

# Christiana Campbell's TAVERN

GIVING Satisfaction to TRAVELERS and TOWNSPEOPLE  
with a Taste for SEAFOOD

## EVENING BILL OF FARE

### 🌿🌿🌿🌿 FIRST COURSES 🌿🌿🌿🌿

#### *Eastern Shore Clam Chowder*

Eastern Shore tomato-based clam chowder, slow simmered with celery, onions, potatoes, and Christiana's favorite seasoning.  
*Cup \$7.95 (GF)*

#### *Fried Green Tomatoes*

Plumped Green Tomatoes, cornmeal battered and fried, served with a creamy Horseradish sauce.  
*\$10.95*

#### *French Onion Soup*

Onions caramelized in olive oil and combined with bay leaf, thyme, garlic, salt and pepper. Slowed cooked in white wine, sherry, veal and beef broth. Topped with croutons and melted Swiss Gruyere.  
*Cup \$7.95*

#### *Tavern Corn Chowder*

Creamy Chowder of sweet garden cut corn, new potatoes, vegetables, fresh herbs and white wine. Served in a soup cup and topped with bacon pieces.  
*Cup \$7.95 (GF)*

#### *Christiana's Favorite Salet*

Wedge Boston Butter Lettuce, roasted cherry tomatoes, golden raisins, sunflowers, and carrots topped with a peppercorn buttermilk dressing.  
*\$9.95 (GF)*

#### *Summer Salet*

Baby Spinach and Romaine lettuces tossed with a pomegranate mint dressing. Topped and served with strawberries, blueberries, roasted pistachi, spring onion and parmesan cheese.  
*\$10.95 (GF)*

### 🌿🌿🌿🌿 FEATURED DISHES 🌿🌿🌿🌿

#### *Waterman's Supper*

Cup of clam chowder, seafood plate Atlantic Salmon, Bay Scallops and North Carolina grilled shrimp.  
The plate is accompanied with roasted vegetable of the season and roasted red bliss potatoes. Finishing the meal with your choice of dessert from our menu.  
*\$38.95*

#### *Gloucester Dinner*

Juicy southern-fried chicken put forth with vegetables of the season and roasted red bliss potatoes.  
*\$28.95*

#### *Crab Cakes*

From Mrs. Campbell's special recipe: Patties of the finest crab with a preserved lemon caper sauce and onion crisps.  
Crab Cakes are accompanied by vegetables of the season and roasted potatoes.  
*\$34.95*

#### *Shrimp American*

Tender grilled shrimp served over rice with a Madeira mushroom sauce accompanied by vegetables of the season.  
*\$31.95*

#### *Grilled Beef Ribeye*

Choice ribeye served with forest mushroom crema, vegetables of the season, and roasted red bliss potatoes.  
*\$36.95 (GF)*

#### *Grilled Pork Ribeye*

The most tender cut from the Shoat. Marinated, grilled and served with a Madeira wine reduction. The dish is accompanied by roasted Red Bliss potatoes and vegetables of the season.  
*\$31.95*

#### *Molly's Pasta*

Fresh sautéed vegetables tossed with pasta and aromatic herbs in a white wine cream sauce topped with parmesan cheese.  
This dish is inspired by a recipe from 1769.  
*\$23.95*  
Add Grilled Salmon \$9.95

#### *Grilled Salmon*

Fresh Salmon marinated in herb oil, grilled, and adorned with a sherry cream sauce. Vegetables of the season and roasted red bliss potatoes accompany the dish.  
*\$32.95 (GF)*

#### *Seafood Fricassee*

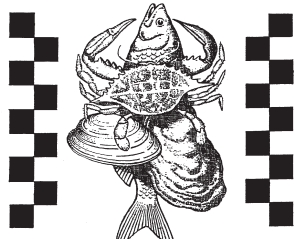
Tender shrimp and scallops with mushrooms, tomatoes, leeks and green peppers simmered in a Sherry cream sauce, served over angel hair pasta  
*\$36.95*

GF= Gluten Free

*Add one of Mrs. Campbell's renowned Crab Cakes to your Supp'r for an additional tariff of \$13.95.*  
From the sideboard come Vegetables, Potatoes, Spoon Bread, Tavern Rolls, and Sweet Potato Muffins.

*\*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.*

*Christiana Campbell's*



**TAVERN**

WILLIAMSBURG, *October 3, 1771.*

I beg leave to acquaint the Publick that I have opened TAVERN in the House, behind the Capitol, lately occupied by Mrs. *Vobe*; where those Gentlemen who please to favour me with their Custom may depend upon genteel 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 indicate 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 not 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 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 sconces, 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.



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