

KING'S ARMS *Tavern*

VICTUALS Pleasing to the PALATE expeditiously served after the Best MANNER

Evening BILL of FARE

When Mrs. Vobe moved her business opposite the Raleigh Tavern in early 1772, she positioned her establishment in direct competition with the foremost tavern in town. Adopting the name the "King's Arms" signaled her intention to accommodate gentlemen customers in the tradition of the leading public houses in the mother country. Today the King's Arms menu continues to favor customers with discriminating tastes by featuring the grilled and roast meats that remain the hallmarks of fine British cooking.

Soupes, Salat and Savouries

Peanut Soupe

In the tradition of early English receipts.
Garnished with Roasted Peanuts

3.00

Potato and Cheddar Potage

A fine Soupe of Roasted Potatoes, Clotted Cream and Virginia Ham

2.75

Oysters on the Shell

With a Shallot and Cracked-Pepper Cranberry Vinegar

9.95

Romaine Heart Salat

With creamy Pepper Dressing and Manchet Crisps

3.00

Smoked Trout Fillet

Smoked over Pecan Nut Shells and Hickory
with Caper-Horseradish Sauce

7.25

A Grand Mushroom

A goodly stuffed Meadow Mushroom in the Italian manner
with Shallots, Herbs, Spinach and Cheese

7.50

Main Dishes



Mrs. Vobe's Tavern Dinner

Peanut Soupe

A half of a Roasted Chicken with Smithfield Ham and Scuppernong Raisin Sauce

Vegetables and Cornbread Dressing

Williamsburg Pecan Pie

27.25



Roast Prime Rib of Beef

The Favorite English Joint with Claret Jus
and freshly grated Horseradish

Queen Cut

26.95

King Cut

29.50

Cavalier's Lamb

Roasted rack coated with Mustard and aromatic fresh Rosemary

26.75

Savory Stuffed Pork Chop

With a dressing of Surry Sausage and baked Shenandoah Pears
with Porto Sauce

27.00

Roasted Duckling

A full half of a game bird served up with an Orange-Onion Marmalade
and Cinnamon-spiced Rice

26.75

Filet Mignon and Oysters

Wrapped in Bacon and served with Tarragon Butter

Without Oysters

As Quoted

As Quoted

Game Pye

Braised Venison, Rabbit, Duck and Vegetables
in Hunter's Sauce under Flaky Pastry

24.00

Oat and Almond Toasted Salmon

Dip't lightly in whole Oats with Almonds and pan fried
with Apple-braised Cabbage and Mustard Sauce

27.50

Loin of Beef Steak

The finest Steak from the striploin cut with the bone
with Buttery Vermouth-braised Mushrooms

31.50

Mrs. Vobe's kitchen stores a variety of Vegetables befitting a Main Dish

All Dinners are served with appropriate Vegetables, a selection of Relishes, Sally Lunn Bread and seasonal Tavern Batter Bread

Please, no smoking inside the tavern

Note: Rest rooms are located on the second floor