

William Penn Inn Takeout Menu

Tuesday through Thursday • 4:00 - 6:30 p.m. • 215.699.9272

NOT AVAILABLE FRIDAY THROUGH SUNDAY

10% OFF your entire TAKE OUT ORDER on Tuesday, Wednesday and Thursday

10% discount cannot be used in conjunction with Silver Costco Gift Cards.

APPETIZERS

** If substituted for your included House Salad, Caesar Salad or Soup Du Jour*

BAKED FRENCH ONION SOUP, Smothered with a delicate mixture of cheeses.	\$6/4*
WILLIAM PENN'S SNAPPER SOUP	\$7/\$5*
CHILLED JUMBO SHRIMP COCKTAIL, With a tangy pepper vodka cocktail sauce.	\$13/\$11*
BAKED CLAMS CASINO, With fines herbes, diced peppers and bacon.	\$10/\$8*
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.	\$11/\$9*
LOBSTER BISQUE	\$9/\$7*
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/\$9*

SALAD OR SOUP

Choice of salad or soup served with all entrées

HOUSE SALAD

Field greens, Romaine, baby spinach,
shredded carrots, cucumbers, red cabbage and
grape tomatoes; choice of Inn-made dressings

INN-MADE SOUP DU JOUR

WPI Tarragon Salad Dressing
12 oz. \$8

CAESAR SALAD

Crisp Romaine tossed with Parmesan cheese
and lightly roasted garlic croutons in
our tangy Caesar dressing

ENTRÉES

All entrées are served with a freshly baked roll and whipped butter

CHICKEN MARSALA (GF), Scaloppine of pan-seared chicken breast served with a medley of imported and domestic mushrooms in a savory Marsala wine sauce. Served with buttermilk whipped potatoes and French green beans amandine.	\$20
CHICKEN PARMESAN, Crispy panko-breaded chicken cutlet with fresh mozzarella & San Marzano tomato gravy. Served with pappardelle pasta & garlic spinach.	\$20
TANGERINE-GRILLED SALMON (GF), Fillet of Atlantic salmon brushed with a tangy tangerine mustard glaze Served with brown rice and garlic spinach.	\$27
BAKED MARYLAND CRAB IMPERIAL (GF), Served with buttermilk whipped potatoes and French green beans amandine.	\$29
SEAFOOD PAPPARDELLE, Wild-caught shrimp, sea scallops and jumbo lump crabmeat tossed with pappardelle pasta in a light lobster saffron sauce. Served with grilled asparagus and charred red peppers.	\$32
BROILED FILET MIGNON (GF), 6 oz. filet on a bed of caramelized leeks with a rosette of fresh herb butter and a side of our tangy horseradish sauce béarnaise. Served with au gratin potatoes & grilled asparagus.	\$35
FILET MIGNON TIPS (GF), Pan-seared with button mushrooms & caramelized onions in a savory merlot demi-glace; topped with frizzled leeks. Served with truffle mashed potatoes & sautéed garlic spinach	\$30
BLACKBERRY-BARBEQUED PORK LOIN CHOPS, Boneless & char-grilled with a savory blackberry glaze; on toasted pecan stuffing. Served with buttermilk whipped potatoes and French green beans amandine.	\$21
VEGAN RIÇATONI 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.	\$18

CHILDRENS' OPTIONS

CHICKEN TENDERS, with Tater Tots **OR** BURGER SLIDERS (2), with American cheese and Tater Tots \$10

DESSERTS Add an additional \$5

PEANUT BUTTER MOUSSE PIE | CHOCOLATE HEAVEN CAKE | TIRAMISU
APPLE CRUMB PIE | KEY LIME PIE | BAKED CHEESECAKE

Please review our ALA CARTE DINNER MENU for more options.

(GF) = Gluten Free

PAYMENT: Credit Card and Gold or Silver Gift Cards Only

Promotional gift certificates, Frequent Dining rewards, incentives or promotions are not available for takeout.