



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.



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Midday BILL of FARE

Specialty Drinks

Punch and Punch Royal

Punch is a mixture of lemons and sugar with your liquor of choice: rum, scotch, bourbon, whiskey, or brandy. *Punch Royal* uses lime juice instead of lemon
\$6.00

Wine Cooler

A mixture of lemons and sugar layered with red wine, a refreshing beverage
\$6.00

Champagne Cocktail

Champagne, Sugar Cubes soaked in Bitters, a Cherry, and a Twist
\$6.50

Rummer

Dark rum dashed with apricot and peach brandies is served over crushed ice
\$7.50

Mint Julep

Bourbon mixed with fresh mint and sugar is poured over crushed ice
\$7.50

Kir

A classic beverage. Chardonnay and crème de cassis are served over ice
\$7.00

Ales and Lagers

	From the Barrel		From the Bottle
Golden Wheat Ale	\$5.00	St. George India Pale Ale	\$4.50
Old Dominion Lager	\$5.00	Raleigh Tavern Ale	\$4.50
St. George Nut Brown Ale	\$5.00	O'Doul's Amber Nonalcoholic Beer	\$4.50
Legend Porter	\$5.50	Hard Apple Cider	\$4.50
Seasonal Brew	\$5.50	Bud Light	\$4.50

Alternative Beverages

Chowning's Tavern Root Beer, on tap	\$2.75	Berry Shrub—Frosted Cranberry Juice	
King's Arms Tavern Ginger Ale	\$2.75	and Raspberry Sorbet	\$3.75
Sparkling Apple Cider	\$2.50	Fruit Shrub—Frosted Tropical Fruit Juices	
		and Lemon Sorbet	\$3.75

Mrs. Vobe's Sweets

Chocolate Fudge Torte

Dark Chocolate Cake with a rich Fudge Icing
\$6.00

Syllabub

Wine-laced Cream whipped to a Froth, seasoned with Lemon Zest, and garnished with seasonal Berries.
\$6.00

Meringue Shell

Baked Egg Whites served with Vanilla Ice Cream and fresh Strawberries
\$6.00

Rice Pudding

Baked Custard of tender Rice, Rum-drunk Raisins, and warm Vanilla Sauce
\$4.75

Williamsburg Pecan Pie

\$6.00

Williamsburg Ice Creams

Vanilla or Chocolate

\$4.75

Peppermint Stick

\$5.00

Raspberry or Lemon Ice

\$4.50

Midday BILL of FARE

Starters

Peanut Soupe

A southern favourite and a tavern specialty garnished with roasted Peanuts and Sippets
\$5.00

Romaine Salat

Fresh crisp Hearts of Romaine tossed with house-made Anchovy dressing, paired with buttery Parmesan Cheese, Croutons, and fresh-ground Black Pepper
\$6.00

Hearty Vegetable Stew

A selection of fresh seasonal Vegetables, Beans, Herbs, Spices and a grating of fresh Parmesan
\$7.00

King's Arms Chopped Salat

Cucumber, Spring Lettuces, and grape Tomato with roasted Shallot Vinaigrette
\$5.00

The Cheesemonger's Selection

A fine Sampling of assorted local and imported Cheeses, dried Figs, and dried Pears served with toasted Baguette half
\$13.00

Tavern Savouries

Ham and Cheese

Sugar-cured Ham and Cheddar Cheese on herbed Boule with cracked Mustard Spread, Chips, and Red Pepper Relish
\$12.00

Roasted Turkey

Turkey, Bacon, Lettuce, oven-roasted Tomatoes, and Sage-Garlic Mayonnaise on Sourdough Bread with Chips and curried Tavern Slaw
\$12.00

Favourites

East India Company Fried Chicken

Lightly spiced and fried, served with a rasher of Salty Ham, Green Beans, and Vanilla-scented mashed Sweet Potatoes
\$14.00

Cook's Gridironed Chicken Salat

Chopped Salat topped with grilled Chicken Breast on a Baguette encrusted with Virginia potted Ham, Goat Cheese, and Tomato-Basil Relish
\$12.50

Norfolk Pottage Pye

Creamy Chicken Stew with Aromatic Vegetables under a flaky Pastry Crust
\$13.00

Chopped Beefsteak

Gridironed Beefsteak with salty Ham and Cheddar Cheese served with Tavern fried Potatoes
\$12.00

Macaroni

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

A Dish of Beef

Slow cooked round of Beef with roasted Corn and Pepper Polenta with Carrot, Onions, and Portobello Mushrooms and natural Pan Jus
\$14.00

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.