



SHIELDS Tavern

Evening Bill of FARE

FIRSTS, SOUPS, & SALET

Crayfish and Shrimp Stew <i>An 18th-century recipe of Tomatoes, Vegetables, Sherry, Shrimp, and Crayfish.</i>	cup \$7.95 bowl \$11.95	Spring Green Salet <i>A salet of Arugula, Romaine, Endive and Frisée with Blood Oranges, Goat Cheese, Red Onion and Candied Pecans with an English Malt Vinaigrette.</i>	\$10.95
Black Eyed Pea Soup ^{GF} <i>A hearty soup of Beans and Vegetables, a presentation of an African-inspired dish interpreted by Afroculinarian Michael Twitty.</i>	cup \$6.95 bowl \$9.95	Spinach and Grain Salet <i>Baby Spinach, Couscous with Corn, Cucumber, Tomato, and Red Onion served with a Sherry Molasses Vinaigrette.</i>	\$7.95
Savory Beef Pastry <i>A traditional Caribbean meat pye served with Mango Chutney and Orange.</i>	\$9.95	Tavern House Salet <i>A salet of Romaine Lettuce with Red Onion, Carrot, Tomato, Cucumber, with a Sesame Honey Vinaigrette.</i>	\$6.95
Tavern Sampler Platter			\$15.95
<i>A taste of the Empire with Glazed Chicken, a Salet of Carrot and Coconut, Grilled Shrimp Skewer Served with Shield's Aioli.</i>			

MAIN COURSES

Apple Cider Chicken <i>Half a Hen marinated in Soy Sauce, Garlic, and Apple Cider, served with a Baked Potato and Tavern Vegetables.</i>	\$29.95	Stuffed Holland Bell Pepper <i>With Couscous, Black Beans and Corn served with rich Sauce of Tomatoes, Spinach and Mushrooms.</i>	\$18.95
Grilled Pork Chop <i>Served with a Jam of Bacon, Molasses and Coffee, roasted Parsley Buttered Potatoes and Glazed Carrots.</i>	\$32.95	Tavern Meatloaf <i>Bacon -Wrapped seasoned Beef served with a Cauliflower Mash, Three Sisters' Vegetables and an Herbed Claret Reduction.</i>	\$24.95
Roasted Seasonal Catch <i>With Traditional North African Herbs, Spices and Lemon, served with a warm Tabbouleh Salet, an Orange Butter Sauce, Glazed Carrots, and Seared Tomato.</i>	\$34.95	Ale-Potted Beef <i>Tender Beef simmered in an Ale-laced Sauce with roasted Carrots, Celery, Pearl Onions, and Forest Mushrooms served with Parsley Buttered Potatoes.</i>	\$32.95

**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.*



SHIELDS *Tavern*

Although Williamsburg seems land-locked today, the eighteenth-century city was closely linked to the wider world by its two ports. Queen Anne's Port and Queen Mary's Port were located on nearby deep creeks that fed into the James and York Rivers respectively, so vessels could bring goods and people from all over the world right to Williamsburg's door. Local merchants stocked imported goods, and Virginians could also order directly from merchants in Britain. Although the Navigation Acts dictated colonists could receive European goods only via Britain, they engaged in a robust illicit trade with the West Indian ports of other European powers. People arrived in Williamsburg voluntarily and involuntarily from Britain, Africa, Europe, and the West Indies, and many of them found their way to Williamsburg's taverns as either workers or guests.

Jean Marot, a Frenchman, operated a tavern on this site from about 1709 until his death in 1717, when his widow Anne took over. Their daughter Anne and her husband James Shields began to run the business in the early 1740s. They lived here with their several children, who likely assisted their parents with the work as soon as they were old enough. Shields also owned several enslaved workers.

By 1750, when Shields died, his tavern was one among seven licensed taverns competing for customers in Williamsburg. Located in a crowded commercial and residential part of town, it offered food and drink, overnight lodgings, and entertainment including gambling and billiards. Clientele could gather in a public room to mingle and exchange news with fellow customers or reserve a small space in which to conduct private business. Shields Tavern catered to the lesser gentry and upper middling ranks of Williamsburg society and to travelers to the capital from near and far.

An eighteenth-century visitor to Shields Tavern would have found ample evidence of the cosmopolitan nature of the Atlantic world. Many consumables came to the tavern from afar. A customer would find molasses, sugar, and rum from the West Indies; wines from Portugal, Spain, and France; coffee from Africa, Asia, and the Caribbean; tea from Asia; lemons and limes from the Caribbean; and spices from all over the world. Archaeology shows us Shields served his patrons with British, Chinese, and German ceramic wares. Newspapers at the tavern reported the news of the world. Although a guest at Shields Tavern would have heard mainly English spoken by those about him, he would have been surrounded by many variations from Britain, the West Indies, and Africa. Taverns were both gathering places for locals and for people, objects, and ideas from all over the Atlantic world.

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