



## Evening BILL of FARE

### First Course

#### *Michael Twitty's Madeira Ham*

Served with a rasher of mashed Sweet Potatoes and a Buttered Biscuit

\$8.95

#### *The Cheesemonger's Selection*

A fine selection of Aged Cheddar Cheese, Smoked Gouda, and Soft Brie with Dried Fruits, Nuts, and Toasted Rounds

\$15.25

#### *Peanut Soupe*

A southern favorite and a King's Arms Tavern specialty, garnished with Peanuts and served with Sippets

\$7.00

#### *Soupe befitting the Gentry*

Made from the freshest seasonal ingredients inspired by 18th-century recipes

\$7.25

#### *Mrs. Purdie's Salet*

Wedge of Baby Boston Bib Lettuce, served with Toasted Almonds, Grapes, Red Onions, Goat Cheese, and drizzled with Herb Champagne Vinaigrette

\$7.95

#### *Romaine Salet*

Tossed with Candied Pecans, Apples, Blue Cheese, and a Creamy Peppercorn Dressing

\$7.95

#### *Grand Mushroom*

A Goody-stuffed Meadow Mushroom in the Italian manner with Fresh Spinach, Cheeses, and Oven-roasted Tomatoes

\$9.95

### Main Course

#### *Mrs. Vobe's Tavern Dinner*

Choice of Soupe followed by a Sage- and Rosemary-rubbed half Cornish Game Hen with Blended Wild Rice, Scuppernong-Raisin Sauce, and the Cook's Vegetables, finished with your choice of Ice Cream or Bread Pudding

\$35.75

#### *A Chop of Shoa<sup>GF</sup>*

Maple and whiskey-brined Pork Chop with a Grain-mustard Glaze and Sauce served with Mashed Potatoes and Haricot Vert Green Beans

\$33.75

#### *Vegetable Grand Medley*

A roasted Meadow Mushroom with Balsamic Reduction, served with Blended Wild Rice and Cook's Vegetables

\$24.25

#### *Beef Tenderloin*

Oyster-stuffed and Bacon-wrapped Beef Tenderloin with Claret Sauce, Cook's Vegetables and Roasted Fingerling Potatoes

\$39 / \$37 *without oysters*

#### *Hunter's Game Pye*

Tender Venison, Rabbit, and Duck braised in a fine Port Wine. Put forth under a flaky Pastry Crust with Mushrooms, Vegetables and Bacon Lardons

\$33.00

#### *Filet of Salmon*

Seasoned with fresh Dill and topped with a White Wine Butter Sauce, served with Wild Rice and Cook's Vegetables

\$30.00

#### *Prime Rib of Beef*

The favorite English Joint with Horseradish, Haricot Vert Green Beans, Popover, and Roasted Fingerling Potatoes

*Queen cut (10 oz.) \$37 or King cut (12 oz.) \$40*

### Sides

Haricot Vert Green Beans \$4.95

Sweet Potato Mash \$4.95

Cook's Seasonal Vegetables \$4.95

Blended Wild Rice \$4.95

*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.*

*GF= Gluten Free*



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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

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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 was 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.

Today's menu items are inspired by 18th-century recipes—with adaptations for 21st-century tastes and methods. Some of the more unusual names come straight from colonial cookery books.