

# Evening BILL of FARE



Early 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 other travelers to Virginia’s colonial capital mention eating oysters at Christians Campbell’s tavern. Recipes for the seafood and fish items on the menu today are a result of research, inspiration and culinary influences from cook books of the period that eighteenth century travelers like Washington encountered in their journeys between Massachusetts and Georgia.



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## Good Corner Dishes

### Green Pease Soup without Meat 9

When your pease are boil'd enough, put thyme and sweet marjoram, a little mint...and green onion  
shred fine...add some white toasts neatly cut and the young pease

*(Dictionarium Domesticum, Nathan Bailey, 1736)*

### Lettuces from the Garden 12

Dressed with ver jus and the finest Italian oil

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

### To Roast Lobsters 28

Boil your lobsters, then lay them before the fire, baste with butter, then strew with herbs and crumbs  
of fine bread...send to table with a good sauce made with citrus and butter

*(Inspired by The Art of Cookery Made Plain and Easy, Hannah Glasse, 1765)*

## Oysters

From the waters of the Chesapeake region Mrs. Campbell's oysters are grown in the pristine waters of  
Virginia. These exclusive locations continue to grace the table and were famously enjoyed by  
George Washington

### On the half shell 19

mushroom catsup & allegar mignonette/nasturtium

*(Campbell's Tavern Original, 2022)*

### Farced Oisters 19

Having open'd your oisters, add to them greens minc'd small and boiled in cream and smoked streak...place  
some on each and strew with buttered crumb

*(Inspired by, The Court and Country Cook, Massialot, 1702)*

## Made Dishes

Mrs. Campbell kindly recommends that you may add the following to any entrée

Soup or Salad and Dessert 16

Buttered Crab or Shrimp 22

### Mrs. Campbells Fried Chicken 32

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 48

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 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 52

make a good crust...boil your 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)*

### To Broil Beef Steaks 58

the best steaks are cut from the middle; let the fire be very quick; lay them in a dish & rub 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)*

