



Midday BILL of FARE

Starters

Proper rules to be observed in making soups and broths

In the first place, take great care that your soup-pots and covers are kept very clean inside and out...Lastly, for all brown and white soups cut the crust of a French roll in round or square pieces and crisp them before the fire.

Peanut Soupe 9 c / 12 b

Take clear butter, onions, shred fine carrots and celery, stew them with your peanuts... when they are enough pass through a sieve...send to take with cream whipped to stand having pepper & nutmeg beat fine...

(A Kings Arms Tradition)

Sallet 12

are commonly made of lettuces of any sort all pick's & wash'd; some candied nuts & pippins as you please...these are eaten with Spanish vinegar dressing poured over & is very good with cheese

(A Kings Arms original, inspired by; The Cook's & Confectioner's Dictionary, John Nott, 1723)

To Butter Shrimp 16

Stew Shrimps in a pint of wine with nutmeg...then beat up eggs, wine, & butter...serve them on sippets

(The UniversalCook, or Lady's Complete Assistant, John Townsend, 1773)

Westphalia Ham 16

Rub with sugar & let it lie till night...then rub salt peter beat fine a pound of common salt & let lie three

weeks...dry with wood smoke. Sent to the table with cheese, good chutney & bread toasted on the gird iron

(Inspired by; The Ladys Assistant, Charlotte Mason, 1777)

To Stew Black Eye Peas 12

Soak your cow pea's & put them in your pot with sweet herbs, a young onion & spring water. When they are enough add tomatoes, roasted squash & hearty greens...put in your dish with pumpkin seeds fry'd & seasoned with pepper beat fine & salt to your taste.

(A Kings Arms Original, Ivey Boyd, 2023)

A Soupe of Squash 9 c / 12 b

having prepared a good broth take your squash, a bunch of sweet herbs & bring to a boil...when enough add new cream & pass through a sieve

(A Kings Arms original, inspired by: The Cook's & Confectioner's Dictionary, John Nott, 1723)

Favourites

To Stew a Duck in the French Way 28

Roasted leg quarter to a light brown then placed in a step pan with claret, thyme, marjoram, savory, rosemary, peppercorns & mace.

(Martha Washington Cookbook...origin prior to 1759)

Chicken Hash 20

Take a chicken & stew it in good broth with onion, sweet herbs & parsley...thicken with butter & some flour...served on trenchers

(Miss Dandridge's Recipe, 1753)

Stewed Beef 28

Stewed over a gentle fire up to four hours; then take out your beef, strain the gravy adding field mushrooms thickened & poured over your beef, garnish with horseradish.

(The London Art of Cookery, John Farley, 1787)

Salmagundi 18

A popular eighteenth century "supper" dish is known as a chef's salad in America today. Garden greens, VA ham, chicken breast, cheese, eggs & fresh vegetables.

(A Colonial Williamsburg Favorite Dish)

An Onion Pye 18

Pare some potatoes...apples...onions & slice them...make a good crust. Lay in a layer of potatoes, layer of onion, a layer of apple, & a layer of eggs until you have filled your pie, strewing seasoning between each layer. Close your pye & bake it an hour & a half.

(The Kitchen Garden Disply'd, Dr. Lobb's, 1767)

*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.



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.