WILLIAMSBURG, October 10, 1766.

I HEREBY acquaint the publick that I have opened tavern . . .
where all who please to favour me with their custom may depend
upon the best of entertainment for themselves, servants, and horses,
and good pasturage.

JOHIAH CHOWNING.

THE “publick” that Chowning hoped to attract to his tavern
with this notice in the Virginia Gazette was made up mostly
of local residents—artisans, shoppers, farmers who sold produce
at the market, individuals with business at the Courthouse, idle
bystanders—and an occasional traveler.

In size, clientele, and services, Chowning’s resembled rural
Virginia taverns located at ferries, crossroads, and courthouses or
small English alehouses. Despite Chowning’s boast of the “best
of entertainment,” he served plain fare and his drink selection
was limited to rum, local beer, and cider. He may also have offered
wine, brandy, and bowls of punch on demand. The few travelers
who spent the night probably lodged together in a room upstairs.

Tavern keeping was often a precarious trade for modest
operators like Chowning, who rented the tavern. Many keepers
of small taverns lived on the premises with their families, who
helped with the work of waiting on customers, cooking, cleaning,
and laundering. Little is known about Josiah Chowning. When
the tavern was reconstructed, Colonial Williamsburg believed it
was located on this site, but we now know that a store and dwelling
were here and that the tavern was somewhere nearby. Chowning’s
business lasted less than two years, but its twentieth-century
counterpart has accommodated travelers and locals for over fifty
years.

Chairs, benches, and tables represent the sturdy furniture found
in colonial taverns catering to the middling sort. Excavated
fragments show that the blue and yellow peacock on the
dinnerware was one of several colorful bird motifs used by early
Williamsburg residents. Utilitarian stoneware tablewares, plain
tin sconces, and simply framed maps and prints accentuate the
informality of Chowning’s Tavern.

All income from Chowning’s Tavern is used for the purposes of the Colonial
Williamsburg Foundation, which operates the Historic Area, and to carry
forward its educational programs. Colonial Williamsburg welcomes private
contributions. Friends interested in discussing gifts to the Foundation are
invited to contact the Director of Development, Colonial Williamsburg
Foundation, Post Office Box 1776, Williamsburg, Virginia 23187-1776.

The print reproduced on the cover, “DOCTOR SYNTAX in the Middle of
a smoking hot Political squabble, wishes to Whet his Whistle,” was drawn by
Thomas Rowlandson and was published in London by Thomas Tegg some-
time between 1807 to 1821. Courtesy, Library of Congress.

The illustrations used inside the menu are reproduced from catchpenny prints,
popular eighteenth-century English engravings.
MODERN-DAY travelers and locals who congregate informally at Chowning's Tavern form plain fare and drink continue a tradition begun more than two hundred years ago when Josiah Chowning opened his tavern on Market Square in October 1766.

**SAVOURIES**

Mr. Chowning's Soup Pot $8 Cup or $12 Bowl
(A Chowning's Tavern Original)
Boiled up daily from the finest market offerings today

Brunswick Stew $8 Cup or $12 Bowl
(A Colonial Williamsburg Favorite)
Traditional stew made with young fowl, beef, corn, tomatoes and lima beans

Welsh Rarebit $9
(A Colonial Williamsburg Favorite)
A savoury made of cheddar cheese, mustard and good wine. Served with country ham and Mr. Chowning's bread

Crock of Cheese $10
(A Chowning's Tavern Original)
Fine cheese mixed up with red roasted bell peppers and chives. Served with pickles and good bread

**MAIN DISHES**

To Stew a Duck in the French Way $30
(The Martha Washington Cookbook - origin prior to 1759)
Roasted leg quarter to a light brown then placed in a stew pan with claret, thyme, marjoram, savory, rosemary, peppercorns and mace

Chicken Hash $20
(Miss Dandridge's Recipe, 1753)
Take a chicken and stew it in good broth with onion, sweet herbs and parsley...thicken with butter and some flour...served on trenchers

Stewed Beef $32
(The London Art of Cookery - John Farley, 1787)
Stewed over a gentle fire for 4 hours; then take out your beef, strain the gravy adding mushrooms thickened and poured over your beef. Garnish with horseradish.

Roast of Chicken $25
(The Art of Cooking Made Plain and Easy - Hannah Classe, 1765)
Rules to be observed in Roasting - take great care that the spit be very clean...your fire must be very quick and clear...a large fowl, three quarters of an hour; a middling one, half and hour, a very small chicken 20 minutes

Virginia Pork BBQ $21
(A Chowning’s Tavern Original)
Shoulder of pork seasoned with Mr. Chowning’s spice blend & smoked slow over apple wood, served with tavern slaw and manchet bread

**SWEETS**

Snow Eggs $9
(James Hemmings, Chef d’ Cuisine to Thomas Jefferson, 1787-1794)
Beat the whites as you do for savoy cake, till you can turn the vessel bottom upwards without their leaving it...put in two spoonsfuls of powdered sugar and a little orange water...dish up your whites with custard. A little wine stirred in is a great improvement

American Heritage Chocolate Cobbler $9
(A Colonial Williamsburg Favorite)
A rich dish of baked custard and chocolate served warm

Peanut Butter Pie $8
(A Chowning’s Tavern Original)
Smooth creamy peanut butter baked nicely in a flaky crust with proper measures of sugar and butter

Chowning's Ice Cream Selection $6
(A Chowning’s Tavern Original)
Served with Ginger Wafers

Garden Lettuces & Seasonal Vegetables $9
(A Chowning’s Tavern Original)
The best of the garden dressed to your liking with sour cream & herb or Josiah’s Spanish vinegar dressing

Salmagundi $18
(A Colonial Williamsburg Favorite)
A popular eighteenth century "supper" dish is known as a Chef’s Salad in America today. Garden greens, VA Ham, Chicken breast, cheese, eggs and fresh vegetables.

An Onion Pye $19
(The Kitchen Garden Display’s - Dr. Lobb’s, 1767) Pare some potatoes...apples...onions and slice them...make a good crust. Lay in a layer of potatoes, a layer of onions, a layer of apple and a layer of eggs until you have filled your pie, stewing seasoning between each layer. Close your pie and bake it an hour and a half.

Stewed Beef $32
(The London Art of Cookery - John Farley, 1787)
Stewed over a gentle fire for 4 hours; then take out your beef, strain the gravy adding mushrooms thickened and poured over your beef. Garnish with horseradish.

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.