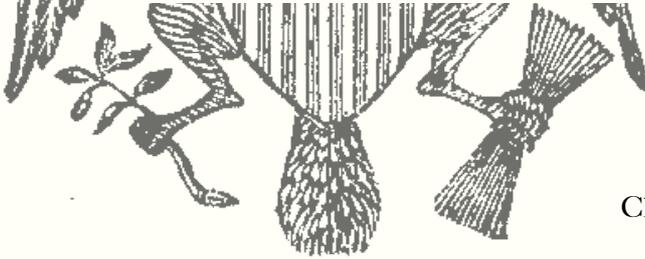


Resolves Supper at McCaa's Tavern
7pm, Wednesday, October 30th, 2024



\$75 per person
[Click here for tickets](#)

Please join us on Wednesday, October 30th, at 7pm to enjoy a truly unique colonial meal created by Justin Cherry, resident 18th century chef & baker for McCaa's Tavern at Historic Camden & George Washington's Mount Vernon.

The entire meal is being baked & roasted in the Tavern Kitchen Yard using 18th Century methods. Complimentary wine & colonial libations are included.



“...that they rather chuse to die freemen, than to live slaves...”
Gentlemen's Magazine, London, February 1775.

The district whose very name was chosen as an act of defiance laid their opinion at the feet of Parliament, opposing the mother country's imposition of taxes without representation. This small pebble, cast into the ocean, rippled back to London, and set the example for the other colonies to follow suit.



MENU

Salmagundi with Smoked Rainbow Trout

This colonial salad is adorned with a wide array of vegetables and topped with smoked rainbow trout from the Highlands of North Carolina, accompanied with a citrus vinaigrette.

Barbecued Offabaw Island Hog

Free-range American Heritage Ossabaw Island Hog, spit roasted for 24-hours over wood coals using 18th century methods.

Roasted Heirloom Potatoes

Organic Heirloom red, white, and sweet potatoes with hog drippings.

Stewed Mushrooms with Preserved Tomatoes

From Harriott Pinckney Horry, mushrooms cooked in wine with breadcrumbs and herbs, accompanied by tomatoes slowly cooked in oil-for winter use.

Buttered Carolina Rice

Carolina long grain boiled and buttered.

Two Carolina Rice Breads with Savory - Sweet Fairy Butter

One yeast risen bread made with flour and rice and one unleavened cake made from cooked rice and flour.

Corn Mush Pudding with Molasses

A hasty pudding from the fine meal of Indian corn and molasses.

An Array of Colonial Refreshment

The Tavern Bar will be serving an array of complementary Shrubs and other 18th and early 19th century drinks, including George Washington's favorite libation, Cherry Bounce.

There will also be a complementary selection of Madeira and Wine at the bar and with dinner.

