



## Midday BILL of FARE

### Starters

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

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

**\$8.95**

#### *Peanut Soupe*

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

**\$7.00**

#### *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**

#### *Soupe befitting the Gentry*

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

**\$7.25**

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

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

**\$7.95**

#### *Caesar Salet*

Chopped Romaine, Parmesan Cheese, Croutons, with House Caesar Dressing

**\$7.95**

Add Grilled Chicken \$5 or Grilled Salmon \$6

### Tavern Sandwiches

#### *Roasted Turkey or Honey Ham*

Your choice of fresh Roasted Turkey or Honey-baked Ham with Cheddar Cheese, Sage Tavern Spread, on Honey Potato or Marble Rye Bread served with roasted Red Pepper Relish and House-made Potato Chips

**\$14.95**

#### *Crab Cake Sandwich*

Crab Cake with Lettuce, Tomato, and a Tartar Sauce on a Brioche Bun with Tavern Chips

**\$15.25**

#### *Meadow Mushroom*

Marinated Grilled Portobello Mushroom, served on a Brioche Bun with Tavern Chips

**\$13.95**

### Favourites

#### *A Made Dish of Beef*

Tender Beef stewed in a rich Red Wine Sauce, Pearl Onions, Carrots, and Mushrooms put forth on goodly Mashed Potatoes

**\$14.95**

#### *Mrs. Vobe's Southern Fried Chicken*

Lightly spiced Skillet-fried Chicken, Cook's Vegetables, and Roasted Garlic Mashed Potatoes

**\$15.95**

#### *Norfolk Pottage Pye*

Tender Chicken and aromatic Vegetables made into a creamy Stew and baked beneath a flaky Pastry Shell

**\$15.25**

#### *Grid-Iron Beefsteak\**

Ground Sirloin served up on a Kaiser Roll with Lettuce, Tomatoes, Red Onion, Cheddar Cheese, and Tavern-Fried Potatoes with choice of Shaved Virginia Ham or Bacon

**\$14.95**

#### *Soupe and Salet*

Cup of Soupe with Mrs. Purdie's Salet or Caesar Salet

**\$14.95**

#### *Sandwich and Soupe*

Cup of Soupe with Half Roasted Turkey or Honey Ham Sandwich

**\$14.95**

### Sides

Garlic Mashed Potatoes

Tavern Fried Potatoes

House-made Chips

**\$3.95 ea**

Many dishes can be prepared Gluten Free. Please ask your server for more information.

\*These items are cooked to order and may be served raw or undercooked. 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.



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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.