

For the Young Patriots

(only the young, 13 and under!)

Each comes with chips or sliced apple
and a huge fudge brownie!

\$6.49

Junior Fife and Drum

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

Main Street Melt

Toasted cheese! Your choice of swiss or cheddar,
your choice of bread, white or multi grain.

Old Dominion Ham Biscuits

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

A Cannonball of BBQ

Choose bread or Potato roll

Tri Corner

White or multi grain bread, turkey or ham, swiss or
cheddar. You choose. Because this is Yorktown, and
this is where we won your freedom to choose!

Beverages!

North Carolina CheerWine \$2.00

Orangina \$2.00 Perrier \$2.00

Nantucket Nectars

Cranberry or Apple \$2.00

Pepsi, Diet Pepsi, Dr. Pepper,

Diet Dr. Pepper

Sierra Mist

\$2.00

Boylan BottleWorks Sodas \$2.00

Crème, Root Beer, Ginger Ale, Grape,

Orange, Diet Crème

Milk \$2.00 Chocolate Milk \$2.50

Hot Chocolate \$ 2.50

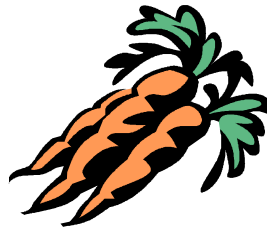
Bottled Water \$2.00

Coffee and Ice Tea \$2.00

Harney & Sons Silk Sachet Tea Pot \$3.99

Carrot Tree Kitchens
Williamsburg & Yorktown

We feed the Historic Triangle!



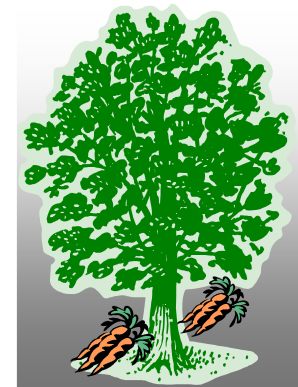
Cole Digges built this house about 1720. He was a son
of the area's most successful tobacco grower and
chose to enter the merchant trade. Cole purchased
the property in 1713 because it included wharves and
warehouses at the foot of Read St. as well. In
choosing to present this house as a restaurant, the
National Park Service requested a low impact
operation. The desire to preserve the historic
integrity of the house precludes commercial dish-
washing and high heat sources. Future plans call for
the building of a separate kitchen to allow for
expanded, traditional restaurant operations.
In the meantime, please enjoy what the Cole Digges
house and Carrot Tree have to offer.

The story of Carrot Tree is not quite as old as the
story of Cole Digges. 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. 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 opened the Cole Digges House in 2003. We are
pleased you have become a part of the continuing
history of Carrot Tree, of the Cole Digges House and
of Yorktown.

Lunch Daily, 11:01-3:29

Dinner on Thursday, Friday and Saturday
5:01—8:29 pm

Carrot Tree Kitchens



In the
Cole Digges House
circa 1720

On the corner of
Read & Main Streets.
Historic Yorktown
Phone: 757-988-1999
Fax: 757-988-1889
Email: carrottree@msn.com

2012
Dinner

Appetizers

Old Dominion Ham Biscuits

The recipe is as old as Virginia, the biscuits are fresh.
Two buttermilk biscuits with sugar-cured ham and
Chutney dressing. \$2.99

Hummus & Veggies

Unable to provide troops, the Greeks sent this recipe
to Washington to stretch his chick pea supply. \$5.99

Soups & Stews

Tidewater Tomato Basil Soup

Fresh basil & tomatoes combine in this delicious
creamy soup. Cup \$3.49 Bowl \$4.69

America's Brunswick Stew

The Continental Army used squirrel & rabbit to make
America's first Brunswick stew Ours is made with
chicken & country ham! With lots of veggies.
Cup \$3.99 Bowl \$5.69

Salads

The President's Fruit Salad

Washington loved pineapple, Jefferson planted 1100
peach trees and Madison tended 3000 pear trees.
Lincoln liked to put them together with shredded
cheddar cheese and a creamy dressing. And so do we.
\$3.49

Debi's Winter Salad

A seasonally delicious composition of crisp apples,
dried cranberries, toasted walnuts and shredded
cheddar cheese on a bed of mixed greens with a
honey cider dressing \$7.49

Carrot Tree House Salad

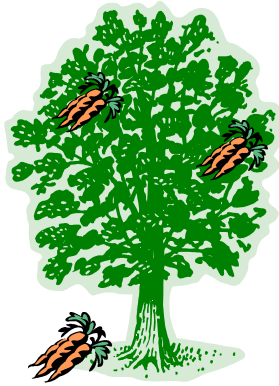
Romaine and leaf lettuce with shredded carrot, tomato,
cucumber, shredded cheddar cheese & croutons
\$ 3.99

Our Dressings

Buttermilk Ranch, Oil & Vinegar,
House Vinaigrette, & Honey Cider

Miss Evelyn's Dinner

When the troops needed to eat,
Miss Evelyn was always there for them.
First a President's Fruit salad followed
by a bowl of America's Brunswick Stew with
two Old Dominion ham biscuits!
\$13.99



Dinner Sandwiches

The Colonial Gardener

John Blair kept one of the finest vegetable gardens
in Colonial Williamsburg . He was known around
the colony for this Spinach Mushroom vegetarian
burger served hot on a toasted knot roll with Sun-
dried Tomato mayonnaise, lettuce, tomato and a
side order of Spinach Orzo Salad. \$9.99

Lord Nelson's BBQ

It takes Debi two days to season, slow cook and pull
prime pork shoulders. We serve it hot on a toasted
knot roll with a little Cole Slaw and a side order of
Potato Salad \$8.99

Dinner

Served with rolls, butter and today's vegetables

Mother's Smothered Chicken Pot Pie \$14.99

A hefty slice of deep dish pot pie loaded with
chunks of chicken and vegetables and smothered
in good gravy

Smithfield Pork Tenderloin \$14.99

From the heart of Virginia hog country we get this
recipe for pork tenderloin served with warm brie and
an apricot glaze. Choice of rice or mashed potatoes.

A Tidewater Dinner

Two great tastes of Tidewater together!
Our crab cake is made with a touch of country ham
and served hot with rice, cole slaw, tartar sauce,
and lemon
One cake \$13.99 two . . . \$19.99

Mrs. Chenoweth's

Mrs. Chenoweth lived here and kept a large garden
out back, always cooking something fresh with
vegetables. Ask your server about today's
vegetarian special

The Admiral's Seafood

After defeating the British Navy, French Admiral
Comte de Grasse shared his favorite seafood
recipes with General Washington.
Ask your server about today's seafood special

Mom's Meatloaf \$13.99

Julia Childs, James Beard, Paula Deen.
Debi tried all their recipes for meatloaf.
Mom's is the best! Served with homemade mashed
potatoes and mushroom gravy.

Parties of 7 or more subject to 20% service charge

Active Duty Military? Please tell us. That's an order!