

SUNDAY APRIL 1, 2018 11:30AM-2:30PM
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.

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 YOU LIKE!*



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 & a medley of vegetables

PAN SEARED BROOK TROUT

Brown butter, caper sauce Herbed barley & 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 & 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 Tavern

A TASTE OF HISTORY

Chef Staib has been the operator of City Tavern for over 22 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 10 time Emmy Award winning 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 practice.

Your donation will assist us to continue this effort to reconnect Americans and the world with the remarkable legacy and institutions of colonial American cuisine.

A Taste of History, Inc needs the public support to keep this endeavor active.

Please visit ATasteOfHistory.org for more information and to support it with a donation.

Donations are exclusively to keep the show alive. Make a tax deductible donation today at www.atasteofhistory.org. Every little bit will help us produce season nine!

ATASTEOFHISTORY.ORG

CITY TAVERN

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hen 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

