

COCK & BULL

proudly presents

AN EVENING in the COLONIAL KITCHEN



5 to 9 p.m. Mondays
January through March

A MOST HEARTY WELCOME

Your sumptuous repast will include four courses — soupe or shrub, sallet, entrée and dessert. You will not be served appetizers, as such a thing was unheard of in Colonial times! (Actually, the appetizer course came into being during Prohibition as a replacement for the customary pre-dinner drink!) We invite you to savour delectable libations and distinctive wines as optional additions.

\$21.95 (per person,
beverages not included)
Children 10 and under \$10.95

Presenting...

Thirteen nights of visits
by historical characters including
George Washington, Abigail Adams,
and Benjamin Franklin!

Colonial-garbed food historians
demonstrate the preparation of
foods over an open hearth.

Music of the Period
Tom & Marianne Tucker
perform period music
every Monday night!

SPIRITED REFRESHMENTS

from the Colonies

HOT-BUTTERED RUM

Warm, delectable libation of rum, butter, sugar and spice. Sure to take the chill off cold winter nights.....\$6.50

FISH HOUSE PUNCH

Dare to try a cup and find out why this was William Penn's favourite winter libation.....\$6.75

HOT OR CHILLED SPICED APPLE CIDER

Enjoy a refreshing glass of fresh, spiced Apple Cider with absolutely no spirits added.....\$3.75

SPIKED APPLE CIDER

Enjoy a refreshing glass of fresh, spiced Apple Cider with spirits added.....\$6.50

PEACH COBBLER

From Grandma's secret cupboard ...Peach Schnapps and Brandy with good-for-you juices, cinnamon, and honey.....\$6.75

CHADDSFORD SPICED APPLE WINE

Served warm or cold.....\$6.00

FEATURED WINES

We give you the opportunity this season to dine in true Colonial fashion by offering wines with fruity undertones from some of the best vineyards. We feature the following wines, hand-picked to complement our Most Hearty Main Courses.

WHITES by the Glass

Robert Mondavi "Private Selection" Chardonnay \$8.25

Ecco Domani Pino Grigio \$8.50

Chateau St. Michelle Riesling \$8.95

REDS by the Glass

14 Hands Merlot \$9.00

Tierra Brisa Malbec \$8.00

Jacob's Creek Shiraz \$8.25

Redwood Creek Cabernet \$7.25

Your server can provide the full wine list upon request.

ACCOMPANIED BEGINNINGS

OUR HEARTH BREAD BASKET Help yourself to our kitchen-warmed basket filled with freshly-baked Colonial favourites.

- Mrs. Booth's Biscuits
- Pumpkin Squash Bread
- Johnny Cakes

MOST EXCELLENT SOUPES (Choice of one soupe or fruit shrub)

- Corn Chowder
- Vegetable Beef
- Chef's Select Soupe

OR

FROSTED FRUIT SHRUB

A traditional festive fruit course, accented by the New World's latest discovery – Fresh Fruit Ice.

GARDEN STUFF & SALLETS (select one)

- Tossed Green with Kitchen Garden Herb Dressing
- Black Cherry Sallet, a molded festive treat topped with Soured Creame and Nut Dressing

MOST HEARTY MAIN COURSES Adventurous gourmands

may choose two selections from our tempting menu below, served in generous sampling portions

OR choose your favourite, dished up in a portion guaranteed to satisfy!

- **FRIED CATFISH WITH CORNMEAL COATING**

From the South, this receipt was a staple of the Early Settlers as catfish was abundant in the warm lakes, rivers and streams of the region. The moist catfish is covered with cornmeal and fried to a crispy brown coating that preserves the taste and moisture of the fish.

- **BREAST OF CHICKEN WITH SAUSAGE STUFFING**

A delicious American original...the plentiful bird and the art of sausage-making...contributed by the Colonists in Lancaster County.

- **BAKED MADEIRA HAM**

The subtle flavour of our country baked ham is complemented by a sweet Madeira sauce.

- **PLANTATION JAMBALAYA**

Every Southern cook had her own receipt for Jambalaya! Try this one filled with shrimp, ham, onion, tomato, black-eyed peas and rice.

- **NEW ENGLAND STYLE COD**

Fillets of fresh New England cod sprinkled with herb bread crumbs and soft cheese toasted golden brown.

- **NEW ENGLAND BOILED BRISKET OF BEEF**

Slow simmered beef brisket served with carrot, onion and boiled potatoes.

- **ROAST PORK WITH APPLE & SAUERKRAUT**

Slow roasted pork loin topped with Granny Smith apples and sauerkraut.

- **QUEEN ANNE PYE**

Chicken breast, white wine, soured creame, mushrooms, ham and Swiss cheese - plus just the right dried herbs and spices baked in a raised pye. Raised meat pastries were a casserole specialty in every Colonial household...filled with whatever the family and local circumstances provided.

- **ACCOMPANIMENTS**

All main courses are served with the Chef's selection of garden vegetables.

CONFECTIONERIES, PASTRIES & DESSERTS

Enjoy our most-hospitable sampling of Colonial sweets. It was said, "An early Pennsylvania table was not dressed without a cake; a meal was not a meal without a pye."

Lemon Curd Tart

Spiced Carrot Cake

Apple Whiskey Tart

Almond Pye

Meet historical characters from the past on these Monday evenings:

January 2

Meriwether Lewis: Co-leader of the western expedition who explored the land obtained by the Louisiana Purchase.

William Clark: The principal Indian agent and Brigadier General of the militia for the Louisiana Territory after returning from the western expedition.

January 9

Oney Judge: One of the slaves who worked for President and Mrs. Washington in the New York capital and later Philadelphia.

Betsy Ross: A seamstress and upholsterer who sewed flags for our "rebellious" new nation.

January 16 (Martin Luther King Day)

John Hancock: Merchant, statesman, & prominent patriot of the American Revolution.

Benjamin Franklin: Inventor, printer, and statesman.

January 23

Patrick Henry: Virginia lawyer, patriot & orator, who proclaimed the famous words, "...give me liberty or give me death!"

Thomas Paine: Author, pamphleteer, radical, inventor, intellectual, revolutionary: "corsetmaker by trade, a journalist by profession, and a propagandist by inclination."

January 30

Alexander Hamilton: Unsung hero of the Revolution and later the Republic, who is best remembered as the "Father of the U.S. Treasury."

Thomas Jefferson: Writer of the Declaration of Independence and third President of the United States.

February 6

John Adams: Second President of the U.S.

Abigail Adams: Outspoken wife of the second President, who cautioned her husband to "remember the ladies."

February 13

Abraham Lincoln: Sixteenth President of the United States, most dearly remembered for his Emancipation Proclamation.

February 13 continued...

Henry "Box" Brown: A 19th century Virginia slave who escaped to freedom by arranging to have himself mailed to Philadelphia abolitionists in a wooden crate.

February 20 (President's Day)

George Washington: "Father of our Country" --- a man nobody really knew.

Martha Washington: Beloved first First Lady, she was also a true soldier's wife.

Hercules: One of Washington's slaves and the chief cook at Mount Vernon by 1786. He was described by G.W. Parke Custis as "a celebrated artiste...as highly accomplished and proficient in the culinary art as could be found in the United States." Hercules escaped to freedom.

February 27

Marquis de Lafayette: Statesman, soldier, general.

Baron Von Steuben: Systematically trained the amateur American troops in military discipline and battle-readiness under George Washington.

March 5

Sarah Miriam Peale: Niece of Charles Willson Peale, talented artist with a long and successful career.

Charles Willson Peale: Philadelphia artist whose many portraits serve to remember the faces of the Revolution and of the young Republic.

March 12 (St. Patrick's Day week)

Brigid Murphy: An immigrant who contracted to work in exchange for passage and accommodation.

Susan B. Anthony: 19th century women's rights advocate who worked ceaselessly for the right to vote.

March 19

Meriwether Lewis & William Clark

March 26

Molly Pitcher, a soldier's wife who bravely stepped in to "man" his cannon position after he was wounded in battle.

Dolley Madison: A Quaker from Philadelphia who became the country's third First Lady.

ASSEMBLAGES GLADLY RECEIVED

Evening in the Colonial Kitchen has great appeal to groups of all purposes, be it school children, church gatherings, fellow workers or a celebratory occasion with family and friends. For groups of 15 or more, please inquire of our special options at (215) 794-4063.

Reservations Recommended (215) 794-4000
www.peddlersvillage.com

Characters are subject to change without notice.
Performers are members of The American Historical Theatre.