



**SCAN FOR FULL MENUS
& RESERVATIONS**

----- TEAR HERE WHEN REDEEMED -----

TASTE 3. GET A TREAT.

Visit three participating locations and ask a team member to stamp each space below.

STAMP 1

STAMP 2

STAMP 3

Present this brochure at Raleigh Tavern Bakery to receive one free cookie.

Redemption expires December 2026.

*Available at participating Colonial Williamsburg dining locations.
Service periods and availability vary by special.*

*For dietary questions or additional allergen information, please
speak with your server or dining team.*

QUICK BITES & CASUAL PAIRINGS

The Rosy Dog | \$24

Lunch • Gold Course Clubhouse Grill

A Classic Clubhouse Dog paired with a refreshing glass of Barboursville Allegrante Rosé for a Virginia-inspired afternoon pairing. Seven Hills Farm – Lynchburg, VA

Pairing: Barboursville Rosé - bright, crisp, and refreshing.

Brews & Bowls:

A Colonial Pairing | \$22

Lunch • Museum Cafe

The Colonial Bowl paired with your choice of a crafted Colonial beer, bringing together historic inspiration and modern craft brewing.

Pairing: Tavern Brown Ale, Dear Old Mum, or Palace Pale Ale.

Sausage Roll & Old Stitch Beer | \$17

All day • Raleigh Tavern Bakery

A savory Sausage Roll and Old Stitch Beer, both inspired by colonial recipes and the quick, handheld foods enjoyed in 18th-century Williamsburg.

Pairing: Old Stitch, a locally brewed English dark ale from Williamsburg Alewerks.

Dietary / Allergens: Not gluten-free; contains beef and pork.
Availability: While supplies last.

Bratwurst on Brioche & Oktoberfest Beer | \$18

All day • Chowning's Tavern Snack Bar

A grilled bratwurst on a brioche bun paired with an Oktoberfest beer - an easy fall stop as the weather cools.

Pairing: Oktoberfest beer brewed locally by Frothy Moon Brewery.



Colonial Williamsburg®



Centennial Dining Specials

November 9-16, 2026

**Celebrate Colonial Williamsburg's
centennial with distinctive dishes,
historic menu inspirations,
seasonal ingredients, and
thoughtfully selected pairings.**

WILLIAMSBURG INN

Sparkling Sunrises

Mimosa \$16 • Free-Spirited \$10

Breakfast • Terrace & Goodwin Rooms

Start your morning with a little extra sparkle with a classic sparkling mimosa or a refreshing non-alcoholic mimosa.

The Colonial Midday | \$30

Lunch • Terrace & Goodwin Rooms

Choose a fresh salad with protein or a signature sandwich from the Terrace Lunch Menu, paired with a craft beer or sommelier-selected wine.

Pairing: Sommelier-selected wines rotate daily; ask your server for the current selection.

Virginia Wine Experience

Dinner \$54 • Cellar Trio \$36

Dinner • Terrace & Goodwin Rooms,
Restoration Bar & Social Terrace

Pan-roasted scallops with sweet potato orzo, Brussels sprouts, beurre noisette, and Vin Jaune showcase the flavors of the season.

Pairing: Add the Virginia Cellar Trio: three 1 oz pours of Jefferson Vineyards Chardonnay Reserve, Gauthier Vineyards Viognier, and Williamsburg Winery Petit Manseng.

WILLIAMSBURG LODGE

Autumn Chicken Potpie

\$39 • Wine pairing included

Lunch & Dinner • Sweet Tea & Barley
Reservations recommended.

Herb-roasted chicken, butternut squash, wild mushrooms, pearl onions, carrots, and leeks in a Chardonnay-thyme cream sauce beneath a flaky butter pastry crust.

Pairing: 2021 Substance “Ch” Chardonnay, Columbia Valley, Washington - 5 oz glass.

Dietary / Allergens: Contains dairy and gluten.

Grilled Cheese Dippers & Tomato Soup | \$12

Kids Option • Sweet Tea & Barley

Golden grilled cheese sandwiches are cut into fun, dipable strips and served alongside creamy roasted tomato bisque. Made with tender tomatoes, warm fall spices, and a touch of cream, the soup offers gentle sweetness and savory richness that pairs perfectly with crisp, buttery bread and melted cheese.

Dietary / Allergens: Contains dairy and gluten.

Fall Harvest Charcuterie Box

\$22 • 375 mL Half bottle included

Breakfast & Lunch • The Cupboard

Virginia country ham, Genoa salami, aged white cheddar, smoked Gouda, apple compote, dried cherries, spiced pecans, fig preserves, cornichons, and artisan crackers.

Pairing: 2025 Imagery Cabernet Sauvignon, California - 375 mL half bottle.

Dietary / Allergens: Contains dairy, soy, sulfites, and gluten.

HISTORIC AREA TAVERNS

King’s Arms Tavern | \$100

Three Course | Original Menu, 1951

Dish of Escallop’d York River Oysters;
English Mutton Chop grill’d over Fire;
A Variety of Vegetables; Sally Lunn; Indian
Corn Muffins; Sweets and Pastries.

Pairing: Chateau Gravielle Lacoste, Graves, Bordeaux France;
Barboursville Vineyards, Cabernet Franc, Central Virginia.

Christiana Campbell’s Tavern | \$85

Three Course | From the 1959 Menu

Captain Rasmussen’s Clam Chowder; Platter of
Assorted Seafood: Shrimp, Oysters and Buttered
Crab with French Fried Potatoes. Cole Slaw or
Garden Salad served with Entrée; Biscuits;
Spoonbread; Deep dish Apple or Rum Cream Pie.

Pairing: Terras Gauda Albarino, Northwest Spain.

Mr. Shields Groaning Board | \$75

Shields Tavern | J. Shields Opening Menu, 1988

GOOD Corner Dishes: Carrot Puffs,
Pickled Red Cabbage, Crayfish Soup.

MADE Dishes: Chicken Fricassee, Virginia Ham,
Indian Meal Pudding, Vegetables of the Season.

All Manner of Pastry Works: Syllabub,
Cranberry Apple Pie.

Pairing: Frothy Moon Oktoberfest beer.

Prices exclude tax and gratuity.

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