

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 +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

DEVEILED EGGS ^{GS}

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 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* ^{GS}

8oz center-cut beef tenderloin 39.94

“1794” RIBEYE* ^{GS}

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

“1794” WAGYU STEAK* ^{GS}

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

BASTILLE MEDALLIONS* ^{GS}

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 ^{GS}

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

JOHNNY APPLESEED TROUT ^{GS}

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

GENERAL’S CRAB CAKES ^{GS}

broiled chesapeake blue crab | table wine | cow’s butter | root mashed hash 26.94

^{GS} | Gluten Sensitive

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

SIGNATURE 1794 COCKTAILS 8 each

To find out more about which three seasonal signature cocktails we have, ask your server for more information.



AMERICAN CLASSICS 8 each

SAZERAC
rye whiskey, absinthe, peychaud’s bitters, 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

THE 1794 OLD FASHIONED
redemption bourbon, muddled demerara sugar, orange, house bourbon cherry, angostura bitters, orange twist

TOM COLLINS
big spring seven governors’ gin, lemon juice, simple syrup, club soda, orange twist

PALOMA
house tequila, house sours, tait farms organic grapefruit shrub, soda water, orange slice

BOTTLED BEERS

FEATURED BOTTLE – ask your server about our featured beer

- LAGUNITAS IPA 6.2% (ca) 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
- PILSNER URQUELL 4.4% (czech) 7.00
- CRABBIE’S GINGER BEER 4.8% (uk) 6.00
- GUINNESS 4.2% (irl) 6.00
- BELL’S TWO HEARTED 7% (mi) 6.00
- VICTORY DIRT WOLF IPA 8.7% (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

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, combier, fresh lime

COFFEEHOUSE
dave’s vegan certified coffee syrup, kahlua coffee liquor, frangelico, half and half, tito’s vodka, 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

- 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 draft beers | \$5 house glass wines | \$5 signature 1794 cocktails