

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

ENCAMPMENT BURGOO

hearty stew made of varied meats and vegetables 7.94

WALNUT BOTTOM GREENS

mixed greens | spinach | candied walnuts | feta cheese | dried cherries | seasonal vinaigrette 11.94

VALLEY FORGE

focaccia croutons | tomatoes | cucumbers | kalamata olives | avocado | bacon | white balsamic vinaigrette 12.94

CLASSIC CAESAR

romaine hearts | tomatoes | shaved parmesan & romano | focaccia croutons 10.94

add protein to any green or grain

chicken +5 | salmon +7 | shrimp +7 | steak +9

SIDES add 3.94 | ala carte 5.94

1794 Root Hash Yukon Smash

Seasonal Vegetable Hasselback Potato

Pickled Vegetables Sweet Potato Fries

Bread for Two House or Caesar Salad

Whistleberry Farm Mushrooms

1794

The Whiskey Rebellion

the call to arms

SMOKED TROUT DEVEILED EGGS ⑥

nest of three | deveiled eggs | smoked trout 9.94

WHISKEY RINGS

thick-cut onion | whiskey tempura | scorpion sea salt | moonshine hot honey dip 10.94

AMISH KAESESPAETZLE

skillet-baked w/white cheddar cheese | amish-cut bacon | macaroni 11.94

MOLLY’S TWIST

pretzel braid | molly pitcher beer cheese dip single 7.94 | double 13.94

TAVERN PRIME MUSHROOM

shaved prime rib | whistleberry farm shitakes | melted keswik cheeses | caramelized onions | au jus 16.94

REVOLUTION WINGS

ten crispy-jumbo wings | whiskey bbq | maple bourbon | scorpion salt 15.94

HAND-CUT FRIES

served w/house-made ketchup

SIGNATURE SCORPION SALT

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

POUTINE

crispy hand-cut fries smothered in house gravy and keswick creamy cheese sauce 7.94 for one | 11.94 for the table

CHESAPEAKE CRAB - old bay white cheddar crab sauce 7.94 for one | 12.94 for the table



the march

served w/house-cut fries

MASON DIXON CRABCAKE - broiled chesapeake blue crab | mixed greens | tomato | old bay remoulade | local brioche bun 18.94

1794 PRIME RIB BAGUETTE - shaved prime rib | caramelized onions | swiss cheese | horseradish cream sauce 16.94

MOLLY BURGER* - 8oz chuck & short rib | soft cow’s cheese | tait farm ginger peach chutney | mixed greens | local brioche bun 14.94

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 16.94



Add | amish-cut bacon +2

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* ⑥

8oz center-cut beef tenderloin 47.94

“1794” RIBEYE* ⑥

14oz 28-day aged bone-in angus ribeye 39.94

“1794” WAGYU STEAK* ⑥

eleven oaks farm 8oz wagyu top sirloin 29.94 -suggested med-rare*

BASTILLE MEDALLIONS* ⑥

filet medallions | bastille 1789 whiskey butter 26.94

Add-Ons | GRILLED SHRIMP +7 | CRABCAKE +10

CAMPSITE BANGERS AND MASH

smoked sausage | yukon smash | caramelized onions | whiskey infused gravy 19.94

GENERAL’S CRABCAKE

broiled chesapeake blue crab | table wine | butter | root hash 27.94

LIBERTY STROGANOFF

slow simmered filet of beef | demi-glace | cabernet | keswick cheeses | garlic | cavatappi noodles 18.94

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

slow-roasted 1/2 chicken | house-made bourbon glaze | white cheddar | mashed potatoes | seasonal vegetable 24.94

WAGYU RAVIOLI

cheese stuffed ravioli | wagyu bolognese | red wine | imported cheese 22.94

GEORGE’S SALMON ⑥

fresh atlantic salmon | 1794 bourbon-cherry butter | wilted greens | yukon smash 28.94

JOHNNY APPLESEED TROUT ⑥

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

⑥| Gluten Sensitive

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

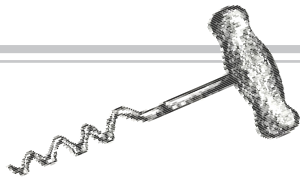


CLASSIC
WHISKEY
COCKTAILS

- SMOKED NEGRONI 14
tanqueray no. 10, campari, sweet vermouth, angostura bitters
- MORANGIE GINGER HIGHBALL 14
glenmorangie 10 year, muddled half orange, crabbies ginger beer, & an orange peel garnish
- COPPER BULLEIT 13
bulleit bourbon, crabbie's ginger beer, muddled lime & fresh mint
- BOWER HILL LEMONADE 10
jack daniels, grand marnier, house sours, topped with soda & a lemon slice garnish
- 1794 DUTCH 75 12
tito's, house sours, agave, prosecco
- MARTHA'S FLOAT 15
old forester bourbon, house bourbon cherry juice, topped with prosecco & a cherry garnish
- REBEL MANHATTAN 14
bulleit rye, bourbon cherry juice, aromatic bitters, sweet vermouth, & house bourbon cherries
- THE FRONT LINE 13
four roses bourbon, sweet vermouth, aromatic bitters, cane sugar, muddled orange & orange peel garnish
- '1794' ROB ROY 12
dewar's white label, sweet vermouth, two dashes of aromatic bitters, & a cherry garnish
- REBEL PUNCH 10
old grand dad, house rum, cane sugar, tait farm lemon shrub, & house bourbon cherry juice
- BOURBON BETTY 14
four roses bourbon, bourbon cherry juice, house bourbon cherries, orange, & splash of soda
- THE MILLS IRISH COFFEE 10
bushmills irish whiskey, dave's coffee syrup, agave, regular coffee with a whipped cream topping
- ROSES ARE GIN 14
tanqueray no. 10, house sours, rosemary syrup, egg white
- SAZERAC 12
buffalo trace sazerac rye, absinthe, peychaud's bitters, sugar cube, & water
- THE 1794 OLD FASHIONED 11
redemption bourbon, muddled demerara sugar, orange, house bourbon cherry, angostura bitters, & an orange peel garnish
- THE WHISKEY SOUR* 10
evan williams black label, house sours, egg white, house bourbon cherry juice & an orange peel garnish, on the rocks or neat
- THE BOULEVARDIER 11
elijah craig small batch, sweet vermouth, compari & an orange peel garnish

BOTTLED BEERS

- CORONA 6
- CRABBIES GINGER BEER 8
- GUINNESS 7
- MILLER LITE 4
- SAM ADAMS 7
- PERPETUAL 6
- YUENGLING LAGER 4



WINES BY THE
GLASS & BOTTLE - 5oz pours

1794 HOUSE WINES

- Cabernet Sauvignon 8
- Chardonnay 8
- White Zinfandel 8

WHITE

- Bartenura Moscato – Italy 9 / 36
- Chateau Ste. Michelle Dry Riesling – Washington 9 / 36
- Ecco Domani Pinot Grigio – Italy 9 / 36
- Willamette Valley Pinot Gris – Oregon 45
- Nobilo Sauvignon Blanc – New Zealand 9 / 36
- Oyster Bay Sauvignon Blanc – New Zealand 45
- Clos du Bois Chardonnay – California 9 / 36
- Z Alexander Brown Chardonnary 45

RED

- Mark West Pinot Noir – California 9 / 36
- William Hill Estate Pinot Noir – California 45
- Bogle Merlot – California 9 / 36
- Trapiche Malbec Mendoza – Argentina 9 / 35
- 7 Moon Red Blend – California 9 / 35
- Robert Mondavi Cabernet Sauvignon
- Bourbon Barrel – California 9 / 40
- William Hill Cabernet Sauvignon – California 45
- The Federalist Cabernet Sauvignon – California 45
- Joel Gott Red Zinfandel – California 45

SPARKLING

- Mionetto Prosecco Brut – Italy 10 / 40
- La Marca Prosecco – Italy 45



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