

# William Penn Inn Lunch Menu

## WEEKLY LUNCH ADDITIONS

All hot selections are served with salad or our soup of the day

**JAEGER SCHNITZEL** ..... \$26  
*Panko-crusted medallions of pork loin topped with a medley of wild mushrooms and drizzled with a lemon caper brown butter sauce; accompanied by stone-ground mustard spaetzle and German braised red cabbage*

**LOBSTER IMPERIAL-CROWNED LEMON SOLE** ..... \$28  
*Delicate fillets of lemon sole pan-seared and crowned with the Inn's signature lobster imperial; teamed with oven-roasted fingerling potatoes & sautéed broccolini*

**FILET MIGNON TIPS** ..... \$28  
*Pan-seared with button mushrooms & caramelized onions in a savory merlot demi-glace and topped with frizzled leeks; presented with truffle-scented mashed potatoes & grilled asparagus spears*



**CRABMEAT COBB SALAD** ..... \$25  
*A generous portion of jumbo lump crabmeat teamed with red grapes, candied walnuts, diced pineapple, tomatoes, red onions, bacon bits and blue cheese crumbles; on a bed of mixed greens with a refreshing orange vinaigrette*

**In 1714**, the William Penn Inn was established, promising good food, fine spirits and comfortable lodging. Our dedication to the tradition of hospitality has enabled the Inn to be the oldest continuously operated country inn in Pennsylvania.

To complement our historic setting, our Chef and his staff take pride in preparing each meal with individual care and finesse, selecting only the finest cuts of meat, the freshest seafood, fruit and vegetables. To further enhance your dining experience, an extensive list of imported and domestic wines is available for your review and selection.

Thank you for dining with us. We hope you will find your experience at the William Penn Inn truly enjoyable and rewarding.

**PETER R. FRIEDRICH**  
*Innkeeper – Proprietor*

**BRIAN CARRATURA**  
*Director of Restaurant  
& Banquet Operations*



**JEFFREY P. BELL**  
*Executive Chef*

# LUNCH ENTRÉES

## SEAFOOD

*Served with salad or soup of the day*

- BAKED MARYLAND CRAB IMPERIAL**, *Our Chef's authentic recipe* . . . . . \$27
- JUMBO LUMP CRABCAKES**, *With ginger and scallions in a light cream cheese mousseline; lightly panko-crusted, pan-seared and served with a refreshing mango beurre blanc* . . . . . \$29
- TANGERINE-GRILLED SALMON**, *Fillet of Atlantic salmon brushed with a tangy tangerine mustard glaze* . . . . . \$27
- SHRIMP FRANCAISE**, *Five medium shrimp lightly egg-washed and gently sautéed in a lemon butter scampi sauce; served with sautéed spinach over angel hair pasta* . . . . . \$25

## CONTINENTAL COUNTRY FARE

*Served with salad or soup of the day*

- BROILED FILET MIGNON**, *8 oz; on a bed of caramelized leeks with a rosette of fresh herb butter and a side of our tangy horseradish sauce béarnaise* . . . . . \$38
- BRAISED SHORT RIBS & PAPPARDELLE PASTA**, *Succulent, fork-tender boneless short ribs simmered in a rich San Marzano tomato "gravy"; tossed with Inn-made pappardelle pasta and sautéed spinach and finished with Reggiano Parmigiano cheese* . . . . . \$26
- MEATLOAF WELLINGTON**, *Inn-made meatloaf crowned with a wild mushroom duxelle and baked in a buttery puff pastry crust; served on a pool of Madeira demi-glace* . . . . . \$24
- CHICKEN POT PIE**, *Tender chunks of chicken teamed with assorted vegetables in a cream sauce; baked under a flaky pastry crust* . . . . . \$24
- CHICKEN MARSALA**, *Scaloppine of pan-seared chicken breast served with a medley of imported and domestic mushrooms in a savory Marsala wine sauce* . . . . . \$24
- CREAMY MASCARPONE & LEMON RISOTTO**, *With wild mushrooms, grilled asparagus and roasted red peppers* . . . . . \$22

## QUICHE

*Served with salad or soup of the day and a seasonal fresh fruit garnish*

- MUSHROOM & BROCCOLI QUICHE**  
*A medley of mushrooms, broccoli florets, diced onions and pecanwood bacon bits baked in a savory egg custard* . . . . . \$22
- CRAB & ASPARAGUS QUICHE**, *Lump crabmeat and asparagus spears baked in a fluffy egg custard* . . . . . \$27

## SALADS

- CRISPY DUCK & CARAMELIZED PEAR SALAD**, *Ripe d'Anjou pears caramelized in Kentucky bourbon and brown sugar, teamed with crispy duck confit; presented with assorted field greens in a light Champagne vinaigrette with crumbled goat cheese and candied walnuts* . . . . . \$24
- FRIED OYSTERS & CHICKEN SALAD**, *Deep-fried oysters with country chicken salad* . . . . . \$24
- COUNTRY CHICKEN SALAD**, *Our own special chicken salad garnished with seasonal fresh fruit and berries* . . . . . \$19
- PENN'S CAESAR SALAD**, *Crispy Romaine and garlic croutons tossed in our creamy Caesar dressing Topped with slices of grilled all natural chicken* . . . . . \$20

## COLD APPETIZERS

- BRUSCHETTA MEDLEY**, Grilled ciabatta sprinkled with Parmesan cheese; teamed with . . . . . \$8  
*a medley of creamy artichoke, olive tapenade and diced vine-ripened tomatoes & fresh basil*
- CANADIAN JAIL ISLAND SMOKED SALMON**, Presented with horseradish-infused virgin olive oil, . . . . \$13  
*finely diced red onions, chives, lemon zest and toasted slices of French baguette*
- CHILLED COLOSSAL CRABMEAT COCKTAIL**, Served with a tangy pepper vodka cocktail sauce . . . . . \$17
- CHILLED JUMBO SHRIMP COCKTAIL**, Served with a tangy pepper vodka cocktail sauce. . . . . \$16
- FRESH CHESAPEAKE BAY OYSTERS**, On half shell; served with a tangy . . . . . (six) \$14  
*pepper vodka cocktail sauce*
- FRESH CHERRYSTONE CLAMS**, On half shell; served with a tangy . . . . . (six) \$9  
*pepper vodka cocktail sauce*
- FLIGHT OF CHILLED SHELLFISH**, Three jumbo shrimp, two blue point oysters and a generous . . . . . \$25  
*portion of colossal crab presented with a tangy pepper vodka cocktail sauce, sauce remoulade and a Champagne mignonette*

## HOT APPETIZERS

- SAMPLER**, Two clams casino and one ginger & scallion crabcake teamed with . . . . . \$17  
*three bacon-wrapped sea scallops*
- BAKED CLAMS CASINO**, With fines herbes, diced peppers and bacon. . . . . \$11
- ESCARGOTS EN CROÛTE**, Tender snails sautéed with mushrooms and baby spinach . . . . . \$11  
*in a fines herbes garlic butter; presented in our Inn-baked sourdough roll*
- SCALLOPS ON HORSEBACK**, Six sea scallops studded with fresh ginger and wrapped . . . . . \$12  
*in applewood-smoked bacon; baked and served with a tangy pepper vodka cocktail sauce*
- JUMBO LUMP CRABCAKES**, With ginger and scallions in a light cream cheese mousseline; . . . . . \$14  
*lightly panko-crusting, pan-seared and served with a refreshing mango beurre blanc*

## SOUPS

- LOBSTER BISQUE**, Perfumed with Cognac; enhanced with chunks of . . . . . CUP \$8 BOWL \$11  
*Maine lobster and garnished with spiced crème fraîche and fresh chives*
- WILLIAM PENN'S SNAPPER SOUP**, Prepared with snapper turtlemeat and . . . . . CUP \$6 BOWL \$8  
*a wide variety of fine spices and herbs in accordance with our authentic recipe; our dry sherry service will further enhance the bold flavor of this local favorite*
- BAKED FRENCH ONION SOUP**, Loaded with onions and smothered with . . . . . CUP \$5.5 CROCK \$7  
*a delicate mixture of cheeses*
- CHEF'S SOUP OF THE DAY**, Prepared with the freshest ingredients daily . . . . . CUP \$4.5 BOWL \$6

## SALAD SELECTIONS

- MIXED GREEN SALAD**, Red leaf lettuce, Romaine, baby spinach, shredded carrots, . . . . . \$5.5  
*cucumbers and grape tomatoes; choice of dressings*
- SPINACH SALAD**, Served with sliced mushrooms, chopped egg and grape tomatoes; . . . . . \$5.5  
*with honey mustard or hot bacon dressing*
- PETITE CAESAR SALAD**, Crisp Romaine leaves prepared in a tangy dressing of garlic, . . . . . \$6.5  
*extra virgin olive oil, lemon juice, egg yolk, minced anchovies and Parmesan cheese; tossed with lightly roasted garlic croutons*
- PETITE GRANNY SMITH APPLE SALAD**, With candied walnuts, sliced strawberries . . . . . \$6.5  
*and goat cheese; tossed with field greens in an apple cider ginger vinaigrette*