



The Cellar at Christiana Campbell's

Oysters on the Half Shell 9

Mignonette

To Crimp Shrimps 12

Once your shrimps are cleaned ...put in boiling salt water for three minutes...drain it well, garnish
It should be eaten with a good sauce

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

Pimento Cheese 10

Grilled bread & pickled local peppers

Crab Cake 20

Fennel Slaw, Barberries

A Seafood Pye 52

Make a good crust...boil two pounds of fish add to it scallops, shrimp and lobster in the same manner, shred fine lemon peel and sweet herbs and put in wine, a piece of butter...close it up.
Send to table with gravy made of the lobster bones

(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 clear and quick...season them with pepper and salt, when they are enough lay them in the dish and rub a bit of butter over them.

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

Potato Dumplings in the Italian Manner 29

Put your potatoes to boil and strew it with pepper and salt as much as you like...roll in fine flour and cut into dumplings. Serve with sweet herbs and the peel of lemon chopped fine...brown with butter and send it to table with pretty vegetables form the garden

(A Campbell's Tavern Original)