

JOSIAH CHOWNING'S Tavern



Gambols Light FARE

Corn Chowder with Sippets	\$4.25
Gunpowder Chili	\$7.95
Crock of Cheese with Sippets	\$7.95
Pull'd Pork Barbecue with Coleslaw	\$8.50
Josiah's Barbecue Rib Bites	\$9.95
Hot Drumsticks	\$8.50
Brunswick Stew with Corn Muffin	\$14.00
Smithfield Ham Biscuits	\$7.50
Coleslaw	\$2.50
Welsh Rarebit	\$8.00
<i>with Ham</i>	\$9.50
Sampler Platter (enough for two) <i>Crock of Cheese, Barbecue Bites, Hot Drumsticks, Smithfield Ham Biscuit, Pull'd Barbecue, and Coleslaw.</i>	\$24.00



Sweets

Apple Brown Betty	\$5.00	Chocolate Cake	\$5.00
Bread Pudding	\$5.00	Signature Ice Creams	\$3.00



Beers and Ales

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

ON TAP

Liebtschäner Cream Ale	\$4.50	Josiah's Ale	\$4.50
Williamsburg Brewery ColoniAle	\$4.50	St. George Porter	\$4.50
Old Dominion Lager	\$4.50	Mr. Chowning's Tavern Ale	\$4.50
Yuengling Black & Tan	\$4.50	Yuengling Lager	\$4.50
Draft Root Beer	\$2.00		

BY THE BOTTLE

Raleigh Tavern Pale Ale	\$3.75	Mike's Hard Lemonade	\$3.75
K Hard Cider, English Style	\$3.50	Budweiser Light	\$3.50
St. Pauli Girl, non-alcoholic	\$3.50		



Specialty Drinks

Hospitality Punch— <i>dark rum and pineapple juice</i>	\$7.00
Royal Apple— <i>light rum, apple cider, lime juice, and sugar</i>	\$7.00
Mint Julep— <i>West Virginia bourbon mix with fresh mint and sugar, poured over ice</i>	\$7.00
Market Square Sunset— <i>light and dark rums, orange, pineapple, and cherry juices</i>	\$7.00
Josiah's Spiced Punch— <i>spiced rum, orange, lemon and cherry juices, and sugar</i>	\$7.00
Witches' Revenge— <i>light and dark rums, apricot brandy, and pineapple juice</i>	\$7.00
Historic Triangle— <i>spiced rum, peach brandy, and orange juice</i>	\$7.00

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COMMON FOODS AND DRINKS

in 18th-Century Virginia



MEATS AND SEAFOOD

Beef and pork	the most common meats
Mutton and veal	second-most common meats
Fowl	chicken and turkey, but others as well
Venison	not very common, but eaten by the upper class
Fish	very popular
Scallops and shellfish	very common
Anchovies	used a lot



VEGETABLES

Corn	staple of the diet
Sweet potato	preferred to the white potato
Greens	turnip greens and kale, for example
Peanuts	not popular; only the poor ate them
Onions	all types, except garlic
Turnips	common; often prepared mashed
Okra	not eaten until the very end of the 18th century



FRUITS

Cranberries	occasionally available
Apples	popular; also used to make cider
Persimmons	used more then they are today



SEASONINGS

Capers	common
Pepper	most popular spice
Nutmeg	most popular spice after pepper
Molasses	very common
Malt vinegar	called <i>alegar</i>
Mustard	used; people also ate the greens
Ginger	popular; also used medicinally



DRINKS

Port	one of the most common wines
Sherry	very popular
Ale	everyday beverage for most Virginians before the Revolutionary War
Cider	Virginia was known for its fine cider, which took the place of ale after the Revolution
Rum	popular until the Revolution, when whisky took its place
Spirits	used to make punch

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