 18th-century squirrel pattern excavated in Williamsburg. Other accessories—pewter and brass candlesticks, tin sconces, and framed prints and maps—are typical of those that would have been used in an establishment like Mrs. Campbell's, which was neither the most elegant nor the most common tavern in town.



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