



Daniel Webster called America's colonial taverns "The headquarters of the Revolution." Patrons of this tavern knew it as "The listening post of the Revolution"; they knew that Washington made his headquarters at that building of like vintage just across the creek. Actually, this tavern's colonial patrons called it simply Mabie's, for its tavernkeeper.

Our history shows all colonial taverns could as well have been called midwives of the Revolution, such was their critical role at America's birth.

Sam Adams plotted that timely Tea Party at Boston's *Green Dragon Tavern*. Thomas Jefferson drafted elements of the Declaration of Independence at a tavern, the *Indian Queen* in Philadelphia. George Washington bade an emotional farewell to his officer corps at *Fraunces Tavern* in Manhattan. Patrick Henry and Virginia's restless patriots pledged their lives to liberty or death at the *Raleigh Tavern* in Williamsburg, the first building of that colonial town's restoration.

Across the colonies, taverns were where town folk and country folk kept in touch, one with another, where they got the news and the gossip. Taverns – public houses – served public needs. They were the mail drops before the days of post offices. At a critical time in American history they served as a web of national unity connecting Committees of Correspondence in the 13 colonies. Tavern to tavern, from Providence to Savannah, the Committees stirred the fires of independence.

New York's Committee met in this venerable building. At its meeting on July 4, 1774 – two years to the day before the Declaration of Independence and in prophetically similar language – the committee passed the Orangetown Resolutions. Orangetown, the municipality for the hamlet of Tappan, was then the County seat. It was where the County Supervisors met and where the Committee of Correspondence met. The Resolutions gave respectful notice to King George III that enough was enough. Patriots throughout the colony replied amen.

Casparus Mabie owned the tavern and shared its operation with his brother Yoast. The Mabies were among Tappan's founding families. Precisely when this building was built is unknown; records show that Casparus expanded it to tavern-size when he bought it in 1754. It is of similar architecture as the house of another founder just across the creek, the DeWint House, on which the date 1700 is impressed in the facade. Both are national landmarks. Original sections of this house are unchanged and it remains today, as then, a welcoming haven for wayfarers.

The most celebrated episode in '76 House history was when the sturdy tavern served as the place of John André's confinement. André was the British spy who plotted with the arch traitor Benedict Arnold for the surrender of West Point, the linchpin of America's control of the Hudson River. Militiamen caught André red handed and brought him as a prisoner to Tappan.

Washington used the DeWint house as his headquarters, Mabie's Tavern as André's prison and the nearby Dutch church as a courtroom to give André a fair trial. Guilty. Two days later, at high noon on Oct. 2, 1780, a crowd of about 1,500 soldiers and onlookers witnessed the hanging of John André on the hilltop behind the tavern. A monument marks the spot.



NEW YORK'S OLDEST TAVERN

ROBERT C. D. NORDEN

Tavernkeeper

APPETIZERS

ALLIGATOR EMPANADA

Spicy braised alligator folded in a traditional empanada, served with a tomato picante 13.95

BUTTERNUT SQUASH RAVIOLI

With a sage and herb brown butter 9.95

BAKED FRENCH BRIE

Wrapped in puff pastry and finished with a spiced local apple preserve and wild berries 12.95

DUCKLING EN CROUTE

Slow roasted pulled local duckling en crouete finished with a dried cherry and fig marmalade 12.95

WILD BOAR SAUSAGE

Homemade by Chef Mulholland, served over sweet onion and white bean cassoulet 10.95

CARAMELIZED BERKSHIRE PORK BELLY

Honey- sriracha glazed with a black eyed pea ragout 12.95

PRINCE EDWARD ISLAND MUSSELS

Steamed with white wine, garlic, scallions, herbs and plum tomato concassé 11.95

FILET MIGNON ROSEMARY SKEWERS

Served over caramelized Vidalia onions 13.95

BAKED STUFFED CLAMS

Tender Rhode Island Top necks with a garlic Parmesan cheese and fresh herb stuffing 11.95

HICKORY & APPLE SMOKED LOCAL TROUT

Served with capers, a horseradish crème and flatbread croustade \$13.50

TAVERN SHRIMP COCKTAIL

Served with our horseradish cocktail sauce 11.95

GOLDEN FRIED CALAMARI

Very lightly fried to order, with a spiced tomato sauce 11.95

FAMOUS ONION SOUP LAFAYETTE

From a recipe served at the celebration of the evacuation of the British 7.95

SALADS

CHINOISE SALAD

Home-roasted cashews, shaved Napa cabbage, romaine hearts, crisped wontons, carrot, red pepper and ginger-sesame vinaigrette 8.95

MESCLUN FIELD GREENS

Organic baby greens with your choice of our house balsamic, ranch or bleu cheese homemade dressings 7.95

TABLESIDE CAESAR SALAD

Prepared expertly at your table 10.95

ENTREES

EDEN BROOK TROUT TRIESTE

Locally raised, boneless Rainbow Trout served with olive oil, garlic and fresh herbs 23.95

CHICKEN CORDON BLEU '76

Roulade of boneless breast of chicken, stuffed with pit smoked ham and gruyere cheese, sauced with a mushroom brandy cream 21.95

VEAL JAEGER SCHNITZEL

Tender veal medallions sautéed with local field mushrooms served with red cabbage and traditional spaetzle 25.95

BRAISED BONELESS SHORT RIBS

Cabernet braised short ribs with garlic mashed potato and traditional creamed spinach 28.95

CRABMEAT-CRUSTED ICELANDIC ARCTIC CHAR

Finished with a sauce beurre blanc 26.95

FAMOUS ATLANTIC SALMON TERRINE

Shrimp, scallop, and crabmeat stuffing with a lobster-chive vin blanc 24.95

DUCKLING HAMILTON

Slow-roasted crisp Long Island duckling with an Orange-Grand Marnier sauce 24.95

MAINE DAYBOAT SCALLOPS

Skillet-seared and finished with a port wine reduction and rice pilaf 29.95

SEVEN-FISH PROVENCAL

Lobster, shrimp, scallop, clam, mussel, calamari and salmon simmered with chardonnay, garlic, diced tomato and fresh herbs, over linguini 25.95

BLUECLAW CRABCAKES

Finest blue crab with bay -seasonings, sautéed and finished with a citrus beurre blanc sauce 24.95

YANKEE POT ROAST

Served with a home baked popover and sweet yet sour red cabbage and mashed potato 19.95

LOBSTER MACARONI & CHEESE

Fresh Maine Lobster and Gigli Pasta baked with Gruyere, Cheddar, and Romano cheeses 27.95

ROAST AMISH CHICKEN

Amish raised free range chicken, slow roasted and finished with an American chicken gravy of fine herbs and wine with a cranberry-chestnut stuffing. 20.95

GULF SHRIMP RISOTTO

Pan-seared shrimp served over Arborio rice risotto, slow simmered with a Maine lobster Crème 22.95

VEGETARIAN SHEPHERD'S PIE

Lentils, white beans, garden vegetables topped with mashed potato 18.95



FAMOUS STEAKS & CHOPS



NEW YORK SIRLOIN*

We proudly present this hand selected, 21 day aged, Black Angus Sirloin with our steak house creamed spinach, mashed potato and a touch of herbed compound butter 33.95

FILET MIGNON*

10 oz. Black Angus with a red wine reduction 33.95

SURF & TURF '76

Petite Sirloin served with a crabmeat stuffed Lobster Tail, drawn butter and bordelaise sauce 33.95

HUDSON VALLEY DOUBLE-CUT PORK CHOP

Grilled and served with our apple marmalade and mashed potato 23.95

RACK OF LAMB

Oven-Roasted, rubbed with herbs & Dijon breading - *Market Price*

AMERICAN RED DEER

Pan-seared axis venison finished with a lingonberry demi-glace and a wild mushroom ragout 29.95

***Add a side of Red Wine braised mushrooms & onions 4.95**

*We are proud that everything we serve is made explicitly for you to order.
Some dishes require additional cooking time and we strive to address all allergies and preferences.*