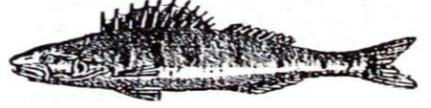




## Christiana Campbell's Tavern Evening BILL of FARE

**E**ARLY Americans who lived along the Atlantic seaboard enjoyed a variety of fish and seafood when they dined or supped at home or at local taverns. The diaries of George Washington and several other travelers to Virginia's colonial capital mention eating oysters at Christiana Campbell's Tavern. Recipes for the seafood and fish items on the menu today are inspired by the tastes and culinary influences that eighteenth-century travelers like Washington encountered in their journeys between Massachusetts and Georgia.



Giving Satisfaction to TRAVELERS and TOWNSPEOPLE with a Taste for SEAFOOD

### Good Corner Dishes

#### **A Green Pease Soup without Meat 8**

when your pease are boil'd...add a little mint, young pease and neatly cut toast

(Dictionarium Domesticum, Nathan Bailey, 1736)

#### **Lettuces from the Garden 11**

Dressed with ver jus and the finest Italian oil

(Inspired by Thomas Jefferson's acclaimed 250 varieties of greens at Monticello)

#### **To Pot Salmon A Second Way 14**

cold salmon put in a mortar with butter; put it in a pot; Shread fennel very small, season it high

(The Experienced English House Keeper, Elizabet Raffald, 1769)

#### **Crimp'd Cod in the Dutch Manner 15**

cut cod in thin slices; put in boiling salt water...garnish with parsley shallots good oil, mustard and vinegar

(The Practice of Cookery Pastry, Pickling, Preserving, &c, Mrs. Frazier, 1791)

#### **To Fry Lobsters 28**

make a batter of cream, eggs, flour & salt, dip them in and fry...beat butter up thick with claret and orange juice...pour on the sauce

### Oysters

From the waters of the Rappahannock River Mrs. Campbell's oysters are grown in the pristine waters of Morattico Virginia. This exclusive location is central to George Washingtons boyhood home; Ferry Farm, and his great-great Grandfathers mansion – Warner Hall.

#### **On the half shell 18**

mushroom catsup & allegar mignonette/nasturtium

(Campbell's Tavern Original, 2022)

#### **To Fry 18**

beat the yolks of two eggs, add to it a little nutmeg...a spoonful of flour & a little salt...dip your oysters & fry them

(The Experienced English House Keeper, Elizabet Raffald, 1769)

#### **A Ragoo of 18**

put in your stew pan, butter, oysters, liquor, cream...shallot shred fine and ham...shake till 'tis thick

(The Complete House Wife Or, Accomplished Gentlewoman's Companion, Eliza Smith, 1730)

### Made Dishes

#### **Mrs. Campbells Fried Chicken 29**

marinate your chicken after it is clean of feathers...dip't in flour strewn with salt pepper...fried quickly Serv'd up with good ham

(A Colonial Williamsburg Favorite)

#### **Crab Cakes 44**

when boil'd clean the best flakes from the crab, add to it egg, onions shred fine, bread crumbs & season it well

(A Campbell's Tavern Original)

#### **To Butter Crabs 46**

heat it in a little wine, some pepper, salt and nutmeg a few crumbs of bread, a good piece of butter

(The Lady's Assistant, Charlotte Mason, 1777)

#### **To Fry Fish 36**

the great art of frying fish is to have it free from grease... the fish should be dipped in egg, then in bread crumbs

(Recipes from the Personal cookbook of Thomas Jefferson, beginning in 1788)

#### **A Seafood Pye 48**

make a good crust...boil two pounds of fish add to it scallops, shrimp and lobster in the same manner, send to table with gravy

(Campbells original, inspired by The Universal Cook; Or Lady's Complete Assistant, John Townshend, 1773)

#### **Chowder, a Sea Dish 42**

take any kind of firm fish, cut it in pieces six inches long, cover a Dutch oven with salt pork, onion, two gills of white wine, stew in gently take it out & thicken the gravy

(Mrs. Mary Randolph, Virginia House Wife, published 1860 – recipes dating to 1760's)

#### **To Broil Beef Steaks 49**

the best steaks are cut from the middle; let the fire be very quick; lay them in a dish & rub a bit of butter over them

(The Lady's Assistant, Charlotte Mason, 1777)

#### **Potato Dumplings in the Italian Manner 28**

put potatoes to boil & strew with pepper and salt...roll in fine flour and cut into dumplings... send to table with pretty vegetables from the garden

(A Campbell's Tavern Original)

