



Christiana Campbell's Tavern

Pastry and Confections

A Rum Cream Tart 10

Served with cream...whipped up to stand strewn with a double refined sugar and American Heritage Classic Chocolate dusting

(A Christiana Campbell's Classic)

Apple Pie 10

Pare, core and quarter apples, lay some sugar at the bottom of the dish then the apples, grate a little lemon peel..put in piece of butter..cover the dish with puff pastry

(The Lady's Assistant, Charlotte Mason, 1777)

Trifle of the Season 10

The best fruits gathered from the orchard, field or market, layered with cake and wine-laced cream.

(A Christiana Campbell's Original 2022)

A Chocolate Cake without Flour 10

Ground your cocoa fine and put to it butter, sugar as much as you like and the yolk of hen eggs...stir it together well. Once in the tin, your oven must be moderate, when it is enough, cool and send to table with cream whipped to stand...is very good with raspberries

(A Colonial Williamsburg Original)

Ice Creams 8

Flavors of the season, sent to the table with the best short breads.

Take a pound of preserved fruit: squeeze them through a sieve; fine chocolate also is very good...boil a chopin of cream with a piece of sugar and boil it with your mixture and pass it once again; then ice it in your bucket with salt strewn over...let it stand half an hour...to serve it up...turn it out into your plate

(The Practice of Cookery, Pastry, Pickling, Preserving, &c. Mrs. Frazier, 1791)

Add your favorite Ice Cream to any dessert for 3



Christiana Campbell's Tavern Dessert

Beverages

Sweet Wines to End a Meal

<i>Taylors, 10 year Tawny Port</i>	<i>9</i>
<i>Taylors, 20 year Port</i>	<i>12</i>
<i>Blandy's, Malmsey Madeira</i>	<i>9</i>
<i>Harvey's, Bristol Cream Sherry</i>	<i>8</i>
<i>Dry Sack Sherry</i>	<i>9</i>

Cognac and Liqueurs

<i>Amaretto Disaronno</i>	<i>9</i>	<i>Gran Marnier</i>	<i>11</i>
<i>B& B</i>	<i>9</i>	<i>Hennessey XO</i>	<i>55</i>
<i>Bailey's Irish Cream</i>	<i>9</i>	<i>Kahlua</i>	<i>9</i>
<i>Chambord</i>	<i>10</i>	<i>Remy VSOP</i>	<i>18</i>
<i>Courvoisier VSOP</i>	<i>18</i>	<i>Remy XO</i>	<i>45</i>
<i>Drambuie</i>	<i>10</i>	<i>Sambucca Southern</i>	<i>9</i>
<i>Frangelico</i>	<i>9</i>	<i>Comfort</i>	<i>9</i>

<i>Royal Cup Coffee</i>	<i>5</i>
<i>Royal Cup Hot Tea</i>	<i>5</i>