

CHOWNING'S *Tavern All Day Fare*



PLATES TO SHARE

- Creole Fried Fingerling Potatoes**--crab boiled potatoes, smashed & fried, lemon garlic aioli, green onion \$5
- Revolutionary Street Corn**--bbq spiced butter, pimento aioli, corn bread crust, herb Parmesan \$4
- Josiah's Smothered & Covered Fries**--tallow fries, rarebit, cheddar cheese curds, braised beef brisket, demi, pimento ailoli, pickled onion \$12

STARTERS

- Snipped Greens Salet**--spring greens, cucumber, tomato, cheddar cheese, hard boiled egg, garlic croûtons, choice dressing \$8
- Caesar Salet**--heart of romaine, shaved parmesan, garlic croûton, Caesar dressing \$7
Addition of Herb Grilled Chicken Breast \$5
- Brunswick Stew**—made with young fowl, smoked brisket, pork and fresh garden vegetables **Cup \$6**
Bowl \$11
- Welsh Rarebit**—An 18th-century savory of cheddar cheese and mustard-spiced beer sauce over toasted Sippets garnished with ham dust \$8
- Savory Pasty**—An 18th-century savory of both meat and vegetable pasties, served with mango chutney \$8

ENTREE

All Sandwiches Include Choice of: House Chips, Fruit Cup, Tallow Fries \$2 upcharge

- Mr. Chowning's Burger**—7oz steak burger, butter lettuce, tomato, applewood bacon aged cheddar potato bun \$14
- All Beef Hot Dog**—chili, rarebit, onion \$10
- Beef Trencher**—warm beef brisket, caramelized onions, savory cheddar cheese and mustard-spiced beer sauce, served on hearth-baked bread \$15
- Virginia Pork Barbeque Sandwich**—slow-cooked pork on a potato roll, served with tavern slaw \$13
- Smoke N' Spice BBQ Chicken BLT**—applewood bacon, butter lettuce, tomato, carmelized onion sweet n' spicy bbq sauce \$14
- Veggie Burger**—meatless patty, aged cheddar cheese, olive oil crushed avocado, pickled black bean tomato relish, potato bun \$14
- Chowning's Tavern Low Country Shrimp Boil**—1/4lb local shrimp, fingerling potatoes, sweet summer corn, surry sausage, spiced drawn butter, charred sourdough bread \$16
- Shepard's Pie**—savory stew of lamb, aromatic vegetables, and smashed colcannon potatoes \$17
- Seasonal Vegetable Pithivier**—seasonal melange of vegetables & potato baked beneath flaky tender crust, spring greens salet of pickled vegetables dijon vinaigrette \$14

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

Sample a flight of four beers of your choice \$11

5 oz. taste \$4.50

16 oz. Pint \$7.50

24 oz. Mug \$10.50

Souvenir Pint & Beer \$20

Souvenir Mug & Beer \$25

Old Stitch Brown Ale, Williamsburg, VA

Seasonal Rotating IPA

Dear Old Mum Spiced Ale, Williamsburg, VA

Tavern Classic Lager, Williamsburg, VA

Seasonal Hard Cider, VA

Vienna Lager, Roseland, VA

Tavern Seasonal Selections

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

FROM THE BOTTLE \$5

Raleigh Tavern Pale Ale

O'Doul's, Nonalcoholic

Bud Light Seltzers

Non-Fortified Beverages

Chowning's Tavern Root Beer \$3

Sparkling Apple Cider \$3

Apple Cider \$3

Saratoga Bottled Water, Sparkling or Spring \$7

Fortified Beverages

MR. CHOWNING'S PUNCH BOWL

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

Josiah Chowning's Punch Bowl

rum, peach and apricot brandy, orange, and pineapple

Rummer \$12

black strap rum splashed with apricot and peach brandy

White Christmas Russian \$13

tito's vodka, kahlua, spiced cream, ginger snap

Concord Grape Collins \$13

tito's vodka, rosemary allspice syrup

Hot Toddy \$15

jefferson reserve bourbon
earl grey tea, citrus lavender syrup

Witches Revenge \$13

black strap & pineapple rums
apricot Brandy, luxardo cherry

Hot Buttered Rum \$11

flora de cana, cider
spiced butter

FAMILY PUNCH BOWLS

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, California

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, California

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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