



Carrot Tree Kitchens

In the Dale House
Spring 2012



Appetizers

Old Dominion Buttermilk Biscuits

The recipe is as old as Virginia, the biscuits are fresh. Granddaddy taught Debi to prepare them with sugar-cured ham and Chutney dressing.

Two for \$2.69

Hummus With Veggies & Pita

Inspired by the democratic principles of our founding fathers, the Greeks sent this hummus recipe to General Washington to stretch his chick pea supply.

\$5.99

Soup & Stew

John Rolfe's Tomato Basil \$2.99

America's Brunswick Stew \$3.49

Local Favorites

Strawberry Fields

Not forever! Just on the spring menu. Honey-roasted turkey and Brie cheese served warm on a feather light croissant roll with strawberries, toasted almonds and lettuce with Honey Cider dressing and a side order of Spinach Orzo Salad

\$9.49

Hogg Island BBQ

Served hot on a toasted knot roll with a little Cole Slaw, a pickle spear and a side order of Potato Salad.

\$7.99

1607 Sampler

Chicken Salad, Tuna Salad and Egg Salad with sides of Spinach Orzo Pasta Salad and Marinated Carrot Salad on a bed of greens with carrot, tomato, cucumber and crackers.

\$8.49

The U. S. Grant

Honey roasted turkey with dried cranberries, toasted walnuts with blue cheese spread in a tortilla wrap with a side order of Spinach Orzo Pasta Salad.

\$8.49

For the Young Patriots

(Only the young, please, 13 and under)

Includes choice of potato chips, fresh cut fruit or veggies with ranch AND your choice of either a jumbo cookie or fudge brownie!

\$5.49

Jamestown

A peanut butter and jelly sandwich, or just peanut butter, or just jelly, Whatever!

D. O. G. Street Melt

The Classic Toasted Cheese Sandwich!

A Cannonball of BBQ

Choose Buttermilk White or Multigrain bread.

Old Dominion Ham Biscuits

The biscuits are fresh, the recipe is as old as the great state of Virginia.

Tri Corner

Choice of multi grain or white bread, ham or turkey, Swiss or Cheddar.



Lunch Combinations

Served with a fresh cut fruit salad lightly drizzled with tangy yogurt dressing and your choice of dessert!

Miss Evelyn's

Old Dominion Ham Biscuits with a cup of soup.

\$10.99

Lady Nelson's Quiche

Today's Quiche served with your choice of side order.

\$12.49

Sandwiches and Wraps

(served with choice of side order)

The Alliance

Sugar cured ham and honey roasted turkey with Swiss cheese and house dressing with lettuce and tomato on multigrain bread

\$7.99

The Williamsburg Wrap

Egg Salad with lettuce and tomato in a tortilla wrap

The food that fueled the Revolution! \$7.99

The Atlantic

The French Navy helped us defeat the British, then they went fishing for tuna salad on multi grain bread with lettuce and tomato

\$7.99

The Bellfield

Bellfield plantation along the York River was known for growing the sweetest lettuce in the colony for this chicken salad on Buttermilk white bread with lettuce and tomato

\$7.99

The Yorktown Onion

Tortilla wrap filled with hummus, Greek olives, lettuce, cucumbers, red onion and carrots.

\$8.49

Create your Own Sandwich \$7.99

Multi-grain bread, Buttermilk white bread, Tortilla wrap

Honey-roasted Turkey, Sugar-cured Ham Chicken Salad, Tuna Salad, Egg Salad Swiss or Cheddar Cheese. Lettuce or Tomato, Mayonnaise, Dijon, or House dressing. (mayo, stone ground mustard, Dijon & A-1)

Extra meat \$1.99

Substitute Croissant or Knot Roll \$1.29

Side Orders

Red Bliss Potato Salad with Dill

Potato Chips Spinach Orzo Pasta Salad

Marinated Carrot Salad Creamy Cole Slaw



Active duty military? Please tell us.
That's an order!

Desserts

Included with our lunch combinations

Carrot Cupcakes
 Chocolate Cupcakes
 Pecan Bars
 Raspberry Linzer Bars
 Cowboy Cookies
 Oatmeal Raisin Cookies
 Lemon Bars
 Chocolate Fudge Brownies

Debi bakes seasonally, please ask our attendant for today's featured treats!

Grab & Go

Garden Salads
 A la Carte Sandwiches
 Fresh Cut Fruit Salad
 And more!

Beverages!

Boylan BottleWorks Soda
 Crème, Root Beer, Ginger Ale
Nantucket Nectars
 Lemonade, Cranberry, Apple
 Orangina

North Carolina Cheerwine

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew,
 Dr. Pepper, Diet Dr. Pepper

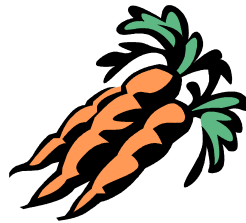
\$2.00

Whole Milk \$2.00
 Chocolate Milk \$2.50
 Hometown Bottled Water \$2.00

Coffee (Regular or Decaf) \$1.75

Iced Tea \$1.75

Lipton Hot Tea \$1.75



Carrot Tree History

The story of Carrot Tree is not quite as old as some stories in the Historic Triangle. In 1984, challenged by a restaurant manager to produce a better carrot cake, Debi did so; by calling her grandmother at midnight for the family recipe and shopping and baking till 3 am! She burned up a few home ovens before building her first commercial bakery-in her home garage! That was 1990. In 1995, she opened Carrot Tree Kitchens on Jamestown Rd., Williamsburg's only scratch bakery in years. Café operations evolved over time. We opened the Cole Digges House in Historic Yorktown in 2003. Every day, every thing Debi does, she does fresh from scratch. She is one of those few restaurant owners for whom food remains a love, not a business. We are pleased you have become a part of the continuing history of Carrot Tree and the Historic Triangle.

To answer your most asked question, Why the name Carrot Tree? She's famous for Carrot Cake and Debi and Glenn were married under the Great Oak Tree of Basset Hall in Colonial Williamsburg. The very same tree Rockefeller sat under to plan the restoration, a tree thought to be over 400 years old. When time came to name Debi's business, several ideas were bandied about; 'Great Oak Bakery', 'Oak Tree Bakery', 'White Oak Bakery', etc. Then Deb's aunt said, "Too bad there isn't a carrot tree!" And so it is that we've been Carrot Tree ever since.

Thank you, Aunt Postie!

**Carrot Tree Kitchens in the
 Cole Digges House**
 (circa 1720).

Serving Lunch Daily 11:01-3:29.
Dinner on Thursdays, Fridays and
Saturdays 5:01-8:29 pm
 Reservations Recommended
 (757) 988-1999

**Carrot Tree Kitchens
 in the Dale House**
 Historic Jamestown, VA

Serving lunch daily
11:00am—4:30pm
 (757) 229-1170

Carrot Tree Kitchens
 1782 Jamestown Rd.
 Williamsburg, VA 23185

Tuesday thru Friday 8am-5:30pm, Satur-
day 8-4, Sunday 10am—4pm, Monday 8am
-4pm
Serving lunch daily
11:00am—3:00pm
 (757) 229-0957

