

# 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 6<sup>th</sup> of October until the 12<sup>th</sup>, 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**  
locally & 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 wild cherry | seasonal vinaigrette 10.94
- VALLEY FORGE**  
focaccia croutons | tomatoes | cucumbers | kalamata olives | avocado | amish bacon | white balsamic vinaigrette 11.94
- CLASSIC CAESAR**  
romaine hearts | tomatoes | shaved parmesan & romano | focaccia croutons 9.94
- WHISTLE FLAT**  
hand-stretched dough | whistleberry farm mushrooms | spinach | tomatoes | red onions | feta cheese | seasonal balsamic 8.94  
*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

- CAGE-FREE DEVEILED EGGS** <sup>GF</sup>  
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
- 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 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 15.94
- MOLLY BURGER\*** - 8oz chuck & short rib | soft cow’s cheese | tait farm ginger peach chutney | mixed greens | local brioche bun-flip for the chicken 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\*** <sup>GF</sup>  
8oz center-cut beef tenderloin 39.94

**“1794” RIBEYE\*** <sup>GF</sup>  
14oz 28-day aged bone-in angus ribeye 29.94

**“1794” WAGYU STEAK\*** <sup>GF</sup>  
eleven oaks farm 8oz wagyu top sirloin 29.94 *-suggested med-rare\**

**BASTILLE MEDALLIONS\*** <sup>GF</sup>  
filet medallions | bastille 1789 whiskey butter 19.94

**Add-Ons | CRAB CAKE +9 | GRILLED SHRIMP +7**

- COLONIAL CHICKEN POT PIE**  
grilled chicken | seasonal vegetables | sherry cream | puff pastry 16.94
- LIBERTY STROGANOFF**  
filet of beef | demi-glaze | cabernet | keswick cheeses | garlic | cavatappi noodles 17.94
- WHISKEY SWIGGIN SHEPHERD’S PIE**  
skillet-roasted filet | 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**  
beef and cheese stuffed ravioli | wagyu bolognese | chianti | imported cheese 19.94
- GEORGE’S SALMON** <sup>GF</sup>  
cherry plank smoked faroe island salmon | 1794 bourbon-cherry butter | wilted greens | yukon smash 24.94
- CHESAPEAKE STRIPER** <sup>GF</sup>  
rod and reel caught chesapeake bay striped bass | table wine | cow’s butter | lemon | herbs | root mashed hash 26.94
- GENERAL UTZMAN’S CRAB CAKE** <sup>GF</sup>  
broiled chesapeake blue crab | table wine | cow’s butter | root mashed hash 26.94 <sup>GF</sup> | Gluten Free

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



SIGNATURE 1794 COCKTAILS 8 each

SEASONAL

a changing hand-crafted draft cocktail  
from big spring spirit

REBEL YELL

big spring spirits, barrel-aged rum,  
grapefruit juice, guava juice,  
fresh lime juice, cane molasses

SPRINGRIA

big spring vodka, aronia berry juice,  
fresh lemon, orange syrup,  
big spring sparkling water



AMERICAN CLASSICS 8 each

SAZERAC

sazerac rye, absinthe, peychaud's, sugar cube, water

REBEL MANHATTAN

bulleit rye, bourbon cherry juice, aromatic bitters,  
sweet vermouth, house bourbon cherries

THE WHISKEY SOUR

bulleit bourbon, house sours, egg white,  
bourbon cherry juice, orange peel

GENTLEMAN'S FASHIONED

woodford reserve, cane sugar cube, orange,  
house bourbon cherry, aromatic bitters

TOM COLLINS

big spring seven governors' gin, lemon juice,  
simple syrup, club soda, orange twist

PALOMA

tequila, lime juice, fresca, orange slice

COCKTAILS 8 each

COPPER BULLEIT

bulleit bourbon, crabbie's ginger beer,  
muddled lime & fresh mint + copper mug

BOURBON BETTY

four roses bourbon, bourbon cherry juice,  
house bourbon cherries, orange, club soda

PENNSYLTUCKY MULE

big spring vodka, crabbie's ginger beer,  
muddled lime & fresh mint + copper mug

BLACKBERRY SMASH

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

REBEL PUNCH

old grand dad, big spring rum, cane sugar,  
tait farm lemon shrub, bourbon cherry juice

MARTINIS 11 each

OLIVE A DIRTY

chopin potato vodka, dry vermouth misto,  
olive juice, housestuffed bleu cheese olives

THE CUCUMBER

hendrick's gin, dry vermouth, cucumber

CARLISLEPOLITAN

big spring vodka, tait farm cranberry shrub,  
combiér, fresh lime

COFFEEHOUSE

tito's vodka, thatcher's coffee liqueur,  
espresso, frangelico, 1/2 & 1/2, simple syrup,  
espresso beans

CITRUS SPRING MARTINI

big spring vodka, st. germaine elderflower liqueur,  
tait farm grapefruit shrub, fresh lime



WINES BY THE GLASS & BOTTLE - 5oz pours

1794 HOUSE WINES

Cabernet Sauvignon 7

Chardonnay 7

White Zinfandel 7

WHITE

Barefoot Moscato – California 8 / 29

Wente 'Riverbank' Riesling – California 9 / 33

Benvolio Pinot Grigio delle Venezia – Italy 8 / 30

Cliffhanger Pinot Grigio – Trentino DOC, Italy 33

Indomita Sauvignon Blanc – Chile 8/ 29

Ferrari Carano Fume Blanc/Sauvignon Blanc – California 39

Chloe Chardonnay – California 9 / 37

Wente 'Morning Fog' Chardonnay – California 37

Rodney Strong Chardonnay – California 43

14 Hands Rosé of Syrah – Washington 9 / 33

RED

10 Span Pinot Noir – California 10 / 42

Greystone Merlot – California 9 / 33

Tierra Brisa Malbec – Argentina 9/ 33

'Conundrum' Red Blend by Camus – California 42

Columbia Crest 'Grand Estate' Cabernet – Washington 9.5 / 37

Benziger 'Organic' Cabernet Sauvignon – California 59

Stag's Leap 'Artemis' Cabernet Sauvignon – California 106 (WE 91)

True Grit Reserve Petite Sirah – California 49 (W&S 95)

WE-Wine Enthusiast W&S-Wine & Spirits

SPARKLING

Cavicchioli Prosecco – Italy 8 / 33

Veuve Clicquot Brut – France 103

BOTTLED BEERS

FEATURED BOTTLE – ask your server about our featured beer

TROEGS PERPETUAL IPA 7.5% (local) 6.00

DESCHUTES FRESH SQUEEZED IPA 6.4% (or) 6.50

YARDS GEN. WASH. TAVERN PORTER 7% (pa) 6.00

YARDS BRAWLER 4.2% (pa) 6.00

VICTORY PRIMA PILS 5.3% (pa) 5.50

CRABBIE'S GINGER BEER 4.8% (uk) 6.00

GUINNESS 4.2% (irl) 6.00

BELL'S TWO HEARTED 7% (mi) 6.00

VICTORY HOP DEVIL 6.7% (pa) 6.50

CORONA 4.6% (mx) 5.00

YUENGLING LAGER 4.4% (pa) 4.00

MILLER LITE 4.2% (wi) 4.00

\*Ask Your Server For the Draft Beer Selection



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    BIG HILL CIDERWORKS Gardner, 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 draft beers | \$5 house glass wines | \$5 signature 1794 cocktails