

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 FORCE

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 +7 | 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

DEVILED 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 KAESEPAETZLE

skillet-baked with 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

COLONIAL WINGS

ten bone-in jumbo chicken wings | celery | bleu cheese 12.94

choose one: signature scorpion sea salt, maple bourbon glaze or whiskey bbq

TAVERN PRIME MUSHROOM

shaved prime rib | whistleberry farm shitakes | melted keswik cheeses | caramelized onions | au jus 12.94

HAND-CUT FRIES

served with 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 with house-cut fries

MASON DIXON CRAB CAKE

broiled chesapeake blue crab | greens | tomato | bay remoulade | local brioche bun 15.94

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-ons | 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 with your choice of two sides-

“1794” FILET MIGNON* 

8oz center-cut beef tenderloin 39.94

“1794” RIBEYE* 

14oz 28-day aged bone-in angus ribeye 29.94

“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 +9 | 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 mashed 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

BLACKBERRY SMASH 8

bulleit bourbon, simple syrup, agave nectar, blackberries, fresh mint, & splash of soda

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

SMOKEY ISLAY MARTINI 16

laphroaig 10 year, olive juice, dry vermouth, & an olive stick garnish

REBEL MANHATTAN 8

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 9

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

bulleit bourbon, house sours, egg white, bourbon cherry juice, & an orange peel garnish

YELLOWSTONE SHANDY 12

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

THE BOULEVARDIER 10

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

BOTTLED BEERS

DESCHUTES FRESH SQUEEZED IPA 6.4% (or) 6.5

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

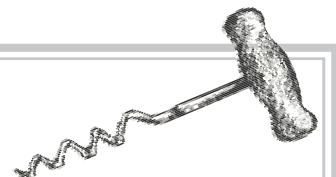
CRABBIE'S GINGER BEER 4.8% (uk) 6

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