

WILLIAMSBURG, February 6, 1772

I have just opened TAVERN opposite to the *Raleigh* at the sign of the KING'S ARMS . . .  
and shall be much obliged to the Gentlemen who favour me with their company.

JANE VOBE

Mrs. Jane Vobe's advertisement in the February 6, 1772, issue of the *Virginia Gazette* alerted readers that she had relocated her business to a prime location near the Capitol. Her tavern was reputed to be "where all the best people resorted."

The King's Arms was a common tavern name in England and the colonies. By the 1770s, Parliament was out of favor with some colonists, but most Virginians remained loyal to the king. The tavern's name shifted with the political climate. Known as "Mrs. Vobe's" during the Revolution, it later became the Eagle Tavern.

The King's Arms and other Williamsburg taverns served as local gathering places where customers met to discuss business, politics, news, and gossip over drinks and meals. Taverns were, in this respect, unofficial public buildings. Before and during the Revolution, Williamsburg taverns, including the Raleigh and Wetherburn's, provided rooms for the politicians who debated independence and later operated the provisional government of Virginia. During this period Mrs. Vobe and other tavern keepers supplied food, drink, and lodging to the American troops.

The change of government had little effect on tavern operations. Like its colonial predecessor, the state required tavern keepers to apply for annual licenses and set maximum prices for food, drink, and lodging. The rates had to be posted in each tavern's public room.

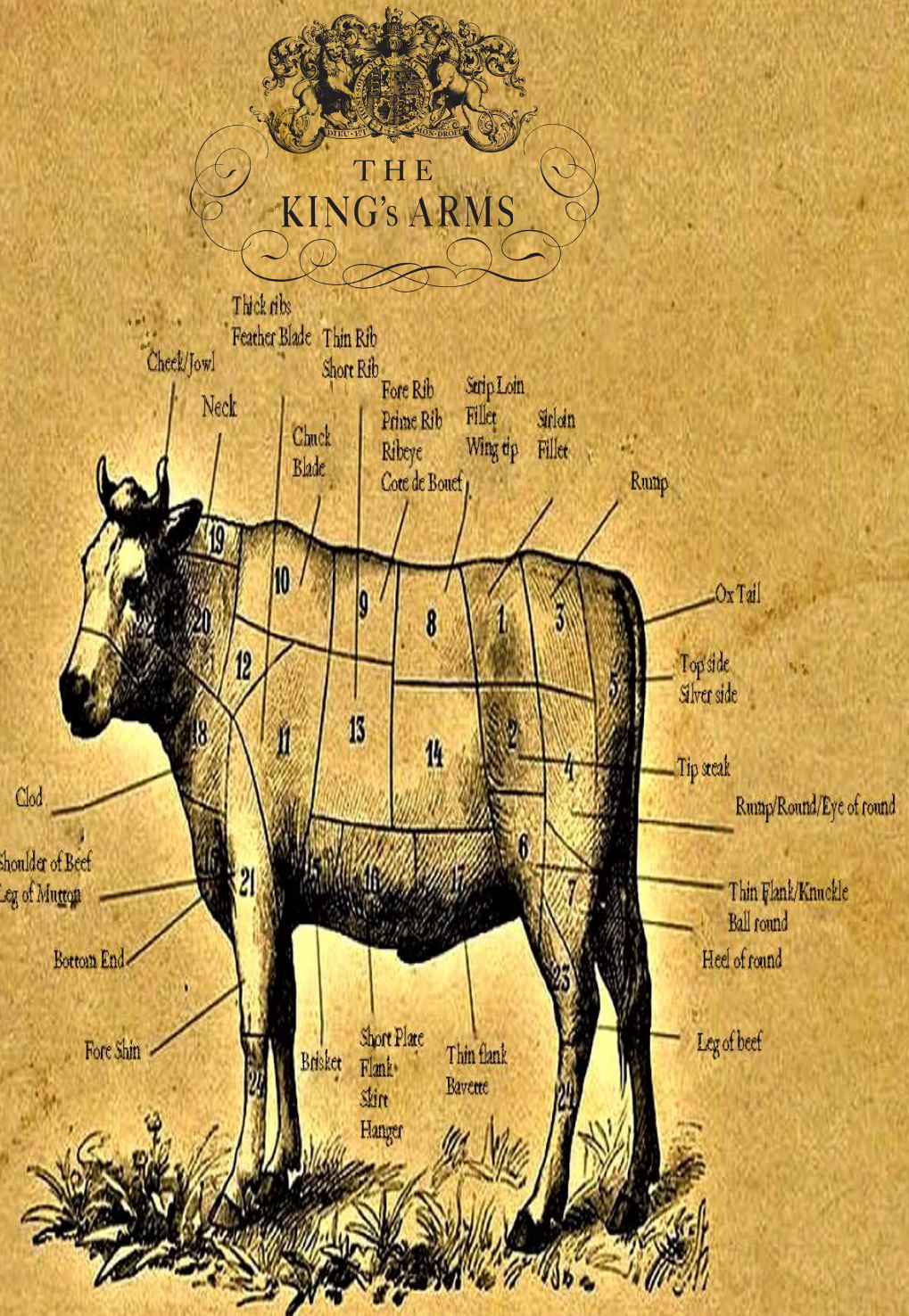
Artifacts found on the site and sketches of the tavern drawn on late 18th-century insurance policies assisted in the reconstruction of the tavern and the adjoining Purdie House to the east, which contains some of the dining rooms.

Reproduction chairs, tables, and serving pieces represent a deliberate mix of furniture styles popular with the Virginia gentry. The royal coat of arms on the dinnerware was fashionable in the colonies before the Revolution. Other accessories—the pewter candlesticks with glasses, pewter sugar and salt dishes, brass sconces, and maps and framed prints—correspond to items listed in inventories of taverns patronized by affluent customers.

Today's menu items are inspired by 18th-century recipes—with adaptations for 21st-century tastes and methods. Some of the more unusual names come straight from colonial cookery books.

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Evening BILL of FARE

VICTUALS *Pleasing to the PALATE & expeditiously served after the Best MANNER*

*Soupes*

***Peanut Soupe***

A Tavern Specialty  
Garnished with Roasted Peanuts  
and a Sherry Cream

**\$6.95**



***Crayfish and Shrimp Stew***

An 18th-Century Recipe of Tomatoes,  
Vegetables, Sherry, Shrimp, and Crayfish

**\$6.95**

*Salats*

***Romaine Hearts Salat***

Crisp Romaine Hearts, Shaved Parmesan  
Cheese, Garlic Croutons, and Caesar Dressing

**\$6.00**

***Mrs. Purdie's Salat***

Baby Iceberg, English  
Cucumber Heirloom  
Tomato, Crispy Bacon Blue  
Cheese Dressing

**\$7.00**

***Ramequin's Vol- au- Vent***

"Savory Cheesecakes light as to fly with the wind"

Parmesan & Cheshire Cheesecake

Mache' Salat, Asparagus, Wild Mushroom

Bacon Lardon, Warm Red Wine Dijon Vinaigrette

**\$9.95**

*Starters*

***Heirloom Carrot Puff***

Spring Pea Hummus, Pistachio Carrot top Pistou  
Benne Seed Sorgum Lavosh

**\$7.00**

***Chesapeake Smoked Fish Dip***

Pea Shoot Salet, Sourdough Crostini

**\$7.00**

***Ale Stewed Beef A Top Johnny Cakes***

Claret Braised Beef Short Rib  
Tavern Bean & Corn Succotash

**\$7.00**



*Main Dishes*

*Mrs. Vobe's Tavern Dinner \**

Choice of Soupe

Followed by Herb-Garlic Crusted Prime Rib of Beef

Horseradish, Herbed Fingerling Potatoes, Popover, Au Jus  
Finished with Choice of Dessert

**\$42.95**

*King's Cut \$8 Tariff*

***Madeira Braised Shank of Lamb***

Sunchoke Yukon Gold Potato Mash

Rosemary Orange Gremolata

Madeira Lamb Jus

**\$34.95**

***Sage Roasted Butternut Squash "Steak"***

Herb Fingerling Potatoes

Wild Mushroom Ragout, Parsley Chili Pesto

**\$22.95**

***Chef's Catch \****

Local Seafood Offerings Prepared with

Accompaniments of the Season

**\$28.95**

***Chop of Shoat***

Applejack Maple Brined

Heritage Pork Chop

Tavern Bean & Corn Succotash

Cherry Apricot Jam, Whiskey Pork Jus

**\$28.95**

***Hunter's Game Pye***

Tender Venison, Rabbit, and Duck

Braised in a Fine Port Wine. Put

Forth Under a Flaky Pastry Crust

with Mushrooms, Vegetables

Bacon Lardoons

**\$31.95**

***Smoked Golden Yard Bird***

Herb Fingerling Potatoes

Pickled Golden Beet Relish

Raspberry Moustarda

**\$26.95**

***Beef Tenderloin \****

Blackstrap Molasses Bacon Butter

Sunchoke Yukon Gold Potato Mash

Cabernet Demi,

Caramelized Cipollini Onion

**\$39.95**

Many dishes can be prepared Gluten Free. Please ask your server for more information.

\*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.