

William Penn Inn Lunch Menu

WEEKLY LUNCH ADDITIONS

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

JAEGER SCHNITZEL \$27

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 \$29

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

SEAFOOD PAPPARDELLE \$29

Wild-caught shrimp, sea scallops and jumbo lump crabmeat tossed with pappardelle pasta in a light lobster saffron sauce; with grilled asparagus and charred red peppers

*Consuming raw or undercooked food may increase your susceptibility to foodborne illnesses

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 ENTRÉE SELECTIONS

Served with salad or soup of the day

- CHICKEN POT PIE**, Tender chunks of chicken teamed with assorted vegetables in a cream sauce; baked under a flaky pastry crust \$25
- CHICKEN MARSALA**, Scaloppine of pan-seared chicken breast teamed with a medley of imported and domestic mushrooms in a savory Marsala wine sauce; served with mashed potatoes & roasted vegetable medley \$25
- BAKED MARYLAND CRAB IMPERIAL**, Our Chef's authentic recipe; served with mashed potatoes & roasted vegetable medley \$28
- TANGERINE-GRILLED SALMON**, Fillet of Atlantic salmon brushed with a tangy tangerine mustard glaze; served with brown rice and quinoa pilaf & sautéed garlic spinach. \$27
- 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
- * **PETITE FILET MIGNON**, 6 oz; on a bed of caramelized leeks with a rosette of fresh herb butter and our tangy horseradish sauce béarnaise; served with au gratin potatoes & grilled asparagus \$36
- CRAB & ASPARAGUS QUICHE**, Lump crabmeat and asparagus spears baked in a fluffy egg custard; served with a seasonal fresh fruit & berries medley \$24
- VEGAN RIGATONI BOLOGNESE**, Al dente rigatoni tossed in a slow simmered ragu of portabella mushrooms, carrots, grilled onions, roasted garlic, braised tomatoes and roasted cauliflower; finished with olive oil, basil and toasted pine nuts \$22

SALADS

- TROPICAL CRABMEAT COBB SALAD**, Pure jumbo lump blue crabmeat teamed with red grapes, candied walnuts, diced pineapple, diced mango, red onions, bacon bits and blue cheese crumbles; on a bed of mixed greens with a refreshing orange vinaigrette \$24
- PENN'S CAESAR SALAD & GRILLED ALL NATURAL CHICKEN**, Crispy Romaine, anchovies and garlic croutons tossed in our creamy Caesar dressing \$22
- FRIED OYSTERS & CHICKEN SALAD**, Deep-fried oysters with country chicken salad \$24

SANDWICHES

*Served with your choice of Inn made truffle sea salt potato chips
or a seasonal fresh fruit & berries medley | Crispy French fries \$3*

- MARYLAND CRABCAKE SANDWICH**, Bibb lettuce, heirloom tomatoes, avocado and remoulade on a buttery brioche bun \$19
- CLASSIC CORNED BEEF REUBEN**, Thinly shaved corned beef piled on rye bread with Bavarian sauerkraut, imported Swiss cheese and Russian dressing; griddled to perfection & served with a dill pickle \$17
- * **PENN'S SIGNATURE BURGER**, 8 oz. certified black angus beef char-broiled to your liking; topped with caramelized onions, Lancaster County cheddar cheese and applewood-smoked bacon. Served on a freshly baked Kaiser roll with a dill pickle \$17

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COLD APPETIZERS

- PICO DE GALLO BRUSCHETTA**, *A festive spin on a classic combination of diced Roma tomatoes, red onion, cilantro, lime juice and a touch of fresh jalapeno; presented with grilled ciabatta bread and melted Manchego cheese and a drizzle of extra virgin olive oil and micro basil* \$7
- 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 pepper vodka cocktail sauce* (six) \$14
- * **FRESH CHERRYSTONE CLAMS**, *On half shell; served with a tangy pepper vodka cocktail sauce* (six) \$10
- * **STEAK TARTAR**, *Finely chopped filet mignon folded with shallots, cornishon, egg yolk, Dijon mustard, capers, chives, smoked sea salt and freshly ground black pepper; accompanied by baguette crostini* \$15

HOT APPETIZERS

- SAMPLER**, *Two clams casino and two petite Maryland crabcakes teamed with three bacon-wrapped sea scallops* \$17
- BAKED CLAMS CASINO**, *With fines herbes, diced peppers and bacon* \$11
- ESCARGOTS EN CROÛTE**, *Tender snails sautéed with mushrooms and baby spinach in a fines herbes garlic butter; presented in our Inn-baked sourdough roll* \$11
- SCALLOPS ON HORSEBACK**, *Six sea scallops studded with fresh ginger and wrapped in applewood-smoked bacon; baked and served with a tangy pepper vodka cocktail sauce* \$12
- MARYLAND CRABCAKES**, *Pure jumbo lump blue crabmeat classically prepared with hints of lemon, parsley, Spanish onions and Old Bay; with a stone ground mustard sauce* \$15
- SWEET & SPICY CALAMARI**, *Tender calamari lightly dusted and flash-fried until golden brown and crispy; drizzled with a unique pairing of fig balsamic glaze and Sriracha crème fraiche* \$11

SOUPS

- LOBSTER BISQUE**, *Perfumed with Cognac; enhanced with chunks of Maine lobster and garnished with spiced crème fraîche and fresh chives* \$9
- WILLIAM PENN'S SNAPPER SOUP**, *Prepared with snapper turtlemeat and 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* \$7
- BAKED FRENCH ONION SOUP**, *Loaded with onions and smothered with a delicate mixture of cheeses* \$6
- CHEF'S SOUP OF THE DAY**, *Prepared with the freshest ingredients daily* \$5

SALAD SELECTIONS

- MIXED GREEN SALAD**, *Red leaf lettuce, Romaine, baby spinach, shredded carrots, cucumbers and grape tomatoes; choice of dressings* \$7
- SPINACH SALAD**, *Served with sliced mushrooms, chopped egg and grape tomatoes; with honey mustard or hot bacon dressing* \$7
- PETITE CAESAR SALAD**, *Crisp Romaine leaves prepared in a tangy dressing of garlic, extra virgin olive oil, lemon juice, egg yolk, minced anchovies and Parmesan cheese; tossed with lightly roasted garlic croutons* \$7
- PETITE GRANNY SMITH APPLE SALAD**, *With candied walnuts, sliced strawberries and goat cheese; tossed with field greens in an apple cider ginger vinaigrette* \$7