



# SHIELDS Tavern

## Evening Bill of FARE

### Firsts

<p><b>Crayfish and Shrimp Stew</b>  <i>An 18th-Century Recipe of Tomatoes, Vegetables, Sherry, Shrimp, and Crayfish</i></p>	<p>cup \$7.95 bowl \$11.95</p>	<p><b>Savory Beef Pasty</b>  <i>A traditional Caribbean Meat Pye Served with Mango Chutney</i></p>	<p>\$9.95</p>
<p><b>Butternut Squash Soup</b>  <i>A Hearty Bisque of Roasted Butternut Squash, Sweet Potatoes, Cinnamon, Spices, Finished with an English Cream</i></p>	<p>cup \$6.95 bowl \$9.95</p>	<p><b>Saffron Poached Pear Salet</b>  <i>A Salet of Baby Gem Lettuce, Candied Pecans, Poached Pears and Goat Cheese, Finished with English Malt Vinaigrette</i></p>	<p>\$10.95</p>
<p><b>Tavern Sampler Platter</b>      \$15.95  <i>A Taste of the Empire with Glazed Chicken, Virginia Ham Biscuit, Grilled Shrimp Skewer and Shield's Aioli</i></p>			

### Evening Mains

#### Mrs. Shield's 3-Course Supper

*A Cup of Soup, Southern-Fried Chicken, Rosemary Garlic Mashed Potatoes, Fresh Green Beans, Choice of Williamsburg Ice Cream*

\$36.95

<p><b>Grilled Lamb Chop</b>  <i>Garlic and Herb Marinated Lamb Chops, Served with an Herb Polenta, Sautéed Creamy Spinach, Balsamic Mint Glaze</i></p>	<p>\$34.95</p>	<p><b>Stuffed Holland Bell Pepper</b>  <i>Ratatouille of Eggplant, Zucchini and Squash, Served over Pesto Orzo and Garnished with Parmesan Cheese, Tomato, Herb and Mushroom Sauce</i></p>	<p>\$19.95</p>
<p><b>Pan Roasted Salmon</b>  <i>Garnished with Sautéed Shrimp, Sherry Tomato Cream Sauce, Served with Rosemary Garlic Potatoes Rosette and Fresh Green Beans</i></p>	<p>\$31.95</p>	<p><b>Ale-Potted Beef</b>  <i>Tender Beef Simmered in an Ale-laced Sauce with Roasted Carrots, Celery, Pearl Onions, and Forest Mushrooms Served with Rosemary Garlic Mashed Potatoes</i></p>	<p>\$32.95</p>

*\*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*

**A**lthough 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.

---

Colonial Williamsburg® and Shields Tavern® are registered trademarks of the Colonial Williamsburg Foundation.

Your patronage of Colonial Williamsburg hotels and restaurants supports the educational mission of **The Colonial Williamsburg Foundation**, the not-for-profit organization that operates the Historic Area. Thanks to the contributions of friends across the nation, Colonial Williamsburg is able to inspire millions with the lessons of our nation's founding and their relevance to our liberty and democracy today. To learn more about supporting Colonial Williamsburg, please call 1-888-CWF-1776 or visit us on the web at [www.colonialwilliamsburg.com](http://www.colonialwilliamsburg.com).