

1794

The Whiskey Rebellion

WASHINGTON IN CARLISLE

President George Washington left Philadelphia, then the capital of the United States, for Carlisle on September 30, 1794. On Saturday, October 4, he forded the Susquehanna River in a coach driven by himself and on reaching the Cumberland County side, found a detachment of the Philadelphia Light Horse, which was his escort to Carlisle. The presidential party proceeded toward Carlisle via New Kingstown on the road now known as the Harrisburg Pike. Two miles before reaching Carlisle, Washington met the governors of Pennsylvania and New Jersey and the troops raised in their states, and they escorted him into town.

The inhabitants of the town lined the streets, and at the court house banners were displayed which read, “Washington is ever Triumphant,” “The Reign of the Laws,” and “Woe to Anarchists.” Washington visited the army’s camp, reviewed the troops, and then proceeded to his headquarters in town. The president lodged and had his headquarters in two houses obtained for him by General Ephraim Blaine, a personal friend. These houses stood on the southeast corner of Liberty Avenue and South Hanover Street (now 1-3, 5-7 South Hanover Street). President Washington gave a dinner that Saturday night at John Montgomery’s residence, which was located at present-day 1 West High Street.

On Sunday morning, October 5, 1794, Washington attended the service at First Presbyterian Church on the invitation of Ephraim Blaine and General John Armstrong, both prominent members of the church. Dr. Robert Davidson preached “A Sermon on the Freedom and Happiness of the United States of America.” Washington noted the occasion in his diary, writing that he “Went to the Presbyterian meeting and heard Dr. Davidson preach a political sermon, recommendations of order and good government and the excellence of that of the United States.” At noon of that day, Washington was introduced to the officers of the various state militia units and reviewed their troops. He remained in Carlisle until the following Sunday morning, occupied with meetings and planning for the imminent move to Western Pennsylvania to quell the Whiskey Rebellion.

In his diary, the president noted that from the 6th of October until the 12th, he was “Employed in Organizing the several detachments, which had come in from different Counties of this State, in a very disjointed and loose manner; or rather I ought to have said in urging and assisting Genl. Mifflin to do it; as I no otherwise took the command of the Troops than to press them forward, and to provide them with necessities for their March, as well, and as far, as our means would admit...” On October 12, at 7:00 in the morning, he left Carlisle via the Walnut Bottom Road on his way to Shippensburg and then continued as far as Bedford. The Whiskey Rebellion proved to be the first, and only, time in American history during which the constitutional Commander-in-Chief accompanied the Army in the field as it prepared to move against the enemy.

Credit-Cumberland County Historical Society

kettle & greens & grains

LOCAL KETTLE SOUP
local & seasonally inspired Bowl 6.94 Cup 4.94

KENTUCKY STEW
burgoo-style stewed beef | chicken | vegetables | beans 5.94

WALNUT BOTTOM GREENS
mixed greens | spinach | candied walnuts | feta cheese | dried cherries | seasonal vinaigrette 10.94

VALLEY FORGE
focaccia croutons | tomatoes | cucumbers | kalamata olives | avocado | bacon | white balsamic vinaigrette 11.94

CLASSIC CAESAR
romaine hearts | tomatoes | shaved parmesan & romano | focaccia croutons 9.94

add protein to any green or grain
chicken +5 | steak +9 | salmon +7 | shrimp +7

SIDES add 1.94 | ala carte 3.94
House or Caesar Salad 1794 Root Hash
Seasonal Vegetable Pickled Vegetables
Yukon Smash Hasselback Potato
Sweet Potato Fries Bread for Two
Whistleberry Farm Mushrooms

1794

The Whiskey Rebellion

the call to arms

DEVEILED EGGS 
nest of three | chipotle gorgonzola | smoked trout | classic 8.94

WHISKEY RINGS
thick-cut onion | whiskey tempura | scorpion sea salt | moonshine hot honey dip 8.94

AMISH KAESESPAETZLE
skillet-baked w/white cheddar cheese | amish-cut bacon | macaroni 9.94

MOLLY’S TWIST
pretzel braid | molly pitcher beer cheese dip single 5.94 | double 9.94

TAVERN PRIME MUSHROOM
shaved prime rib | whistleberry farm shitakes | melted keswik cheeses | caramelized onions | au jus 13.94

HAND-CUT FRIES
served w/house-made ketchup

SIGNATURE SCORPION SEA SALT
a slow gentle burn from the back to the front of your palate 5.94 for one | 9.94 for the table

CHESAPEAKE CRAB
old bay white cheddar crab sauce 6.94 for one | 10.94 for the table

the march *served w/house-cut fries*

MASON DIXON CRAB CAKE
broiled chesapeake blue crab | greens | tomato | bay remoulade | local brioche bun 16.94

MOLLY BURGER* - 8oz chuck & short rib | soft cow’s cheese | tait farm ginger peach chutney | mixed greens | local brioche bun 12.94

MIFFLIN BULL BURGER* - 8oz gunpowder farms bison | local swiss | whiskey rings | rebel sauce | pretzel roll 17.94 *-suggested medium**

REBELLION’S REUBEN - house candied corned beef | local swiss | sauerkraut | 1000 island dressing | thick cut marble rye 15.94
Add | local duck egg +2 | amish-cut bacon +2

the charge

Rare – red cool center Medium Rare – red warm center
Medium – hot pink center Medium Well – hint of pink Well – no pink

-served w/ your choice of two sides-

“1794” FILET MIGNON* 
8oz center-cut beef tenderloin 44.94

“1794” RIBEYE* 
16 oz 28-day aged bone-in angus ribeye 39.94

“1794” WAGYU STEAK* 
eleven oaks farm 8oz wagyu top sirloin 29.94 *-suggested med-rare**

BASTILLE MEDALLIONS* 
filet medallions | bastille 1789 whiskey butter 19.94

Add-Ons | CRAB CAKE +12 | GRILLED SHRIMP +7


COLONIAL CHICKEN POT PIE
simmered chicken | stock | carrots | celery | onion | peas | cream | sherry | seasonings | puff pastry 16.94


LIBERTY STROGANOFF
slow simmered filet of beef | demi-glaze | cabernet | keswick cheeses | garlic | cavatappi noodles 17.94


WHISKEY SWIGGIN SHEPHERD’S PIE
skillet-roasted ground wagyu beef | parsnip | turnip | carrot | fresh herb | jameson whiskey | pan drippings | yukon smash 18.94


BOURBON BIRD
two slow-roasted airline chicken breasts | house-made bourbon glaze | white cheddar mashed potatoes | seasonal vegetable 19.94

WAGYU RAVIOLI
cheese stuffed ravioli | wagyu bolognese | red wine | imported cheese 19.94

GEORGE’S SALMON 
cherry plank smoked faroe island salmon | 1794 bourbon-cherry butter | wilted greens | yukon smash 24.94

JOHNNY APPLESEED TROUT 
pan-seared pennsylvania trout | apple bourbon | apple cider reduction | apples | cream | seasonal vegetable | yukon smash 26.94

GENERAL’S CRAB CAKES 
broiled chesapeake blue crab | table wine | cow’s butter | root hash 26.94

 | Gluten Sensitive

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



CLASSIC
WHISKEY
COCKTAILS

THE RUSTY MUSKET 11
dewar’s white label, drambuie, ice rock & an orange peel garnish

MORANGIE GINGER HIGHBALL 12
glenmorangie 10 year, muddled half orange, crabbies ginger beer,
& an orange peel garnish

COPPER BULLEIT 9
bulleit bourbon, crabbie’s ginger beer, muddled lime & fresh mint

BOWER HILL LEMONADE 8
jack daniels, grand marnier, house sours, topped with soda &
a lemon slice garnish

MARTHA’S FLOAT 10
old forester bourbon, house bourbon cherry juice, topped with
prosecco & a cherry garnish

REBEL MANHATTAN 10
bulleit rye, bourbon cherry juice, aromatic bitters, sweet vermouth,
& house bourbon cherries

‘1794’ ROB ROY 10
dewar’s white label, sweet vermouth, two dashes of aromatic
bitters, & a cherry garnish

REBEL PUNCH 8
old grand dad, house rum, cane sugar, tait farm lemon shrub,
& bourbon cherry juice

BOURBON BETTY 9
four roses bourbon, bourbon cherry juice, house bourbon cherries,
orange, & splash of soda

THE MILLS IRISH COFFEE 8
bushmills irish whiskey, dave’s coffee syrup, agave, regular coffee
with a whipped cream topping

SAZERAC 10
buffalo trace sazerac rye, absinthe, peychaud’s bitters, sugar cube,
& water

THE 1794 OLD FASHIONED 10
redemption bourbon, muddled demerara sugar, orange, house
bourbon cherry, angostura bitters, & an orange peel garnish

WESTERN GOLD RUSH 14
high west american prairie, house sours, sugar cane simple syrup,
& a lemon peel garnish

THE WHISKEY SOUR* 9
even williams black label, house sours, egg white, bourbon
cherry juice & an orange peel garnish, on the rocks or neat

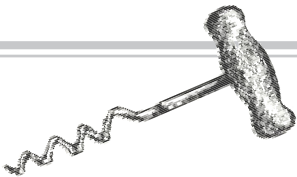
YELLOWSTONE SHANDY 12
yellowstone kentucky bourbon, house sours, sugar cane simple
syrup, leinenkugel shandy, & a lemon peel garnish

THE BOULEVARDIER 11
elijah craig small batch, sweet vermouth, compari & an orange
peel garnish

BOTTLED BEERS

- KENTUCKY BOURBON BARREL ALE 8.2% (or) 10
- BELL’S TWO HEARTED 7% (mi) 6
- GUINNESS 4.2% (irl) 6
- LEINENKUGEL SUMMER SHANDY 4.2% (pa) 6
- PILSNER URQUELL 4.4% (czech) 7
- YARDS GEN. WASH. TAVERN PORTER 7% (pa) 6
- CORONA 4.6% (mx) 5
- CRABBIE’S GINGER BEER 4.8% (uk) 6
- MILLER LITE 4.2% (wi) 4
- LAGUNITAS IPA 6.2% (ca) 6
- YUENGLING LAGER 4.4% (pa) 4

*Ask Your Server For the Draft Beer Selection



WINES BY THE
GLASS & BOTTLE - 5oz pours

1794 HOUSE WINES

- Woodbridge Cabernet Sauvignon 7
- Woodbridge Chardonnay 7
- Woodbridge White Zinfandel 7

WHITE

- Cupcake Moscato – California 8 / 29
- Chateau Ste. Michelle Dry Riesling – Washington 9 / 33
- Mezzacorona Pinot Grigio – Italy 8 / 30
- Lunardi Pinot Grigio – Italy 34
- Cupcake Sauvignon Blanc – California 8 / 29
- Drop of Jupiter – New Zealand 39
- Chloe Chardonnay – California 9 / 37
- Benzinger Chardonnay – California 33
- Jordan Chardonnay – California 59
- Ava Grace Rose – California 9 / 33

RED

- Gnarly Head Pinot Noir – California 9 / 33
- Columbia Crest Merlot – Washington 9 / 33
- Trapiche Malbec Mendoza Oak Cask – Argentina 9 / 33
- Intrinsic Red Blend – Washington 43
- The Federalist Cabernet Sauvignon – California 10 / 39
- Bonanza Cabernet Sauvignon Lot 2 – California 40
- Stag’s Leap ‘Aremis’ Cabernet Sauvignon – California 106
- Seven Deadly Zinfandel – California 29

SPARKLING

- Cupcake Prosecco – California 8 / 29
- Nicolas Feuillatte Champagne Brut – France 82



PECAN MEADOW FARM Mountville, PA THREE SPRINGS FRUIT FARM Aspers, PA GOOD KEEPER FARM Gardners, PA
TAIT FARM Centre Hall, PA FARMERS ON THE SQUARE Carlisle, PA TERRANETTIS BAKERY Mechanicsburg, PA
WHISTLEBERRY FARM Boiling Springs, PA ELEVEN OAKS FARM Newville, PA KESWICK CREAMERY Newburg, PA
BIG SPRING SPIRITS Bellefonte, PA GUNPOWDER BISON FARM Monkton, MD

H A P P I E S mon - fri: 4:00 pm - 6:30 pm
\$4 16oz. draft beers | \$5 house wine