

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

Our hearty Cream-style Chowder
with Ocean Clams, Bacon, Celery, and Onions
Cup \$4.50 Bowl \$5.75

◇ *Fried Oyster Salad*

Plump fried Oysters presented on a bed of mixed Greens
with roasted Corn Relish, Ham Lardons,
Onion Crisps, and Gunpowder Rémoulade
\$10.45

◇ *Shrimp and Scallop Randolph*

Pan-cooked Shrimp and Scallops
served on a Crouton with salty Ham, Spinach,
and Spicy Mustard-Tarragon Sauce
\$11.75



Christiana's Favourite Salet

Fresh seasonal Lettuces, caramelized Red Onions,
Port-poached Pear, and toasted Almonds
with Lemon-Honey Vinaigrette
\$7.95

Ragoût of Forest Mushrooms

Forest Mushrooms cooked up with Tarragon,
Cream, and Brandy in a Puff Pastry Shell
\$7.50

FEATURED DISHES

Gloucester Dinner

Eastern Shore Clam Stew
followed by southern-style fried Hen
put forth with a rasher of salty Ham,
Sherry-spiced Sweet Potatoes baked with a Pecan Crust,
and pickled Watermelon
Your choice of our Signature Ice Cream
\$29.45

Fricassy of Shrimp, Scallops, and Lobster

A favourite Virginia dish of fine Seafood
simmered with Mushrooms, Peas, Tomatoes,
Leeks, and Green Peppers with a Sherry-Butter Sauce
served with Brown Rice Pilaf
\$29.95



Flounder of Mr. Clouet's Way

Prepared from a 1750 cookbook recipe.
Flounder is marinated with Spinach and Fresh Herbs,
broiled, and put forth with a Stew of Corn and Shrimp
\$29.75

The Captain's Feature of the Day

Features dishes of Fish that would have been found
in the 18th-century waterways
cooked over open flames to entice your palate
Market Price

◇ *Crab Cakes*

From Christiana's special recipe,
patties of finest Crab with crisp Onions
and Gunpowder Rémoulade Sauce
\$31.95



Molly's Macaroni and Parmesan Cream

Macaroni Noodles sautéed with fresh Vegetables in a sauce
made of fresh Herbs, fine Wine, Cream, and Parmesan Cheese.
Inspired by a recipe from 1769.
\$21.50

Platter of Assorted Seafood

Regional favourites consisting of fried Carolina Shrimp,
Sea Scallops, grid-ironed Atlantic Salmon,
and a pan-cooked Crab Cake
\$31.75

◇ *Grilled Tenderloin of Beef*

The most tender Beef, hand-cut from selected Tenderloins,
served up with a Claret Sauce, Mushroom Ragoût,
and Sherry-spiced Sweet Potatoes baked with a Pecan Crust
\$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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