The History of Colonel George Piper's Tavern

In 1759, a quaint tavern was built at the junction of the Philadelphia-Easton Post Road and the Durham Road by Joseph Bladen. Later, in 1778, that tavern was purchased by George Piper, a distinguished colonel in the Continental Army, who was born in Philadelphia County, along the banks of the Wissahicken River. "Colonel Piper’s Tavern" was a large colonial structure, with 15' thick walls. With additions to the prosperous tavern in 1784, 1790 and 1801, the tavern included a parlor and dining room, a large kitchen and guest rooms for weary travelers.

A distinctive feature at that time was a two story "piazza" with a long ornamental railing, upon which was fixed a sign that read "Piper’s Tavern".

Colonel Piper was married to one Eva Lear, the daughter of a relative of Tobias Lear, the private secretary to General George Washington. Eva was a courageous and patriotic woman. Legend has it that Mrs. Piper was in town one day when two cohorts, Gibson and Geddis, of the famous Bucks County outlaw Doan Brothers, came into the Inn and "behaved rudely". Geddis placed his boot in a pan of Mrs. Piper’s buckwheat batter that was rising in the old chimney corner.

Eva threw a hot iron at the outlaw, severely breaking his arm below the shoulder.

Gibson tried to strike her with the butt end of his whip.

But Eva retreated to a side room and brandishing the Colonel’s very own sword, drove the ruffians from the Inn.

Geddis was unable to mount his horse, and had to walk a mile and a half to the farm of George Fox, where one Dr. Shaffer set his arm.

During the revolution, Colonel Piper was a captain in command of a company located at Blasek Rock, near Fort Washington, at the intersection of York and Easton Roads - a place where local Indians often held their councils of war... and sometimes sacrificed their prisoners. In order to raise money desperately needed for shoes and clothing for his Revolutionary War troops, he returned home. Eva took gold buried in an old crock in the cellar, which she had inherited, and gave it to George to help meet the “desperate needs" of his men.

The gold was placed in a pair of “old saddlebags", and in the grey mist of the morning, George bid adieu to his dear wife and galloped off to attend to the needs of his men.

Magnifico Martinis

Jolly Rancher #1
Skyy vodka, Peach Schnapps, Melon Liqueur & Cranberry

Washington Appletini #2
Crown Royal, Sour Apple Schnapps & Cranberry

Dirty Martini #3
Bombay gin, olive juice, pimento olives

Buff Martini #4
Finlandia, Bailey's Irish Cream and Kahlua

Citron Martini #5
Absolute Citron vodka with lemon twist

Chocolate Velvetini #6
Skyy vodka, Godiva Liqueur, White Creme de Cocoa

Cosmopolitan Martini #7
Contreau, vodka, lime juice and cranberry

Starbucks Martini #8
Stoli vodka, Starbucks Coffee Liqueur

Mac West Martini #9
Bombay gin, Amaretto, Melon & Cranberry

Electric Peach Martini #10
Finlandia vodka, Peach Schnapps, cranberry juice and orange juice

Bikini Martini #11
Bombay Sapphire, Peach Schnapps, Blue Curacao, lime juice

#24 Martini
75¢
Signature
Vodka Martini
11:30 am - 2:30 pm daily
Regular Size
No Substitutions
Limit 2
with Entree Pur chase.
All other numbered martinis on this page at regular price.

Key Lime Martini #12
Vodka, Lime Juice, Melon & Sour Mix

Hazelnut Martini #14
Absolute vodka, splash of Frangelico, orange slice

Gold Digger Martini #15
Finlandia vodka, Contreau & pineapple juice

Orange Bowl Martini #16
Tanqueray gin, Orange vodka & Grand Marnier

Midnight Martini #17
Vodka and Chambord, lemon twist

Martini Bellini #18
Vodka and Peach Schnapps, lemon twist

Mojito Martini #19
Sugar rimmed with Biscardi Rum & Fresh Mint

Topaz Martini #20
Finlandia, dark Creme de Cacao, Frangelico

The Lily Pad #21
Mandarin vodka, Bianora Liqueur, Melon melon & sour mix

Yvette Martini #22
Ketel One vodka, Grand Marnier, orange twist

Number 23 Martini
Ketel One vodka, Bailey's and Chambord
Great Meals Begin With...

Cheese Crusted Onion Soup
Served in a crock full of sliced sweet onions and hearty broth, topped with homemade crouton and lots and lots of melted cheeses. $5.25

Snapper Soup Aux Sherry
The Tavern Master’s peppery favorite that’s simply the best anywhere. $5.85

Bowl of Soup Du Jour...$4.20

Authentic Shrimp Bisque Bowl
We found this very old recipe in a French cook book, I hope you love it as much as we do! $5.75

Adventurous “OK to Double Dip” Dip
Delicious spinach & artichoke dip blended with cheeses, herbs, spices and a pinch of pepper. Served warm with crispy lavash chips. $7.45

The Tavern’s Version of Hot Wings
“Chicken Caliente”...bite-size medallions of all boneless white meat, coated and marinated with hot sauce and tempered with honey and ginger glaze. $8.35

Basa Sonetta
Not a song and dance team, but a fabulous combination of great tasting fish topped with spinach, cheddar, tomato and crabmeat. $14.65

Crab Au Gratin
Tavern lump crabmeat, oven-baked in a robust blend of cheeses with a hint of sherry, and crowned with a golden crumb topping. $13.45

Calves Liver with Bacon & Onion
Thinly sliced and sautéed, presented with caramelized red onion and smoky bacon. $13.45

Roasted Turkey with Stuffing
Freshly sliced, moist turkey breast meat piled high atop a sweet and savory homemade stuffing, Not just for “Turkey Day” anymore! $12.85

Crabmeat-Stuffed Portobello
Kennett Square portobello mushrooms, capped with lump crabmeat imperial, broiled to a golden glow, enhanced with mouth watering sauce. $8.65

Harvest Fresh Shrimp Cocktail
Four premium jumbo white shrimp with eye-watering horseradish cocktail sauce. $9.85

Bronzed Fried Oysters
Three plump lightly crumb coated oysters from the deep, presented with creamy tartar. $7.90

Duck Trap River Smoked Trout & Salmon Combo
Naturally smoked with fruit wood & hardwood, served with red onion, capers, chopped egg and heart warming horseradish sauce. $8.95

Golden Fried Calamari
Fresh from the Gulf of Mexico, lightly dusted and crisply fried to perfection. Accented with mango lime chipotle sauce. Portioned for sharing. $7.25

Peppercorn Steak
Hand carved beef tournedos, mustard rubbed and crusted with toasted black peppercorns. Sinfully smothered with horseradish demi glace. $14.30

Veal and Smothered Shrimp Piccata
Tender slices of milk-fed veal, smothered with “tail-off” Panamanian shrimp, capers and savorous citrus buerre blanc. $14.85

Crabcake Dijon
Deep fried, lightly breaded, lump crabcake, served with creamy Dijon horseradish sauce. $13.45

Veal Parmigiana
Tender veal, crumb coated and blanketed with oven-roasted tomato sauce, creamy mozzarella & grated pecorino-romano cheeses. $12.85
Epicurean Entrees

Entrees are served with hearty soup du jour or a mixed field greens salad with red raspberry vinaigrette. Includes fresh vegetable and potato du jour. Fresh hearth baked bread and creamery butter.

If you have special dietary requirements, we will try and meet them in the preparation of your selections, please ask.

Flounder Pinwheels with Crab
Steam seared Atlantic flounder hand stuffed with the finest lump crabmeat imperial. $13.85

Baked Salmon Michener
Adorned with a blend of ricotta, spinach, and artichoke hearts dressed with lemon butter blanc. $13.60

Bleu Max Tenderloin
Tourneados of tenderloin, sliced and topped with spiced pecans and a sauce of crumbled bleu cheese. $14.50

Roasted Prime Rib of Beef
Carefully aged and slowly roasted, served boneless with pan glazed au jus. $14.65

Butterfish Almondine
Flaky South Pacific butterfish, gently steamed and baked, served with toasted almond slices and finished with our own lemon butter sauce. $15.10

Pork Mignon
Wrapped with hickory smoked bacon to retain its moist flavor, grill seared, then accompanied with fig & cherry chutney and mouth watering Pinot Noir sauce. $15.85

Notable Entrée Salads

Crispy Fried Calamari Salad
Assorted baby greens, shredded cheddar cheese, marinated sweet red onion, toasted pecans, roasted red pepper strips, all topped with seasoned gulf calamari and mango lime chipotle dressing. $10.95

Black ’n Bleu Caesar
Warm blackened tenderloin steak, sliced and teamed with fresh crumbled bleu cheese, presented on a bed of crisp chopped romaine, with our famous Tavern Caesar dressing and seasoned lavash chips. $10.95

Fresh Baby Spinach & Smoked Nova Salmon
Crisp chilled baby spinach, teamed with smoked salmon, hard boiled egg, sweet balsamic marinated red onion, grape tomatoes, sliced crimini mushrooms, aged Asiago cheese, Mandarin orange segments, served with balsamic dressing and crispy lavash chips. $11.95

Fried Oysters & Chicken Salad
Three plump lightly breaded oysters surrounding a plentiful scoop of wonderfully tasting chicken salad, made with crisp apples and garnished with hard boiled egg, Roma tomato and fresh field greens. $11.75

Bucks Country Chicken Salad
Seasoned, hand-breaded chicken tenders, golden fried, sliced and served over fresh crisp greens topped with shredded cheddar cheese, sliced hard boiled egg, tomato, bacon and finished with our own honey dijon dressing. $9.95

Duck Hunter Cobb Salad
Attractively displayed rows of duck confit, crumbled bacon and bleu cheese, sliced crimini mushrooms, roasted corn, fig cranberry chutney and garden peas, served over fresh field greens, with a side of balsamic dressing. $10.95

Classic Piper Salad with Beer Batter Shrimp
Assorted fresh field greens topped with crumbled bleu cheese, roasted spice pecans, sun-dried cherries, grape tomato and Mandarin orange segments, finished with our own creamy horseradish sauce. $10.95

Salad Combo
Mixed greens, abundant scoops of chicken and tuna salad accented with frizzled onions, tomato and toasted pecans make this a winner. $10.45

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Premium Piper Tavern Burgers

Piper Burger
One half pound hand packed burger adorned with horseradish sauce, cheddar cheese and crisp bacon strips.
Served with fried potatoes. $8.95

Traditional Burger
A juicy half pound grill-seared burger with lettuce, tomato and American cheese, served on a crusty roll.
Served with fried potatoes. $8.95

Continental Burger
An extra thick Black Angus burger topped with cave ripened crumbled bleu cheese, creating this tavern master's specialty.
Served with fried potatoes. $9.50

Covered Bridge Burger
Handmade 8 ounce burger mounded with crimini mushrooms, imported swiss and frizzled onion straws.
Served with fried potatoes. $8.95

Isaac Weaver Burger
Seared sirloin burger topped with roasted peppers, onions and mushrooms.
Served with fried potatoes. $8.95

Crab Cake Burger
Our own golden fried crabcake made into a burger, served with lettuce, tomato and homemade tartar sauce, and oh yeah...those fried potatoes. $10.95

Lunchtime Favorites

Stagecoach Beef
Sliced filet mignon, sauteed with assorted peppers, sweet onions and grape tomatoes, balanced with a wondrous vinegar ripened red sauce.
Served over linguini and crowned with mozzarella. $15.65

The Colonel's Very Own Omelette
Three jumbo farm-fresh eggs tossed with crimini mushrooms and melted imported swiss cheese.
Served with toasted English muffin and Mandarin orange marmalade. $7.40

Tuna Melt
Abundant all white Tongal tuna served atop a crisply toasted English muffin with sliced hard-boiled egg, tomato and melted imported swiss. $8.95

Mason Dixon Hot Brown
Thinly sliced roast beef served open-faced on toasted ciabatta with bacon, cheddar and horseradish cream, all smothered with au gratin sauce. $10.95

Butcher Block Filet Mignon Sandwich
Sliced tenderloin with mushrooms, onions, and melted American cheese on a toasted long roll. $11.95

Veal Parmesan Grinder
Tender crumb coated veal, blanketed with oven roasted tomato sauce, peppers, onions and mozzarella cheese. $11.25

Jacob's Pub Sub
Roasted turkey breast sandwiched between layers of lettuce, tomato, mayo and crisp bacon on a toasted sub roll. $8.95

B. Franklin's Hot Turkey Sandwich
A generous portion of fresh oven-roasted turkey, thinly sliced, teamed with rich brown sauce on a toasted long roll. $9.50

Golden Fried Chicken Breast Sandwich
Pecan crumb coated chicken breast with bacon, swiss cheese, lettuce and tomatoes on a soft crusted roll. $8.95
Welcome To The Tavern!

Gregg A. Thomas, Tavern Master

Since before the American Revolution, Piper Tavern has enjoyed a long and glorious tradition of warm hospitality and a special place in the history of this beautiful County. Today, the tavern continues those traditions as a distinctive destination for Fine Food & Great Spirits. “We hold these truths to be self evident”... and, we firmly believe... in providing the finest quality foods available, at a fair price, with a time-tested emphasis on forging long term relationships with our customers.

For we also believe that you deserve a restaurant that pays attention to details, that cares about what you think, and that constantly seeks exceptional quality in the food, the service and the atmosphere that you come here to enjoy.

We know that dining out for any of us means enjoying food that simply tastes great. In our special, open European kitchen, you are welcome to observe what we prepare and how.

We’re proud of our chefs and the way in which they prepare your meal.

And we are always open to your comments and suggestions.

And for those of you who we’ve pleased and desire to come back often, we believe in rewarding that loyalty and frequency.

That’s precisely why we offer the free Tavern Club - “rewards for the regulars” - a hugely successful frequent customer program with over 25,000 bona fide Tavern Club cardholders.

Thank you for choosing a smoke free Historic Piper Tavern.

And Bon Appetit!

Subsequently, the government refunded the amount contributed by the Pipers in the new Continental Currency, which was ultimately deemed worthless. George & Eva had six children, three of whom fought in the Revolutionary War.

Colonel Piper was one of the crowd in Philadelphia that listened to the first public reading of the Declaration of Independence in 1776.

The Piper Tavern has a rich tradition of famous guests, including Benjamin Franklin, General Anthony Wayne, General LaFayette, Governor Wayne Mifflin, Robert Morris and George Taylor (Signers of the Declaration of Independence). Bishop White and Stephen Girard, Joseph Bonaparte, former King of Spain, boarded at the Inn during the summers with “his French cook, plates and all that was necessary to serve him”. The King took quite a fancy to the old Lombardy poplar trees in front of the tavern, and told Colonel Piper that they reminded him of his native Europe.

On occasion, Bishop White and one Dr. Rev. Muhlenbergh of Philadelphia offered up their Sunday devotional exercises in the Tavern. Colonel Sitgreaves of Easton and Colonel George Taylor, were bosom friends of Colonel Piper and Mr. William Allen, who was a frequent guest and for whom Allentown is named.

In 1845, the town officially became Pipersville in honor of Colonel Piper, with the post office actually located inside the Tavern.

In 1884, the tavern and acreage was sold by Isaac Weaver to Jacob Crouthamel for $3,300, who built the present Victorian edifice on the actual site of the original tavern.

Over the course of 200 years, the tavern was also known as Keichline’s Tavern, the Upper Bucks County Hotel and as Brugger’s Pipersville Inn, where many notables and celebrities such as James A. Michener, Pearl S. Buck, Dorothy Parker, S. J. Perelman, Moss Hart, George S. Kaufman and Walter Slezak gathered.

The collection of monks around the ceiling in Jacob’s Pub belonged to Joseph Brugger, a colorful impresario, whose brother was a priest, Walter Conti, a past president of the National Restaurant Association, and his sons, Joe and Michael Conti, purchased the Inn from Brugger and completed a major restoration effort, renaming it Conti’s Pipersville Inn. Today, the Piper Tavern is named in tribute to Colonel Piper once again, and is owned and operated by Tavern Master Gregg Thomas.
Wines By The Glass
Pebble Creek Merlot • Lindemans Cabernet Sauvignon
Talus Pinot Noir • Pebble Creek Chardonnay
Placido Pinot Grigio • Beringer White Zinfandel
Woodbridge Mondavi Sauvignon Blanc
Harley’s Premium Shiraz
Share a great bottle of wine...ask your server for our complete, expanded wine cellar list.

Bottled Beers
Elephant (Denmark) • Dinkelaker Dark (Germany)
Dos Equis (Mexico) • Bass Ale (England)
Heineken & Heineken Light (Holland)
Samuel Adams Lager (USA)
Yuengling Lager & Coors Light (USA)
Michelob Ultra (USA)
Guinness Kaliber (Ireland non-alcoholic)

Beverages
Fresh Brewed Coffee or Decaf $2.60
Bottomless Soda or Brewed Iced Tea $2.75
Fruit Juice or Milk $2.95 • Mineral Water $3.25
Hot Chocolate with whipped cream $2.75

Savor the Savings with our early evening Sunset Menu - over 18 great dinner entrees served Tuesday thru Saturday from 4 to 5:30 pm.
Enjoy our lighter fare Tavern Menu in Jacob’s Pub.
Don’t leave without joining our FREE Tavern Club - “Rewards For The Regulars”

If you have special dietary requirements, we will try to meet them in the preparation of your selections, please ask.
We would very much appreciate you reporting any food or service less than excellent directly to the management.

Eighteen percent gratuity will be added to parties of eight or more.
Let us help you plan your next Special Event at the Historic Piper Tavern.

Hours: Tuesday - Thursday 11:30 - 10 • Friday & Saturday 11:30 - 11
Sunday: 11:30 - 9 • Closed Monday

04-2008

Historic Piper Tavern
Established 1778