	CALVIN WOOD, CATERER		
HOUSE	SOUP.	COGNAC & BRANDY.	
SPECIALTIES.		Cognac, 6.9	5
Shrub:	Squash 5.95	Brandy, do	).
Berry Basil, Blueberry		Applejack, do	).
Lavender, Old Fashioned or	SIDE DISHES.	SPIRITOUS	
Strawberry, 7.95 Kentucky Maple Sour:	SIDE DISHES.	LIQUOR.	
Bourbon, Maple Syrup		Corn Whiskey, 6.9	5
& Lemon Juice, do.	A Selection of	Gin, do	э.
Ginger Lemon Punch:	Cold Meats and Cheeses 15.95	Grain Spirits, do	э.
Ginger Beer, Lemonade	a la	Kentucky Whiskey, do	).
& Rum, do.	Dressed Greens 8.95	Rum, do	).
Hot Toddy, do.	Fried Sweet Lotatoes 8:95	Whiskey, do	э.
Hot Apple Cider:	<u>Sheu Surea Donubes</u> 0.93		
Rum or Bourbon, do.		MALT BEVERAGES.	
Stone Wall:	ENTREES.	Beer, 7.9	5
Rum & Hard Cider, do.	Served with relishes of the season and fresh bread.	TEMPERANCE	
Stone Fence:	$\overline{\overline{a}}$	BEVERAGES.	
Applejack	Fish	Coffee, 2.9	5
& Hard Cider, do.	Pork Fried with Apples 22.95	Hot Apple Cider, do	).
Mint Julep:	<u> Pork Fried with Apples 22.95</u>	Mint Tea, do	).
Brandy or Bourbon, do.	Roast Chicken	Ginger Beer, 4.9	5
	with Horseradish Sauce 21:95	Lemonade:	
WINE & HARD CIDER.		Glass, 4.9	5
Wines:	Beef Stew 23.95	Pitcher, 7.9	5
Glass, 7.50	Beef Stew23.95Dumplings16.95	Effervescing Drinks:	
Bottle, 28.00	Dumplings 16.95	Sarsaparilla, Cherry or	
Hard Cider:		Strawberry	
Glass, 7.50		Glass, 4.9	
G1400, IIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIII	PASTRY.	Pitcher, 7.9	5
	Lumpkin Ludding 5.95		
	Lumpkin Dudding5.95Dan Dowdy5.95		
	Lan Dowdy 5.95		

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

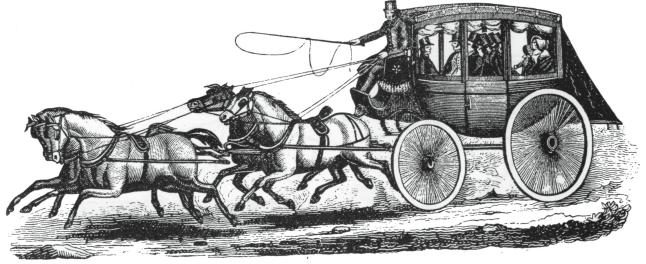
## EAGLE TAVERN.

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.