

# Colonial Williamsburg® Resort Collection

THE BEST OF THE AMERICAN EXPERIENCE®

## COLONIAL WILLIAMSBURG TAVERNS OFFER GUESTS CULINARY CHOICES IN 18TH-CENTURY SETTINGS

In the 18th-century, patriots savored their meals and hoisted pints of ale as they contemplated revolution at taverns in Virginia's colonial capital. Today, Colonial Williamsburg's historic tavern guests experience the hearty and distinctive fare that sustained the Founding Fathers, served with Southern hospitality in authentic surroundings. Wait staff in 18th-century dress serve guests and enhance the dining experience with explanations of colonial dining habits and food preferences, lively exchanges with character interpreters and music of the era played on period instruments.

At King's Arms, Shields, Christiana Campbell's and Chowning's taverns, guests enjoy dining experiences similar to those of patrons who frequented these establishments in the years leading up to the American Revolution. Colonial Williamsburg's taverns are located in the heart of the Historic Area and are open to the public. Free parking is available for tavern patrons across Francis Street. Wheelchair accessible restrooms are located in the newly remodeled Purdie Kitchen behind King's Arms Tavern.

### King's Arms Tavern®

King's Arms Tavern recalls an 18th-century chop house and continues the tradition of fine tavern dining as guests feast on such colonial delicacies as roast prime rib of beef, collops of pork, roast young duckling, game pie and traditional King's Arms favorites of peanut soup and the grand mushroom. Lunch is served from 11:30 a.m. until 2:30 p.m., and dinner is served from 5 p.m. until closing. Reservations are recommended for dinner.

Guests may order à la carte or try a complete meal of colonial favorites – Mrs. Vobe's Tavern Dinner, named after the tavern's 18th-century proprietress Jane Vobe. This fixed-price sampler starts with the tavern's trademark peanut soup followed by a main course of boneless breast of chicken with ham accompanied by potatoes, meadow mushrooms and tarragon sauce. Dinner includes Sally Lunn bread and finishes with a choice of Southern favorites, rice pudding or Williamsburg pecan pie.

In conjunction with Revolutionary City® programming, King's Arms Tavern offers Breakfast with Citizens of the Revolution. Guests enjoy a hot breakfast buffet while engaging in conversation with revolutionaries who helped shape the future of our country. The breakfast is offered seasonally Friday through Monday, with guests seated at 8:45 and 9 a.m.

King's Arms Tavern originally catered to Virginia's gentry and the politically influential before, during and after the Revolution. Today, Queen Anne-style tables, paired with Sarah Richardson (a colonial resident) chairs, are set with yard-square linen napkins, brass candlesticks and china stamped with the king's coat of arms. Original and reproduction colonial prints and paintings adorn the walls, and windows are hung with

hand-woven English linens. In the Purdie House annex, a section of the tavern that originally existed as the neighboring home of 18th-century *Virginia Gazette* publisher Alexander Purdie, the furniture and elegant décor represent a level of wealth and style associated with a prosperous gentry-class Williamsburg home. The home features not only the fine carpeting, wallpaper and wall hangings of a wealthy merchant, but also artifacts that tell the story of the Purdie family – including Purdie's tobacco pipe on the mantel in the former study and three small three-cornered hats on pegs in his sons' former bedroom. Wait staff share the story of the family, gleaned from ongoing Colonial Williamsburg historical research.

King's Arms Tavern is located at 400 E. Duke of Gloucester St. between Botetourt and Blair streets, near the Capitol.

### **Shields Tavern®**

Shields Tavern offers recipes representative of the 18th-century food served by proprietor James Shields in the 1740s for the lesser gentry and upper middling ranks of locals and travelers. Old favorites such as Bubble and Squeak and Welsh Rarebit – as well as more modern comfort food with a 'Revolutionary' Southern flair – are served every day from 11:30 a.m. until 8:30 p.m., no reservations required.

Diners will find everything from seafood gumbo and buttermilk fried oysters with firecracker mayonnaise to buffalo meatloaf and ale potted roast beef on the menu. A selection of sandwiches ranges from a Virginia staple – pulled barbecue pork – to grilled vegetable wraps and a catfish "BLT." Dessert offerings are worth a tavern visit on their own, with a selection of signature ice cream flavors, peanut butter pie and spiced carrot cake among the tempting treats.

Shields also features a full bar menu, with specialty drinks such as apple cider rum punch, champagne cocktails and spiced wine; beers and ales such as Yuengling Lager and St. George Nut Brown Ale, and favorites such as Chowning's root beer, King's Arms Tavern ginger ale and apple cider.

Entertainment at Shields reflects Colonial Williamsburg's popular Revolutionary City® program, with visits from people immersed in the day-to-day life of 18th-century Williamsburg – reflecting the vital role the Virginia colony played in the struggle to become a nation.

The lower level tavern room is available for banquets for up to 100, and the covered garden area behind the tavern offers an ideal outdoor space for group functions with 18th-century entertainment, weather permitting. Shields Tavern is located at 417 E. Duke of Gloucester St., just east of King's Arms Tavern, near the Capitol.

### **Christiana Campbell's Tavern®**

Christiana Campbell's Tavern tempts guests with traditional seafood from the rest of the British colonies of North America. Christiana Campbell's Tavern serves dinner from Tuesday through Saturday (reservations are recommended), providing guests with ample opportunity to savor Mrs. Campbell's favorite dishes of sherried shrimp, scallops and lobster, as well as the Waterman's Supper and lump crab cakes, the tavern's signature dish. The entrées are complemented by long-time tavern favorites of Campbell's cabbage slaw, spoon bread and sweet potato muffins.

Every Tuesday and Thursday, the tavern hosts tea with Mrs. Campbell. Guests are welcome to experience 18th-century hospitality while their hostess regales them with accounts of her contemporaries and the quaint customs of the period.

Christiana Campbell's Tavern was a favorite of well-known colonial Virginians such as George Washington and Thomas Jefferson. Servers of the tavern are on hand to recount stories of George Washington's favorable diary entries about Mrs. Campbell's establishment and other noteworthy tales about the colonial tavern. Free parking is available behind the tavern, located today at 120 Waller St. across from the Capitol.

**Chowning's Tavern®**

Chowning's (pronounced "chownings") Tavern, located near Market Square at 100 E. Duke of Gloucester St., offers guests a popular menu item – traditional pit barbecue. References to "barbecued hog" date back to the late 1700s. The Chowning's menu features sumptuous entrées such as beef brisket, pulled pork barbecue, turkey legs and grilled chicken sandwiches.

Chowning's offers casual quick fare from 11 a.m. until 4 p.m. daily in the tavern garden. Full waiter-serviced midday fare is served from 11:30 a.m. until 3 p.m. inside the tavern.

From 5 to 8 p.m., Chowning's caters to families with the music, magic and colonial games of gambols while serving light fare. Beginning at 8 p.m., gambols takes on the rollicking atmosphere of an 18th-century ale house featuring beverages such as stout rum drinks, a variety of hearty ales and wine by the glass. The same light fare is offered along with baskets of fresh-roasted Virginia peanuts on every table.

Mary Randolph, reputed to be the best cook in Richmond by the 1790s, published "The Virginia House-Wife" in 1824. She included recipes for fried chicken, Spanish gazpacho, Italian polenta and East Indian curry. The tradition of this cookbook continues at Colonial Williamsburg taverns with special themed dinners held throughout the year. Guests have the opportunity to engage in unique tavern programming such as the 18th-century Chocolate Dinner, Colonial Chef's Table, dinner with George Washington and Thomas Jefferson wine dinners.

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