



---

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 were 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.



# KING'S ARMS Tavern®

VICTUALS *Pleasing to the PALATE* expeditiously served *after the Best MANNER*

## Midday BILL of FARE

### Soupes

#### *Peanut Soupe*

A southern Favourite and a Tavern Specialty  
Garnished with roasted Peanuts  
and a Peanut Cracker  
\$5.00

#### *The Cook's Soup*

Today's Creation, made from fresh, seasonal  
Ingredients, inspired by 18th-century Receipts  
\$5.00



### Salats

#### *Romaine Hearts Salat*

Crisp Romaine Hearts with Tomato,  
Shaved Parmesan Cheese, Garlic Croutons,  
and black Pepper Dressing  
\$6.00

#### *King's Arms Chopped Salat*

English Cucumber-wrapped Lettuces, Tomato,  
and toasted Pine Nuts with roasted Shallot Vinaigrette  
\$7.00

#### *Cook's Grid-ironed Chicken*

Grilled Chicken Breast on a Baguette encrusted  
with Virginia potted Ham, Goat Cheese,  
Tomato-Basil Relish, and chopped Salat  
\$10.95

#### *Warm Beef Salat*

Seared, marinated Beef Tips with Salsify, Onions,  
Peppers, and Cheeses over seasonal Lettuces  
Drizzled with a Sesame Dressing  
\$12.95

### Savouries to be Shared

#### *Gloucester Cheese*

Spiced Gloucester Cheese blended with  
Port Wine and Chives  
Served with salty Ham and Pecan-Nut Relish  
\$10.75

#### *Tavern Sampler*

Seasonal Offerings inspired by Receipts  
of the American Colonies  
\$12.25

### Gentry Ploughman's Sandwich Platters

#### *Ham and Cheese*

Sugar-cured Ham and Gloucester Cheddar Cheese  
on a Pretzel Roll with Stone-ground Mustard Dressing,  
Vegetable Chips, and red Pepper Relish.  
\$11.75

#### *Roasted Turkey*

Shaved Turkey, Bacon, Lettuce, Oven-dried Tomatoes,  
and Sage-Garlic Mayonnaise on Sourdough Bread  
With Vegetable Chips and curried Tavern Slaw.  
\$12.00

### Historic King's Arms Tavern Favourites

#### *East India Company Fried Chicken*

Lightly spiced and Pan-fried, dished up with a Rasher of  
Salty Ham, a Biscuit, and goodly mashed Potatoes  
\$13.50

#### *"A Made Dish of Beef"*

Tender Beef stewed in a rich red Wine Sauce,  
Pearl Onions, Carrots, and Mushrooms  
Put forth on goodly mashed Potatoes  
\$13.00

#### *Vegetable Pye*

Cymlings, Eggplant, Salsify, Mushrooms, Spinach,  
and Cheese baked in a deep dish with a Tomato-Basil Sauce  
\$11.75

#### *Norfolk Pottage Pye*

Creamy Chicken Stew dotted with Garden Vegetables  
Beneath a flaky Pastry Crust  
\$12.25

#### *Macaroni*

Today's Market Selections, sautéed with fresh Pasta  
*Market Price*

#### *Chopped Beefsteak*

Topped with Cheddar Cheese and a Rasher of salty  
Ham on griddled Bread with Tavern-fried Potatoes  
\$11.75

#### *Mrs. Vobe's Tavern Shrimp*

Shrimp sautéed with sweet Onions, Peppers, Tomatoes, and Country Sausage in the Creole manner  
Put forth on buttered Stone-ground Garlic Grits  
\$14.50



*Water is served upon request.*

*To assure the dining pleasure of all our Guests, please be kind enough to turn off cellular phones and refrain from smoking.  
Note: Restrooms are located on the second floor.*