**SEASONAL LIBATIONS**

**COLONIAL RASPBERRY SHRUB**
Shrub is a drink made from fruit juice vinegar sweetened with sugar and spiked with alcohol or fizzed with soda water. Shrub (non-alcoholic)
Champagne Shrub or Spiced Rum Shrub

**APPLE CIDER**
An important social routine in early America, people warmed up around a central fireplace with a beverage in their hands. Apple cider is a perfect drink for any season.

$3.95
With Spiced Rum
With Applejack Brandy

**CITY TAVERN COOLER**

During the 18th century, rum from Jamaica, French brandy and English whiskey were consumed in healthy quantities. This refreshing drink combines them with another common beverage, apple cider.

**THE ALES OF THE REVOLUTION**

**GENERAL WASHINGTON’S TAVERN PORTER**
Brewed from a genuine recipe on file in the Rare Manuscripts Room of the New York Public Library. A rich, dark brew loaded with flavor.

**THOMAS JEFFERSON’S 1774 TAVERN ALE**
Thomas Jefferson made beer twice a year. Our version of this ale is made following Jefferson’s original recipe, unfiltered, medium bodied, light in color with great taste.

**POOR RICHARD’S TAVERN SPRUCE**
Based on Benjamin Franklin’s recipe, written while in France. This beer made with very little hops, has a caramel color, dark molasses hue, a hint of herbal spruce and a dry finish.

**ALEXANDER HAMILTON’S TREASURY ALE**
In the style of the common man’s ale, this pale ale is brewed with Pilsner malt, crisp & hoppy with citrus flavors & aromas

**First Course**

**CORN CHOWDER**

**ROMAINE & ROQUEFORT SALAD**
Fresh bacon bits, Roquefort cheese & creamy Parmesan dressing

**MALLARD DUCK SAUSAGE**
Sweet & sour cabbage

**SMOKED SALMON & TROUT**

**MUSHROOM TOAST**
Sautéed mushrooms, Sally Lunn crouton, sauce Béarnaise

**Entrees**

**Children are welcome to order Entrees from our children’s menu or below**

**VOL-AU-VENT**
Pastry basket, creamed spinach, smoked salmon, Poached egg, Sauce Béarnaise

**LANCASTER COUNTY OMELET**
Three egg omelet, peppers, onions, mushrooms tomatoes & cheddar cheese, potatoes O’Brien

**SALLY LUNN CHICKEN**
Pan fried Sally Lunn breaded chicken breast

**FRIED TOFU**
In a 1770 letter to Philadelphia’s John Bartram, Benjamin Franklin included instructions on how to make tofu

**HONEY GLAZED BAKED HAM**
Caramelized apples

**SHRIMP, SCALLOPS & CRAB CLAWS**
White wine, garlic, fresh tomato tossed with linguine

**CHESAPEAKE BENEDICT**
Poached eggs & tavern crab cakes, Sauce Béarnaise

**NEW YORK STRIP STEAK & EGGS**

**ROASTED DUCKLING**
Pecan crust, clover honey glaze

**ROASTED LEG OF LAMB**
Rosemary au jus

**Dessert**

**Select from City Tavern’s Dessert Tray**
$42.95 per guest $26.95 Children 12 & under

Alcohol, specialty beverages, tax & gratuity are additional
An 18% gratuity will be added to parties of 6 or more
Chef Staib has been the operator of City Tavern for over 21 years. Over this time, his love of 18th century cuisine & dining customs has grown. In an effort to help preserve this for generations to come, he has worked tirelessly to develop the six time Emmy Award winning PBS program, A Taste of History. This has truly been a labor of love, as Chef Staib has donated countless hours, supplies, and resources to make this happen.

To keep the show alive, he has created A Taste Of History, Inc., a 501(c)3 nonprofit organization. Join Chef Staib in support of A Taste of History! America has a rich and diverse culinary tradition. A Taste of History, Inc. is committed to the preservation and perpetuation of American colonial heritage and traditions through display and education of the cultural and historical predecessors to our modern culinary tradition. Your donation will assist us to continue this effort to reconnect Americans and the world with the remarkable legacy and tradition of colonial American cuisine.

**Thomas Jefferson’s Drinking Chocolate**

For sale now at City Tavern for $29.95. In 1785, Thomas Jefferson predicted that chocolate would become the favorite beverage in North America over coffee and tea. This prediction came after the Boston Tea Party and the rejection of tea by the colonists, prior to the widespread consumption of coffee in North America. Take some home and enjoy A Taste of History!

**City Tavern**

When City Tavern first opened its doors in 1773, Philadelphia was the largest, most cosmopolitan city in British North America. The American Colonies were about to throw off the yoke of British rule in what became the most important revolution the world had ever seen.

In 1787, the Constitutional Convention convened in the State House. Washington, President of the Convention, attended concerns and dined at City Tavern. The delegates used the tavern as a discussion center and gathering place, just as during the Continental Congresses. At the close of the Convention, Philadelphian troops selected City Tavern as the site of their “splendid entertainment” honoring General George Washington. The delegates also held their farewell dinner here in the same room where, ten years prior, they had celebrated the very first Fourth of July. Men like George Washington, John Adams, Thomas Jefferson & others whose names have become an integral part of history enjoyed its hospitality. In fact Adams once called it “the most genteel tavern in America.”

Today, the reconstructed City Tavern continues to capture the atmosphere and ambiance of its 18th Century beginnings. Colonial Philadelphia comes alive when you enter its doors. Within the refined and elegant atmosphere, our chefs and wait staff have prepared an exceptional dining experience for you to savor and enjoy.

[CityTavern.com](http://CityTavern.com)