

Christiana Campbell's TAVERN



Evening BILL of FARE

WILLIAMSBURG, October 3, 1771.

IBEG Leave to acquaint the Publick that I have opened TAVERN in the Horse, behind the Capitol lately occupied by Mrs. Pike; where those Gentlemen who please to favour me with their Custom may depend upon good 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 in-

dicate 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 nor 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."

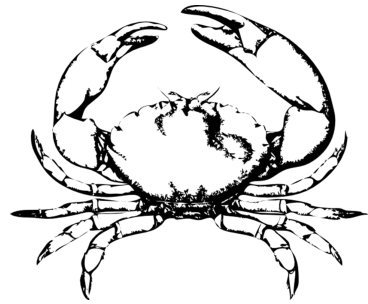
Mrs. Campbell eventually moved to Fredericksburg, where she died in 1792 at the age of 70.

Today Christiana Campbell's Tavern specializes in seafood. Artifacts found during the 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 scoops 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.

All income from Christiana Campbell's Tavern is used for the purposes of the Colonial Williamsburg Foundation, which operates the Historic Area of Williamsburg, and to carry forward its educational programs. Colonial Williamsburg welcomes private contributions. Friends interested in discussing gifts to the Foundation are invited to contact the Director of

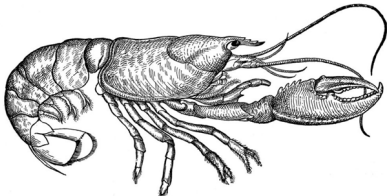
Development, Colonial Williamsburg Foundation, Post Office Box 1776, Williamsburg, Virginia 23187-1776.

The map reproduced on the cover is a map of Virginia and Maryland drawn by Thomas Salmon and printed in 1767. Courtesy, Library of Congress.



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Evening BILL of FARE



Early Americans who lived along the Atlantic seaboard enjoyed a variety of fish and seafood when they dined or supped at home or at local taverns. The diaries of George Washington and several other travelers to Virginia's colonial capital mention eating oysters at Christiana Campbell's Tavern. Recipes for the seafood and fish items on the menu today are inspired by the tastes and culinary influences that eighteenth-century travelers like Washington encountered in their journeys between Massachusetts and Georgia.

Good Corner Dishes

Lobster Soup 16

take a couple of middling lobsters & take out the meat, put the shell into a mortar until very smooth & put into the pot & cover it close & stew it from some time & reduced by half
(The Lady's Assistant, Charlotte Mason, 1777)

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Hoe Cakes Another Way 18

drop the batter a spoonful at a time on a hoe or griddle (as we say in the south) when done on one side turn to the other...Send to table with warm crab and sweet sauce of butter
(Inspired by George Washingtons' favorite repast, recipe from Elanor Park Custis Lewis)

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Lettuces from the Garden 11

lettuces of all sorts from the garden
dressed with ver jus & the finest Italian oil
(Inspired by Thomas Jefferson's acclaimed 250 varieties of greens at Monticello)

To Roast Lobsters 28

boil your lobsters, then lay them before the fire, baste with butter, then strew with herbs & crumbs of fine bread...send to table with a good sauce made with citrus & butter .
(Inspired by The Art of Cookery'Ocf g'Rrckpg'cpf 'Gcu[, Hannah Glasse, 1765)

Oysters

From the waters of the Rappahannock River Mrs. Campbell's oysters are grown in the pristine waters of Morattico Virginia. This exclusive location is central to George Washingtons boyhood home, Ferry Farm, and his great-great Grandfathers mansion – Warner Hall.

On the Half Shell 18

mushroom catsup & allegar
mignonette/nasturtium
(Campbell's Tavern Original, 2022)

To Fry 18

to your eggs add a little nutmeg,
flour & a little salt... dip your oysters &
fry them
(The Experienced English House Keeper, Elizabeth Raffald, 1769)

To Stuff 18

having open'd your oysters, add to them
greens mine'd small and boiled in cream
and smoked streak...place some on each
and strew with
buttered crumb
(Inspired by, The Court & Country Cook, Massialot, 1702)

Made Dishes

include spoonbread, fresh baked sweet potato muffins and vegetables

Mrs. Campbells Fried Chicken 32

marinate your chicken after it is clean of feathers...dip't
in flour strewn with salt & pepper...fried quickly Serv'd
up with good ham
(A Colonial Williamsburg Favorite)

Crab Cakes 46

when boil'd clean the best flakes from the crab, add to it
egg, onions minced fine, bread crumbs & season it well
(A Campbell's Tavern Original)

To Butter Crabs 45

heat it in a little wine, some pepper, salt & nutmeg a
few crumbs of bread, a good piece of butter
(The Lady's Assistant, Charlotte Mason, 1777)

Chowder, a Sea Dish 42

take any kind of firm fish, cut it in pieces six inches long,
cover a Dutch oven with salt pork, onion, two gills of
white wine, stew in gently take it out & thicken the gravy
(Mrs. Mary Randolph, Virginia House Wife, published 1860 –
recipes dating to 1760's)

A Seafood Pye 49

make a good crust...boil your fish add to it scallops, shrimp
&
lobster in the same manner, send to table with gravy
(Campbells original, inspired by The Universal Cook 1773)

To Fry Fish 36

the great art of frying fish is to have it free from grease...
the fish should be dipped in egg, then in bread crumbs
(Recipes from the Personal cookbook of Thomas Jefferson, beginning in 1788)

To Broil Beef Steaks 49

the best steaks are cut from the middle; let the fire be very
quick; lay them in a dish & rub a bit of butter over them
(The Lady's Assistant, Charlotte Mason, 1777)

Potato Dumplings in the Italian Manner 29

put potatoes to boil & strew with pepper and salt...roll in
fine flour & cut into dumplings... send to table with pretty
vegetables from the garden
(A Campbell's Tavern Original)

*****Additions to Complja ent Your Entrée

Lump Crabmeat 18

sauteed with butter

Crabcake 18

pan seared

1/2 Lobster 28

butter poached

Shrimp 10

grilled