



## HOW DID YOU DECIDE WHAT FOOD TO SET OUT?

The faux food was created in 2016 based on recipes that appear in Mary Randolph's cookbook, *The Virginia Housewife*, and images of food in paintings and sketches. While Mary Randolph's cookbook was not published until 1824, her recipes are a good reflection of what dishes were common in 18th century Virginia.

Serving a wealthier clientele, this tavern offered a wide variety of options. Light fare on display, which could be offered between set meal times, included oysters, cheese and crackers, nuts, and dried fruit. Plated meals on display in this room include fried perch, boiled beets, veal chops, stewed mushrooms, and beef steak pie.

Locally produced food could be purchased from stalls in Market Square across the street. As an international port, the tavern had access to food items, like rum, sugar, and citrus, that came from abroad. Street vendors, both white as well as free and enslaved African Americans, also likely sold to the tavern. As the city grew, bakeries and confectionaries opened so the tavern's enslaved cooks could purchase finished items to round out what was made in-house.



*Cheese with Three Crackers* by Raphaele Peale, 1813

Look towards the back center table for this faux food recreation.