

# EAGLE TAVERN.

CALVIN WOOD, CATERER.

## BILL of FARE.

### WINE & HARD CIDER.

Michigan Wines:	
Glass,.....	6.95
Bottle,.....	26.00
Michigan Hard Cider:	
Glass,.....	5.95
Bottle,.....	24.00

### COGNAC & BRANDY.

Cognac,.....	6.95
Brandy,.....	6.95
Applejack, .....	do.

### SPIRITOUS LIQUOR.

Corn Whiskey,.....	6.95
Gin, .....	do.
Grain Spirit,.....	do.
Bourbon,.....	do.
Rum, .....	do.
Whiskey, .....	do.

### MALT BEVERAGES.

Craft Beer,.....	5.95
Porter, .....	5.95
Half & Half, .....	6.50
Old Liz,.....	7.95

### HOUSE SPECIALTIES.

Shrub, .....	6.95
Pimm's Cup:	
Pimm's No. 1, Lemonade & Soda Water, .....	do.
Kentucky Maple Sour:	
Kentucky Whiskey, Maple Syrup & Lemon Juice,.....	do.

### SOUP.

<i>Split Pea with Ham</i>	<u>5.50</u>
<i>Barley Vegetable</i>	<u>4.95</u>

### FIRST COURSE.

<i>Salmagundi</i>	<u>13.95</u>
<i>Dressed Greens</i>	<u>7.50</u>
<i>Smoked Trout</i>	
<i>Dressed with Cream</i>	<u>9.95</u>
<i>Boiled Dish of</i>	
<i>Cabbage and Potatoes</i>	<u>8.95</u>

### MAIN COURSE.

served with seasonal relishes and a variety of fresh breads

<i>Savory Noodles</i>	
<i>with Leeks and Greens</i>	<u>14.45</u>
<i>Roasted Chicken</i>	
<i>with Gravy</i>	<u>16.95</u>
<i>Roast Ham</i>	
<i>with Currant Catchup</i>	<u>15.95</u>
<i>Whitefish with Brown Butter</i>	<u>19.45</u>
<i>Pork Stew</i>	
<i>with Parsnips and Carrots</i>	<u>15.95</u>

### PASTRY.

<i>Almond Cake</i>	<u>4.95</u>
<i>Bread Pudding</i>	<u>4.95</u>

### Ginger Almond Punch:

Ginger Beer,	
Lemonade & Rum, .....	6.95
Sarsaparilla Punch:	
Amber Rum, Amaretto & Sarsaparilla, .....	do.
Hot Cider with Rum	
or Kentucky Whiskey, .....	do.
Apple Toddy:	
Applejack, Maple Sugar, Lemon & Spice, served hot, .....	do.
Hot Apple Smash:	
Hot cider, Pimm's No. 1 & Amaretto, .....	do.
Mint Julep:	
Brandy or Bourbon, .....	do.
Liberty Cocktail:	
Applejack, Brandy, Sugar & Bitters, .....	do.
Jersey Lightning,.....	do.
Planter's Punch,.....	do.

### TEMPERANCE BEVERAGES.

Coffee, .....	2.95
Mint Tea,.....	do.
Hot Cider,.....	do.
Ginger Beer,.....	4.95
Lemonade:	
Glass,.....	4.95
Pitcher, .....	7.95
Effervescing Drinks:	
Sarsaparilla, Cherry or Strawberry, Glass,.....	4.95
Pitcher, .....	6.95

Visit the village store to shop for exclusive selections from our Eagle Tavern handcrafted pottery collection, like those used to serve you today, plus recipes to try at home and much more.

VISITORS WILL OBLIGE BY CARRYING AWAY THIS MENU AND RECOMMENDING THE ESTABLISHMENT TO THEIR FRIENDS.

## EAGLE TAVERN.

*Our tavern fare is made from fresh ingredients, which we endeavor to buy from local and regional food businesses rather than having them shipped from thousands of miles away. We also strive to use organic ingredients whenever we can.*

*Food is more than a product to us. It is a fundamental part of the American experience.*

*If you'd like additional information about The Henry Ford's local food initiatives, ask any of our Eagle Tavern staff members. They will be happy to tell you.*



Calvin Wood ran this country tavern in the village of Clinton, Michigan, in 1850.

Like many other tavern keepers of the time, Wood was also a farmer. Most of the food he served his guests likely came from his farm. Wood may have added some variety to his table with foods that grew wild in the countryside, as well as purchasing some foods imported from other areas of the country or abroad that arrived by the railroad that passed a few miles south of Clinton. Tavern menus varied tremendously with the season. Fresh fruits and vegetables appeared on tavern tables only at harvest time, and winter meals relied heavily on foods preserved by salting or drying.

Calvin's wife, Harriet, was an indispensable helpmate at the tavern — cooking, preparing food, serving guests and housekeeping — as were Harriet's two daughters and additional hired help from the village or neighboring

countryside. With a competing tavern in the village, Wood would have wanted to make a stay and a meal at Eagle Tavern as inviting as possible.

Roadside taverns like this one dotted the countryside during the first half of the 1800s. The young American nation was changing — and on the move, as hundreds of thousands of people went west looking for opportunity. Many of these establishments were “stage taverns” — that is, stations on a route where stagecoaches would stop to change horses and passengers could eat and rest. This tavern, built in the early 1830s about 50 miles southwest of Detroit, stood on the main road that ran between Detroit and Chicago.

Taverns like this offered travelers a stopping-off place to eat, drink and sleep, while townspeople came here to socialize and catch the latest news. People of all types and classes mixed together in taverns. Tavern patrons ate at the same tables, slept in common bedrooms and socialized in public rooms. Sometimes, as in Eagle Tavern, a tavern was large enough to have a separate ladies parlor — leaving the barroom for the men to drink, smoke and debate burning issues of the day.

Today, it's much the same as it was when Calvin Wood ran the Eagle Tavern over a century and a half ago. Our menu reflects both the seasonal nature and the availability of food and drink in mid-19th-century Michigan.

