



Shields T A V E R N Evening B I L L of FARE

STARTERS

Shield's Sampler

A sampling of tantalizing taste from the 18th century 9.00

Chowder, A Sea Dish

A colonial recipe combining Crayfish, Sherry, Potatoes and Cream 4.00

Gumbo

With Smoked Duck, Surry Sausage and Herbed Rice 6.00

Sallet Greens

Seasonal Mixed Greens with Oven Roasted Grape Tomatoes, Toasted Pine Nuts, Cucumber and English Malt Dressing 5.00

Romaine

Tender Romaine Hearts with Anchovy Dressing, Shaved Parmesan and Sally Lunn Sippets 6.00

Shellfish

Lobster and Scallops in Herbed Puff Pastry Shell with Sherry and Cream 13.00

Crab Cakes

Salt Cod-Potato Puree, Fresh Corn Relish and Roasted Pepper Cullis 11.00

ENTREES

Mr. Shields Supper

Pan Roasted Chicken Breast with Virginia Ham, Mushrooms and Spinach on Whipped Yukon Gold Potatoes with Tarragon Butter Sauce. Served with Crayfish Soup and Pumpkin Bread Pudding with Vanilla Custard Sauce 28.00

Roasted Duckling

Half Duckling with Bacon-Pecan Wild Rice and Apricot Brandy Glaze 25.00

Atlantic Sea Catch

In the 17th century, Captain John Smith wrote that at Jamestown he found "an abundance of fish, lying so thicke with their heads above water, as for want of nets." Today's Fresh Selection prepared with Crabmeat, Garlic-Chive Whipped Potatoes, and Saffron Butter Sauce 27.00

Collops of Beef

Beef Tenderloin with Caramelized Fennel, Baked Macaroni and Claret Wine Reduction
Thomas Jefferson has been credited with introducing Pasta recipes to the Colonies. 30.00

Veal "Birds"

Stuffed Veal Collops Braised in Red Wine and served with a Sauté of Potato Dumplings and Spring Vegetables. Inspired By a recipe from Hannah Glasse's *The Art of Cookery* 27.00