EAGLE TAVERN.

CALVIN WOOD, CATERER.

BILL of FARE.

HOUSE SPECIALTIES.

Shrub,..... 7.50
Pimm's Cup:
Pimm's No. 1, Lemonade
& Soda Water,..... do.
Hock Cobbler:
White Wine, Curacao,
& Soda Water,..... do.
Kentucky Maple Sour:
Bourbon, Maple Syrup
& Lemon Juice,..... do.
Ginger Lemon Punch:
Ginger Beer, Lemonade
& Rum,..... do.
Apple Smash,..... do.
Hot Toddy,..... do.
Hot Apple Cider:
Rum or Bourbon,..... do.
Stone Wall:
Rum & Hard Cider,..... do.
Stone Fence:
Applejack
& Hard Cider,..... do.
Mint Julep:
Brandy or Bourbon,..... do.
Liberty Cocktail:
Applejack, Brandy,
Sugar & Bitters,..... do.
Planter's Punch,..... do.

WINE & HARD CIDER.

Wines:
Glass,..... 7.50
Bottle,.....30.00
Hard Cider:
Glass,..... 7.50

SOUP.

Squash 5.95
Beef 5.95

SIDE DISHES.

A Selection of Cold Meats & Cheeses 15.95
Oyster Fritters 11.95
Dressed Greens 8.95

ENTREES.

Served with relishes of the season and a variety of fresh breads.

Fish
Roast Chicken with Cranberry Sauce 19.95
Broiled Ham with Baked Egg 17.95
Roast Beef 22.95
Savory Noodles with Sausage, Spinach, Squash & Mushrooms 15.95

PASTRY.

Ginger Bread 5.95
Pumpkin Pie 5.95

COGNAC & BRANDY.

Cognac,..... 7.50
Brandy,..... do.
Applejack,..... do.

SPIRITOUS LIQUOR.

Corn Whiskey,..... 7.50
Gin,..... do.
Grain Spirits,..... do.
Kentucky Whiskey,..... do.
Rum,..... do.
Whiskey,..... do.

MALT BEVERAGES.

Beer,..... 7.50

TEMPERANCE BEVERAGES.

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

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

EAGLE TAVERN.

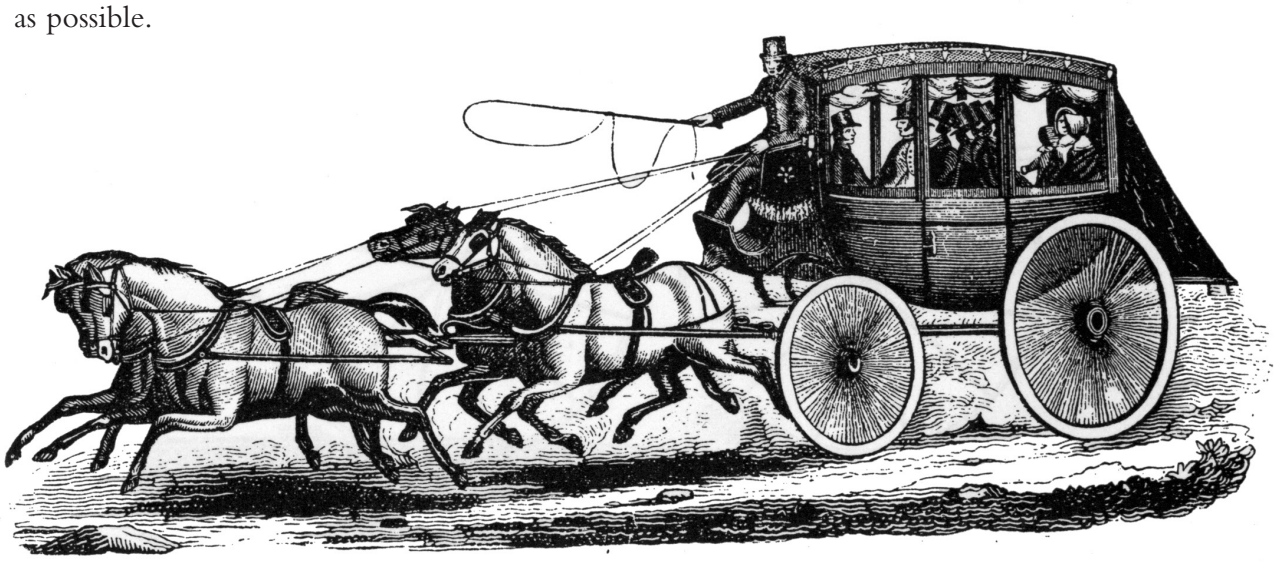
Calvin Wood ran this country tavern in the village of Clinton, Michigan, in 1850.

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 availability of foods in mid-19th-century Michigan, and offers a selection of alcoholic and temperance drinks of the period. Inspired by period recipes, our tavern fare is made from fresh ingredients, much of which we buy from local and regional farmers or raise ourselves.

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.