



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*

Evening 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 Soupe

Today's Creation made from
fresh, seasonal Ingredients,
inspired by 18th-century Receipts
\$6.00

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,
Toasted Pine Nuts, and roasted Shallot Vinaigrette
\$7.00

Starters

◇ *Smoked Salmon*

Pastrami-style smoked Salmon, warm Potato Salad,
and Orange-Caper Dressing
\$10.75

◇ *Crawfish Cakes*

Grilled Corn Relish and a well-seasoned
Sauce from the West Indies
\$13.50

Duck Confit

Pulled Duck Confit, Meadow Mushrooms,
and Goat Cheese in flaky Pastry Crust
with King's Arms chopped Salat
\$10.75



Grand Mushroom

A goodly stuffed Meadow Mushroom in the Italian
Manner with Spinach, Goat Cheese, Parmesan,
dried Tomatoes, and a good Ham
\$9.50

Tavern Sampler

Seasonal Offerings inspired by Receipts of the American Colonies
\$12.50

Main Dishes

Mrs. Vobe's Tavern Dinner

Boneless Breast of Chicken with good Ham,
Meadow Mushrooms, Potatoes, and Tarragon Sauce
accompanied by Peanut Soupe and Choice of
Williamsburg Pecan Pie or Mr. Jack's Rice Pudding
\$31.95

◇ *Cook's Mixed Grill*

The Cook's Selection of Meats, Game, and Seafood
served with the appropriate good Sauce,
Potatoes, and seasonal Vegetables
Market Price

Colonial Game Pye

Venison, Rabbit, Duck, Vegetables, and Bacon Lardoons
in a fine Port Wine Sauce
baked Beneath a flaky Pastry Crust
\$27.95

Collops of Pork

Mustard-Apricot—glazed Collops of Pork
served with Sweet Potato Pudding,
fried Sage, and Pork-Mustard Jus
\$25.95

"A Fowl in Half"

A roasted young Duckling Half with a Sauce
of Apricots and Ginger served with a sauté
of wild Rice with smoked Bacon and Pecans
\$27.95

◇ *"A Fancy Dish of Seafood"*

A Muddle of Shrimp, Scallops, and Crabmeat
sautéed in an Herb-Butter Sauce and
put forth with the Cook's Macaroni of the Day
\$26.95

◇ *Roast Prime Rib of Beef*

The favourite English Joint with Popovers,
Grated fresh Horseradish, and Claret Jus
Jane's Cut \$29.95 Alexander's Cut \$36.95

Fresh Fish Catch

In the 17th century, Captain John Smith wrote that
at Jamestowne he found an "Abundance of fish with their
heads above water, as if for want of nets"

Market Price

*There will be an additional charge for Premium menu items for Colonial Williamsburg Package Plan holders.
◇ indicates an additional \$5 charge, tax and gratuities not included.*

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.*