

# CHOWNING'S *Tavern*

## BEVERAGES



### *Beers and Ales*

*Order a pint of your favourite brew and keep the mug—\$25.00*

#### ON TAP

Liebtschäner Cream Ale . . . . .	\$5.00	Josiah's Ale . . . . .	\$5.00
Seasonal Brew . . . . .	\$5.00	St. George Porter . . . . .	\$5.00
Old Dominion Lager . . . . .	\$5.00	Mr. Chowning's Tavern Ale . . . . .	\$5.00
Bud Light . . . . .	\$4.50	Belgian Style Wheat Beer . . . . .	\$5.00
Draft Root Beer . . . . .		\$2.50	

#### BY THE BOTTLE

Raleigh Tavern Pale Ale . . . . .	\$4.25	Mike's Hard Lemonade . . . . .	\$4.25
Woodchuck Hard Cider . . . . .	\$4.00	O'Doul's Amber, Nonalcohoklic . . . . .	\$4.50



### *Specialty Drinks*

Hospitality Punch— <i>dark Rum and Pineapple Juice</i> . . . . .	\$7.50
Royal Apple— <i>light Rum, Apple Cider, Lime Juice, and Sugar</i> . . . . .	\$7.50
Mint Julep— <i>West Virginia Bourbon mix with fresh Mint and Sugar poured over Ice</i> . . . . .	\$7.50
Market Square Sunset— <i>light and dark Rums, Orange, Pineapple, and Cherry Juices</i> . . . . .	\$7.50
Josiah's Spiced Punch— <i>spiced Rum, Orange, Lemon, and Cherry Juices, and Sugar</i> . . . . .	\$7.50
Witches' Revenge— <i>light and dark Rums, Apricot Brandy, and Pineapple Juice</i> . . . . .	\$7.50
Historic Triangle— <i>spiced Rum, Peach Brandy, and Orange Juice</i> . . . . .	\$7.50
Rummer— <i>dark Rum and Peach and Apricot Brandies</i> . . . . .	\$7.50



### *The connection between the "sandwich" and the 18th century:*

John Montagu, the fourth Earl of Sandwich, was so named in 1729 at the tender age of 10.

Popular lore asserts that the modern sandwich was named after Lord Sandwich and his propensity toward meat and bread as sustenance during the long hours spent at the gaming table. A more plausible explanation suggests that his various interests kept him at his desk for long hours and it was there that he would take his midday meal.

If the popular myth be true, and the sandwich was indeed created at the gaming table, then it is fitting that one would find the tradition of the grand sandwich at Chowning's Tavern, where guests gather nightly for Gambols to participate in 18th-century games and enjoy lively entertainment.

# CHOWNING'S *Tavern*

## *Midday FARE*



### *Soup and Salad*

Seasonal Soup of the Day .....	\$4.00
Mildred's Garden Stuffs with Herb Dressing .....	\$7.00



### *Stew and Sandwiches*

Brunswick Stew. ....	\$9.50
Traditional southern favorite of Chicken, Corn, Tomatoes, Potatoes, Onions, and Lima Beans with Cornbread	
Carolina-style Pork Barbecue .....	\$9.00
served on a bun with Tavern Slaw	
Smoked Turkey .....	\$9.50
Honey-baked Ham .....	\$9.00
Smoked Turkey and Honey-baked Ham. ....	\$11.00

*All Sandwiches served with Lettuce, Tomato, and Pickle slices  
Choice of Potato Chips or southern-style Potato Salad  
Choice of sourdough or whole wheat Bread  
Choice of Swiss or cheddar Cheese  
Choice of Dijonaise spread or Buttermilk-Herb spread*



### *Sweet Treats*

Peanut Pie .....	\$5.00
Rum Cream Pie .....	\$5.00
Williamsburg Ice Creams .....	\$4.75
Vanilla or Chocolate	

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