

SUNDAY APRIL 16, 2017 11:30 AM-2:00 PM CHEF STAIB PRESENTS A COLONIAL EASTER BRUNCH



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

> ALL FOUR AVAILABLE FOR TAKE AWAY. 6-12 OUNCE BOTTLES FOR JUST \$15.00 MIX & MATCH ANY WAY YOULIKE!

a Taste of HISTORY

The Emmy Award Winning series brings America's history to life and makes it vibrant as we step back in time and get to know the founders of our country through the food they ate and the recipes they prepared.

Host, Chef Walter Staib demonstrates a true mastery in the preparation of sophisticated 18th century cuisine, sure to inspire the home cook.

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 Asparagus & Sauce Béarnaise Potatoes au gratin \mathcal{E} a medley of vegetables

PAN SEARED BROOK TROUT

Brown butter, caper sauce Herbed barley δ a medley of vegetables

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

Potatoes au gratin \mathcal{E} a medley of vegetables

SHRIMP, SCALLOPS & CRAB CLAWS

White wine, garlic, fresh tomato tossed with linguine

CHESAPEAKE BENEDICT

Poached eggs & tavern crab cakes, Sauce Béarnaise Potatoes O'Brien

NEW YORK STRIP STEAK & EGGS

Potatoes O'Brien

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

Thank you for joining Chef Walter Staib at City

A TASTE OF HISTORY

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

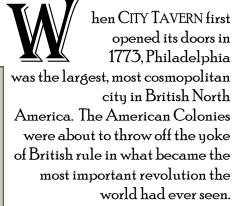


For sale now at City Tavern for \$29.95. In 1785, Thomas Jefferson predicted that chocolate would become the favorite beverage in North America over coffee and tea. This prediction came after the Boston Tea Party and the rejection of tea by the colonists, prior to the widespread consumption of coffee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

North America.. Take some home and enjoy A Taste of History!

ATASTEOFHISTORY.ORG

CITY TAVERN



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

