

Christiana Campbell's TAVERN®

GIVING Satisfaction to TRAVELERS and TOWNSPEOPLE
with a Taste for SEAFOOD

EVENING BILL OF FARE

FIRST COURSES

Eastern Shore Clam Stew

A fine Broth of Clams, Vegetables, and Cream
made into a hearty Soup
\$5.00



Grilled Shrimp and Crab Salad

Grilled Shrimp paired with Lump Crabmeat
put forth on a Bed of Field Greens
with Melon and Lemon-Caper Drizzle
\$10.50

Pan-seared Scallops

Scallops Pan-seared and topped with
Spinach and Clams
\$10.75*



Christiana's Favourite Salet

Tender Field Greens, poached Pears, Apples, Walnuts,
and Bleu Cheese with Lemon-Honey Vinaigrette
\$7.50

Pye of Oysters and Corn

Plump Oysters, Corn, and Leeks
baked under Pastry Crust with fine
Sherry Wine and Cream
\$11.00*



Ragoût of Forest Mushrooms

Served with a creamy Corn Mush
\$7.50

FEATURED DISHES

Waterman's Supper

Eastern Shore Clam Stew followed by Gridiron-cooked Salmon,
broiled Shrimp, Scallops, and a Dish of Crabmeat Imperial
A Choice of our Signature Ice Cream

\$34.95

Sherried Shrimp, Scallops, and Lobster

A favourite Virginia Dish of fine Seafood.
Simmered Mushrooms, Tomatoes, and Peppers
laced with a Sherry Cream, served with blended wild Rice
\$28.75



Gloucester Chicken

Southern-style, Skillet-fried Hen put forth
with a Rasher of Ham, Pecan-Apple Relish,
and roasted red Bliss Potatoes
\$24.95

Molly's Tavern Feature of the Day

Features Dishes cooked over open Flames
that will surely satisfy
Served with pickled Watermelon
Market Price



Garden Pye

A Pye featuring Leeks,
Potatoes, Lentils, and Spinach
blended with a Medley of fresh Herbs
baked beneath a flaky Crust
\$21.00

Lump Crab Cakes

Patties of the finest spiced Crab in the Chesapeake Style
Served with preserved Lemon and Caper Sauce
\$30.95*



Christiana's Seafood Platter

Fried Favourites consisting of
Shrimp, Sea Scallops, Tilapia,
and a Pan-seared Crab Cake
\$29.95

Grilled Tenderloin of Beef

A 6-oz. tenderloin grilled to your Taste
served up with Claret Sauce and Sweet Potato Cake

\$32.95*



Add one of Mrs. Campbell's renowned Crab Cakes to your Supp'r for an additional tariff of \$9.
From the sideboard come Mrs. Campbell's Tavern Slaw, Spoon Bread, Tavern Rolls, and Sweet Potato Muffins.

*\$5 upcharge for Guests using the Package Plan

To assure the dining pleasure of all our guests, please be kind enough to turn off cellular phones and refrain from smoking.



WILLIAMSBURG, *October 3, 1771.*

I beg leave to acquaint the Publick that I have opened TAVERN in the House, behind the Capitol, lately occupied by Mrs. *Vobe*; where those Gentlemen who please to favour me with their Custom may depend upon genteel Accommodations, and the very best Entertainment. — * I shall reserve Rooms for the Gentlemen who formerly lodged with me.

CHRISTIANA CAMPBELL.

When Christiana Campbell announced her new location in the *Virginia Gazette*, she was already an experienced tavern keeper, having learned the business from her father. After her husband, apothecary Ebenezer Campbell, died in the mid-1750s leaving Christiana with two young daughters, she opened a tavern in Williamsburg to support her family.

George Washington and other leading gentlemen of the colony who periodically came to town for business, politics, or pleasure often met with local residents at Mrs. Campbell's tavern. They dined, supped, or spent the evening drinking, visiting, and gambling in the public room or in another first-floor room. Lodgers who reserved a private room slept upstairs in a chamber adjoining the public lodging room, where travelers shared beds with strangers when the tavern was crowded.

Informal groups of gentlemen and the Williamsburg Masonic Lodge met in the private club room in the 1770s. Lodge records indicate that the Masons occasionally hosted balls at the tavern. In December 1776, for instance, they agreed to “dine and Sup and have a Ball for the Entertainment of the Ladies at the House of Mrs. Campbell's as usual.”

Well-run taverns flourished in Williamsburg while it was the capital of Virginia. Mrs. Campbell retired around 1780 rather than follow the government when it moved to Richmond. A traveler stopped at her house one February day in 1783 and requested a fire in the room and “Oysters Cook'd any way.” Mrs. Campbell retorted, “I don't keep a house of entertainment, nor have not for some years.” The disappointed traveler described Mrs. Campbell as “a little old Woman, about four feet high; & equally thick, a little turn up Pug nose, a mouth screw'd up to one side.”

Mrs. Campbell eventually moved to Fredericksburg, where she died in 1792 at the age of 70.

Today Christiana Campbell's Tavern specializes in seafood. Artifacts found during excavation of the site and a sketch of the tavern drawn on a late 18th-century insurance policy aided in reconstructing the tavern. The deliberate mix of reproduction chairs, tables and case pieces represents the kind of furniture that Mrs. Campbell owned. The dinnerware is based on fragments of an 18th-century squirrel pattern excavated in Williamsburg. Other accessories—pewter and brass candlesticks, tin sconces, and framed prints and maps—are typical of those that would have been used in an establishment like Mrs. Campbell's, which was neither the most elegant nor the most common tavern in town.



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