

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 Dewindt Home, 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 an 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 on the sea**.



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

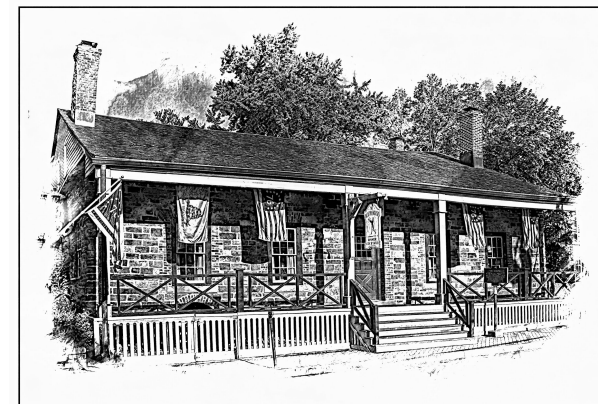
The Old 76 House *established 1686*

110 Main Street, Tappan, NY 10983
845-359-5476

76house.com

Robb Norden, Tavernkeeper

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

Popular Banquet Ideas To Help Plan Your Historic Event!

The American Luncheon

Starter: Harvest Salad & Warm Rolls

Entrees (2): Famous Yankee Pot Roast
Amish Chicken, Butternut Ravioli

Dessert: 76 Apple Crunch, Coffee & Teas
Featured between 11:30 - 3:00 * \$38pp

Champagne Luncheon

Starter: Chinois Salad & Warm Rolls

Entrées(3): Faroe Island Salmon,
Artichoke Chicken, Butternut Ravioli,
Vegan Risotto (Gluten free)

Dessert(1): Apple Crunch
or Chocolate Ganache

Beverages: Unlimited Champagne,
Mimosa, Soda, Coffee and Tea (2hrs.)
Featured between 11:30 - 3:00 * \$43pp

Champagne Brunch

Starter: Warm House baked Muffins

Entrées(3): Faroe Island Salmon, Nutella
Stuffed French toast, Chicken & Waffles,
Eggs Benedict Arnold, Avocado Toast,
Vegan Risotto (Gluten free)

Dessert(1): Apple Crunch or Ganache

Beverages: Unlimited Champagne,
Mimosa, Soda, Coffee and Tea (2hrs.)
Featured between 11:30 - 4:00 * \$42pp

Classic American Dinner Party

The Greeting: The Chef's Amuse Bouche

Starter: Thanksgiving Spring Rolls

Mid Course: Chinois Salad & Dinner Rolls

Entrées(choose 3): Yankee Pot Roast,
Amish Chicken, Faroe Island Salmon,
Berkshire Pork Chop, Vegan Risotto

Dessert(1): Apple Crunch
or Chocolate Ganache

Beverages: Soda, Coffee and Tea
Featured Between 5:00-10:00 * \$59pp

*Add On- Open Wine & Beer Bar for \$15pp
(Starter Course Through Entree Clearing)*

Reception Package

The Greeting: Butler Passed Hors
D'oeuvres (8 Variety),
Greeting Display Platter

1. **Starter:** Maryland Crabcake
2. **Soup:** Daily Featured Soup
3. **Salad:** American Bounty Salad
4. **Entrées**(3): Yankee Pot Roast, Chicken
Galantine, Faroe Island Salmon, Berkshire
Pork Chop, Jaeger Schnitzel, Vegan
Risotto, Lemon Sole, Shrimp Scampi
(Other Premium food choices available for an extra cost)
5. **Something Sweet:** Hazelnut Gelato
6. **Dessert:** Chocolate Ganache

Special/Wedding Cake available to order

Beverages: Unlimited Soda, Coffee, & Tea
Featured Between 5:00-12:00 * \$105pp
(4 hour open bar \$45pp)

Holiday Luncheon

Greeting (Passed): Bruschetta on melbas

Starter: House made Ravioli
Bread Basket & Sweet Butter

Mid Course: December Salad

Entrées(3 choices): Yankee Pot Roast,
Artichoke-Chardonnay Chicken, Faroe
Island Salmon, Linguine de Mare, Penne
Vodka, Vegan Risotto

Dessert: Buche Noel- (chocolate yule log)

Beverages: Soda, Coffee and Tea
Featured Between 12:00-4:00 * \$42pp
*Add On- Open Bar for \$15pp (Starter Course
Through Entree Clearing)*

Holiday Dinner Party

The Greeting: Displays of Fruits and
Cheeses, Vegetable Cruite

Starter: Thanksgiving Spring Roll

Salad: December Salad, Dinner Rolls

Entrées(choose 3): Chateaubriand, Short
Rib, Yankee Pot Roast, Amish Chicken,
Cordon Bleu, Shrimp Scampi, Faroe Island
Salmon, Berkshire Pork Chop, Lamb
Jarret, Vegan Risotto, Butternut Ravioli

Dessert: Buche Noel- (chocolate yule log)

Beverages: Soda, Coffee and Tea
Featured Between 5:00-10:00 * \$68pp

Bar Options with packages:

Wine & Beer \$9/hr - with meal \$15

Open Bar First Hour \$17

each additional hour of Open Bar \$10/hr

Premium options priced per event.