

Continental army and many of our founding fathers to the '76 House: Hamilton (who lived upstairs for nearly two years), Green, Van Buren, Lafayette, Anthony Wayne, Lord Sterling, Gen. Glover, Tallmadge, Knox, Von Steuben and, of course, Washington (who enjoyed the brew of tavernkeeper Mabie so much he took the recipe back to Mt. Vernon, where he made it himself!) – just to name a few.

In fact, it was Washington's presence at the '76 House which caused **Major Andre's** captors to bring the infamous spy and collaborator with **Benedict Arnold** to Tappan for trial and eventual execution. Andre became the first aristocrat hanged by colonists. This landmark event undermined the social structure of the colonies and reshaped our war of independence. It directly precipitated the social revolution of France and defines this idea to this day.

The next time Washington was to visit the '76 it was for a contentious meeting with **Sir Guy Carlton**. After 3 days of negotiation at the Dewint House, the commanders adjourned for a meal prepared by Samuel Fraunces at this tavern. When concluded, Carlton handed Washington the plans of the British evacuation and officially **recognized America as a free and independent nation.** Later that day a 17-gun salute off the shore of Tappan-by-the-sea (now Piermont) confirmed **America's independence.** 





# WHAT YOU SEE TODAY

The artifacts adorning the '76 themselves speak volumes of the important history of this nation's birth. In our Tap room, (America's oldest dining room) the upside down picture of Arnold hangs above the fireplace. It is the original watercolor turned upside down by Washington himself when he learned his good friend was a traitor.

The letters between Washington and Andre can be viewed on the wall near our reception podium. The early muskets are all original. Please ask to hold one from our unmounted collection.

The bar rail is the original horse tie, repurposed before even Washington rubbed his elbow on it! Even the word "bar" is said to harken back to the iron bars (removed in the 1970's) which the bartender lowered to close the bar when the drinkers became unruly and exit through a trap door in the floor!

Your experience here is part of the living history which defines who we are. We are grateful to participate in this with you. -RN



established 1686 110 Main Street, Tappan, NY 10983 845-359-5476 76house.com

Robb Norden, Tavernkeeper Liz Fortugno, General Manager Thomas Markowski, Mâitre ď, GM

# THE '76 HOUSE



# AMERICA'S OLDEST TAVERN

The 76 House is America's oldest tavern. Built with the founding of Tappan (1686) and expanded in 1755 to accommodate the town's need to provide hospitality to stagecoach travelers, it is here that the Dutch town fathers, a group naturally predisposed to separate themselves from England, gathered to draft and sign **The Resolutions of Orangetown on July 4, 1774.** This document stands as one of America's first declarations of independence and is often given as the reason we celebrate July 4.

It was this fiercely independent spirit which caused the British army not only to take control of New York, but also to expand their presence up the Hudson River Valley. To thwart this surge the Colonials fortified what is now known as West Point (formally Fort Arnold), which geographically and politically made Tappan the front line of the Revolution. This led every general in the

# LUNCH

We offer a luncheon package 7 days a week from 12-3. Our basic luncheon package includes a choice of 4 lunch entrees, dessert, coffee, tea & soft drinks.

Prices begin at \$39.95 per person, plus tax and gratuity.

## THE AMERICAN LUNCHEON

3 course lunch package including salad, four lunch entree choices, dessert, coffee, tea and soft drinks. Prices begin at \$42.95 per person, plus tax and gratuity.

## CHAMPAGNE LUNCHEON

3 course lunch package with unlimited Champagne & Mimosas. Prices begin at \$47.95 per person, plus tax and gratuity.

### **LUNCH CHOICES:**

**SALAD**: Chinois Salad; Garden Greens Salad **ENTREES**:

Meat: 76 House Yankee Pot Roast; Meatloaf
Fish: Faroe Island Salmon \*GF; Shrimp Scampi
Chicken: Artichoke-Chardonnay Chicken; Chicken
Francese; Chicken Pot Pie
Vegetarian/Vegan: Pasta Primavera;
Vegan Vegetable Risotto; Vegan Moussaka \*GF
DESSERT: Hannah's Apple Crunch, Chocolate Ganache,
New York Cheesecake. Austrian Linzer Torte

# **BRUNCH**

## **CHAMPAGNE BRUNCH**

On Sundays we offer our champagne brunch package which includes unlimited champagne & mimosas, a basket of homemade muffins with strawberry butter, a choice of four brunch dishes, dessert, coffee, tea and soft drinks. Prices begin at \$44.95 per person, plus tax and gratuity.

**BRUNCH CHOICES:** Eggs Benedict Arnold; Nutella Stuffed French Toast; The American Breakfast; Quiche Lorraine; Grilled Chicken Caesar Salad, Faroe Island Salmon



# POPULAR BANQUET OPTIONS



TO HELP PLAN YOUR HISTORIC EVENT!





The '76 House is a unique venue to host your historic event. We offer several packages for lunch, brunch, and dinner for your next birthday, wedding, shower, or any future occasion you have!

# Please email Liz Fortugno for all inquiries

76housemanager@gmail.com 845-359-5476

VISIT OUR WEBSITE FOR MORE INFORMATION ON OUR HAPPENINGS AND NIGHTLY MUSIC!

76house.com

## **DINNER**

We offer two dinner packages:
Three Course Dinner with salad, entree, and
dessert beginning at \$54.95, plus tax and gratuity.
Four Course dinner with appetizer, salad, entree,
and dessert beginning at \$57.95 per person, plus
tax and gratuity.

### **DINNER CHOICES:**

**SALAD**: Chinois Salad; Garden Greens Salad **ENTREES**:

Meat: 76 House Yankee Pot Roast; Angus
Chateaubriand; Berkshire Pork Chop; Jagerschnitzel
Fish: Faroe Island Salmon \*GF; Shrimp Scampi
Chicken: Artichoke-Chardonnay Chicken; Chicken
Francese; Chicken Marsala;
Amish Chicken; Classic Chicken Cordon Bleu
Vegetarian/Vegan: Pasta Primavera;
Vegan Vegetable Risotto; Vegan Moussaka \*GF

DESSERT: Hannah's Apple Crunch, Chocolate
Ganache, New York Cheesecake,

Austrian Linzer Torte

### Additional Items:

Cocktail Hour with passed hors d'oeuvres, beginning at \$15 per person Charcuterie Board Cheese & Fruit Board

## **Bar Packages:**

Tab by consumption
3 Hours Beer and Wine for \$30 per person
3 Hours Open Bar for \$45 per person

We also offer a **Cocktail Party** which includes a variety of passed and stationary hors d'oeuvres, several salads, grilled chicken platter, and a poached salmon platter. Prices begin at \$45.95 per person. Minimum of 25 guests.

Menu items are suggested favorites from our customers