



Evening **BILL of FARE**

First Course

Soupe befitting the Gentry

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

\$7.00

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

\$15.00

Spinach Dip

A blend of Spinach, Cream, and Parmesan,
Served with Toasted Crostinis

\$12.00

Mrs. Purdie's Salet

Iceberg Lettuce Wedge Served with Watermelon
and Toasted Pecans, Red Onions and
Drizzled with a Fig-Balsamic Vinaigrette

\$8.00

Caesar Salet

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

\$8.00

Main Course

Mrs. Vobe's Tavern Dinner

Choice of Soupe followed by a Chicken Breast Marinated in the
Italian Style, with Roasted Summer Vegetables and Creamy Polenta,
finished with your choice of Ice Cream or Pecan Pie

\$36.00

Chop of Shoaat

Grilled Whiskey-Brined, Bone-In Pork Chop
Topped with Mushroom-Madeira Sauce,
Served with Braised Red Cabbage and Creamy Polenta

\$34.00

Pasta Medley

Linguine Tossed with Fresh, Seasonal Vegetables and a Roasted
Garlic Butter Sauce

\$25.00

Beef Tenderloin

Beef Tenderloin Filet with Molasses Bacon Butter,
Grilled with Roasted Fingerling Potatoes
and Seasonal Vegetables

\$39.00

With Grilled Shrimp \$42.00

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

Chef's Catch

Grilled Catch of the Day, Topped with Dill Cream Sauce,
Rice Pilaf and served with Seasonal Vegetables

\$34.00

Prime Rib of Beef

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

Queen cut (10 oz) \$39.00 or King cut (12 oz) \$42.00

Sides

Haricot Vert Green Beans **\$5.00**

Garlic Mashed Potatoes **\$5.00**

Cook's Seasonal Vegetables **\$5.00**

Blended Wild Rice **\$5.00**

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.



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

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.