

CHOWNING'S *Tavern All Day Fare*



PLATES TO SHARE

- Basket of House-Made Chips—*rustic hand-cut seasoned potato chips served with a trio of Chowning's dipping sauces: malt vinegar bleu cheese, rarebit sauce, and gunpowder sauce* \$6.95
- Crock of Cheese—*an 18th-century spread of cheddar-beer cheese served with crackers and fresh fruit* \$10.95
- Josiah Chowning's Pasty—*taste both our beef and vegetable pasties, served with mango chutney* \$7.95
- Gunpowder Wings—*spicy southern-fried chicken wings tossed in Chowning's gunpowder sauce, with celery sticks, buttermilk herb dressing and bleu cheese dressing* \$13.95
- Chowning's Sampler Platter—*Chownings' favourites: beef pasty, vegetable pasty, gunpowder wings, crock of cheese, fresh fruit, celery, and bread* \$23.95

STARTERS

- GF Roasted Corn Chowder—*roasted yellow corn, leeks, golden potatoes, Virginia ham dust* cup \$6.95
bowl \$8.95
- GF White Bean, Kale, and Ham Soup—*ham, leeks and carrots simmered in a chicken broth* cup \$6.95
bowl \$8.95
- GF A Tasting of Soups—*a serving of each of our chef's soups and Brunswick Stew* \$9.95
- GF Garden Wedge Salet—*wedge of garden iceberg lettuce, diced tomatoes, cucumbers, smoked bacon, and crumbled blue cheese, served with parmesan peppercorn dressing* \$6.95
- GF Chopped Salet—*smoked turkey, bacon, boiled egg, cheddar cheese, tomatoes, and cucumbers on a bed of greens with buttermilk herb dressing* \$13.95
- Welsh Rarebit—*An 18th-century savory of cheddar cheese and mustard-spiced beer sauce over toasted Sippets* \$9.95
Add a rasher of salty ham \$2.50

ENTREES

All entrees include choice of side: tavern slaw, potato salad, or Chowning's Chips

- Mr. Chowning's BBQ Ribs—*half rack of pork ribs slow-cooked with house made sauce* \$18.95
- GF Brunswick Stew—*made with young fowl and fresh garden vegetables and topped with fried okra* \$14.95
- Beef Trencher—*warm beef brisket, caramelized onions, aged cheddar cheese and beer spread, horseradish sour cream, served on hearth-baked bread* \$14.95
- Hot Smoked Turkey Trencher—*smoked turkey, baby spinach, swiss cheese, apple-wood smoked bacon, basil pesto, on hearth-baked bread* \$14.95
- Roasted Vegetable Trencher—*seasonal roasted vegetables tossed with olive oil and fresh herbs on a bed of roasted onions, baby spinach and basil pesto, on hearth-baked bread* \$11.95
- Virginia Pork Barbeque Sandwich—*slow-cooked pork on a brioche roll, served with tavern slaw* \$12.95
- GF Shepherd's Pye—*savory stew of lamb, aromatic vegetables, and smashed colcannon potatoes* \$15.95
- Pasty and Brunswick Stew—*cup of Brunswick Stew, a beef and a vegetable pasty* \$15.95
- Bangers and Mash—*roasted English sausage with sautéed onions and mushrooms, served with Madeira brown sauce on a bed of whipped colcannon potatoes* \$15.95

GF Denotes item which can be prepared Gluten Free upon request.

*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.

CHOWNING'S Tavern Beverage Selections



Beers and Ales

DRAUGHT BEERS

Order a pint of your favourite brew and keep the
Salt-glazed mug \$26

Sample a flight of three ales of your choice \$10

6 oz. taste \$5

Pint \$7

Pitcher \$26

Old Stitch Brown Ale, Williamsburg, VA

Pocahontas IPA, Ashland, VA

Dear Old Mum Spiced Ale, Williamsburg, VA

Liebotshaner Cream Ale, Wilkes-Barre, PA

Weekend Lager, Williamsburg, VA

Bold Rock Hard Cider, Shenandoah, VA

Tavern Seasonal Selections

*Josiah's beer and ale inventory varies widely.
Ask your server about the offerings of the day.*

FROM THE BOTTLE \$5

Raleigh Tavern Pale Ale

O'Doul's Amber, Nonalcoholic

Non-Fortified Beverages

Chowning's Tavern Root Beer \$3

King's Arms Ginger Ale \$3

Sparkling Apple Cider \$3

Apple Cider \$3

Saratoga Bottled Water, Sparkling or Spring \$7

Fortified Beverages

MR. CHOWNING'S PUNCH BOWLS

Served in Punch Bowls. Made for Sharing. Serves 2-4 People.
\$28 per bowl

Josiah Chowning's Punch Bowl

rum, apricot brandy, orange, and pineapple

Wine Punch Bowl (SANGAREE)

madeira, red wine, and citrus

Rummer

dark rum splashed with apricot and peach brandy \$9

Stone Fence

draft hard cider with brandy \$9

Pimm's Cup

Pimm's, lemonade, and ginger ale \$9

Pomegranate Gin Smash

gin, lemon and pomegranate \$9

Chowning's Spritzer

vodka, cranberry, lime, and soda water \$9

Whiskey Cup

rye whiskey with rum, cranberry, orange,
pineapple, and ginger ale \$9

Hot Buttered Cider

rye whiskey, mulled cider, cinnamon, and nutmeg \$9

FAMILY PUNCH BOWLS

Pineapple Ginger

pineapple juice, ginger ale, and candied ginger
fruit, served over ice \$12

Lemon and Berry

lemon and berry juices with simple syrup, and soda
water make this fizzy delight \$12

Wine Selections

Sparkling and Rosé

Pehu-Simonet Sparkling, France

La Petite Perrière Rosé, France

Glass	Half Carafe	Bottle
\$8	\$16	\$32
\$9	\$18	\$36

White Wines

Tavern White, France

Champteloup Sauvignon Blanc, France

Annalisa Pinot Grigio, Italy

Rapidan River, Riesling, Virginia

Belcrème de Lys Chardonnay, California

Glass	Half Carafe	Bottle
\$8	\$16	\$32
\$9	\$18	\$36
\$9	\$18	\$36
\$9	\$18	\$36
\$10	\$20	\$40

Red Wines

Tavern Red, France

Williamsburg Winery, Merlot, Virginia

10 Span, Pinot Noir, California

Sterling, Cabernet, California

Glass	Half Carafe	Bottle
\$8	\$16	\$32
\$10	\$20	\$40
\$9	\$18	\$36
\$10	\$20	\$40

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