

## Raw Bar

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<b>TOP NECK CLAMS (6) *</b> Tangy pepper vodka cocktail sauce	<b>\$12</b>	<b>TUNA TARTAR</b> Sushi grade Ahi Tuna, Meyer lemon, EVOO, European cucumbers, toasted whole wheat baguette	<b>\$18</b>
<b>EAST COAST OYSTERS (6) *</b> Tangy pepper vodka cocktail sauce	<b>\$17</b>		
<b>CHILLED JUMBO SHRIMP COCKTAIL</b> Tangy pepper vodka cocktail sauce	<b>\$16</b>	<b>CHILLED COLOSSAL CRABMEAT COCKTAIL (3 oz.)</b> Tangy pepper vodka cocktail sauce	<b>\$25</b>

## Appetizers

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<b>SEASONAL DEVEILED EGGS (3)</b> \$7	<b>SWEET &amp; SPICY CALAMARI</b> Flash-fried, fig balsamic glaze, Sriracha crème fraîche	<b>\$14</b>
<b>PANKO-CRUSTED FRESH MOZZARELLA CHEESE</b> Quick-fried, roasted tomatoes, lemon caper & basil butter sauce	<b>SCALLOPS ON HORSEBACK (6)</b> Applewood-smoked bacon, tangy pepper vodka cocktail sauce	<b>\$16</b>
<b>HARDWOOD-SMOKED SALMON</b> \$12 Grilled French bread, lemon chickpea hummus, red onion, micro greens	<b>PETITE MARYLAND CRABCAKES (3)</b> \$19 Pure jumbo lump blue crabmeat, Spanish onions, Old Bay, tangy pepper vodka cocktail sauce	
<b>ESCARGOTS EN CROÛTE</b> \$12 Sautéed mushrooms and spinach, fines herbes garlic butter, Inn-baked sourdough roll	<b>SAMPLER</b> \$22 Two clams casino and two petite Maryland crabcakes teamed with three bacon-wrapped sea scallops	
<b>BAKED CLAMS CASINO</b> \$15 With fines herbes, diced peppers and bacon		

## Soups & Salads

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<b>LOBSTER BISQUE</b> \$9 Maine lobster, Cognac, spiced crème fraîche	<b>MIXED GREEN SALAD</b> \$7 Red leaf lettuce, Romaine, baby spinach, shredded carrots, cucumbers and grape tomatoes; choice of dressings
<b>WILLIAM PENN'S SNAPPER SOUP</b> \$7 Authentic recipe, Snapper turtle meat, dry sherry service	<b>SPINACH SALAD</b> \$7 Served with sliced mushrooms, chopped egg and grape tomatoes; with honey mustard or hot bacon dressing
<b>BAKED FRENCH ONION SOUP</b> \$6 Loaded with onions, smothered with cheeses	<b>PETITE CAESAR SALAD</b> \$7 Crisp Romaine, classically prepared Caesar dressing, Parmesan cheese, lightly roasted garlic croutons
<b>CHEF'S SOUP OF THE DAY</b> \$5 Prepared with the freshest ingredients daily	<b>PETITE GRANNY SMITH APPLE SALAD</b> \$7 Candied walnuts, sliced strawberries, goat cheese, field greens, apple cider ginger vinaigrette

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

William Penn Inn Appetizers

## Lighter Fare

<b>LOBSTER ROLL</b> Maine Lobster, New England bun, truffle chips	<b>\$29</b>	<b>JUMBO PANKO SHRIMP (4)</b> Butterflied, coleslaw, French fries, tartar and cocktail sauce	<b>\$20</b>
<b>PENN'S SIGNATURE BURGER</b> 1/2 lb. black Angus, cheddar cheese, toasted brioche bun, served with lettuce, tomato and onion on the side, truffle chips	<b>\$17</b>	<b>PRINCE EDWARD ISLAND MUSSELS (1 lb.)</b> White wine garlic sauce, rustic French bread	<b>\$18</b>
Sautéed mushrooms	+ \$1	<b>CRAB &amp; ASPARAGUS QUICHE</b> Lump crabmeat and asparagus spears baked in a fluffy egg custard; served with a seasonal fresh fruit & berries medley.	<b>\$21</b>
Caramelized onions	+ \$1	<b>FRENCH FRIES</b>	<b>\$3</b>
Applewood-smoked bacon	+ \$3	<b>FRESH FRUIT</b>	<b>\$3</b>
<b>FRIED OYSTERS &amp; CHICKEN SALAD</b> Deep-fried oysters with country chicken salad	<b>\$26</b>		

## Entrée Salads

<b>AHI TUNA SALAD</b> Sushi grade Yellow fin tuna seared rare, mixed greens, cabbage, carrots, cucumber, edamame, wonton chips, ginger soy dressing	<b>\$24</b>	<b>WALDORF CHOPPED CHICKEN SALAD</b> Field greens, grilled chicken, apples, candied walnuts, goat cheese, grapes & poppy seed dressing	<b>\$20</b>
<b>PENN'S CAESAR SALAD</b> Crisp Romaine, classically prepared Caesar dressing, Parmesan cheese, lightly roasted garlic croutons	<b>\$15</b>	<b>TROPICAL SHRIMP SALAD</b> Wild-caught shrimp, red grapes, candied walnuts, diced pineapple and mango, red onions, bacon, blue cheese crumbles, mixed greens, orange vinaigrette	<b>\$24</b>
With Grilled Chicken	<b>\$20</b>		
With Salmon	<b>\$24</b>		

**FEATURED ONLY ON  
TUESDAYS**

**SHAVED PRIME RIB CHEESESTEAK \$19**  
Philly Classic, cooper sharp cheese, caramelized onions, 10" artisan roll, truffle chips, dill pickle

**The history of the William Penn Inn** stretches back to the origins of country hospitality in Penn's Woods, the colony founded by William Penn. In the 1700's, William Penn and his 22-year-old daughter, Letitia, rode up from Philadelphia to visit and worship with Gwynedd Friends (Quakers). A public house was established on that site in 1714 to provide hearty food, refreshing drink and comfortable lodging, which made travel possible between Penn's "greene country towne" of Philadelphia and the many smaller towns scattered north and west of the city.

The William Penn Inn sits on part of a 1,034-acre tract patented to Robert Evans, who is thought to be the brother of Thomas Evans, a man who owned a log cabin along the Native Americans' well-traveled Maxatawny Trail (later known as Sumneytown Pike), near the Gwynedd Friends' meetinghouse.

After the land was passed down through the Evans family and later sold, David Acuff secured a license in 1827 to operate the inn as a tavern, appointing it the "William Penn Hotel" to pay homage to the historic visitor and founder of Pennsylvania.

William Penn Inn Lunch

Served with salad or soup of the day

## Lunch Entrées

<b>CHICKEN POT PIE</b> Tender chunks of chicken, English peas, fresh vegetables, cream sauce, flaky puffed pastry	<b>\$23</b>	<b>FILET MIGNON TIPS</b> Pan-seared, button mushrooms, caramelized onions, merlot demi-glace, frizzled leeks, truffle whipped potatoes, sautéed garlic spinach	<b>\$28</b>
<b>CHICKEN MARSALA</b> Imported and domestic mushrooms, savory Marsala sauce, whipped potatoes, French green beans amandine	<b>\$25</b>	<b>BRAISED SHORT RIBS AND PAPPARDELLE PASTA</b> Fork-tender, rich San Marzano tomato 'gravy', Inn-made pappardelle pasta, garlic spinach, Reggiano Parmigiano cheese	<b>\$29</b>
<b>SHRIMP FRANCAISE (6)</b> Lemon butter scampi sauce, angel hair pasta, sautéed spinach	<b>\$25</b>	<b>PETITE FILETS MIGNON &amp; WILD MUSHROOMS*</b> Two 3-ounce filets, sautéed wild mushrooms, Cognac crème demi-glace, truffle whipped potatoes, grilled asparagus	<b>\$37</b>
<b>ATLANTIC GRILLED SALMON</b> Tangy tangerine mustard glaze, whipped potatoes, grilled asparagus	<b>\$27</b>	<b>PETITE FILET MIGNON (6 oz.)</b> Caramelized leeks, fresh herb butter, classic béarnaise, truffle whipped potatoes, grilled asparagus	<b>\$40</b>
<b>BAKED MARYLAND CRAB IMPERIAL</b> Our Chef's authentic recipe, French green beans amandine and whipped potatoes	<b>\$33</b>	<b>PORCINI MUSHROOM RISOTTO</b> With grilled asparagus, Parmigiano Reggiano, truffle oil	<b>\$25</b>
<b>MARYLAND CRABCAKE (4 oz.)</b> Pure jumbo lump blue crabmeat, tangy pepper vodka cocktail sauce, whipped potatoes, French green beans amandine	<b>\$34</b>	<b>VEGAN RIGATONI BOLOGNESE</b> Slow simmered vegan ragu, portabella mushrooms, grilled onions, carrots, braised tomatoes, roasted cauliflower, EVOO, basil, toasted pine nuts	<b>\$22</b>

**FEATURED ONLY ON  
WEDNESDAYS**

**LOBSTER SCHNITZEL ALA OSCAR \$42**

Crispy panko-crusted Maine lobster tail topped with jumbo lump crab, asparagus and sauce Hollandaise; served with truffle whipped potatoes

## Revitalizing the Inn for the New Era

Although new forms of travel helped make the old public house unnecessary, the William Penn Inn was one of the few area hotels to remain active. In 1900, Algernon "Jerry" Yothers leased the inn from the Acuff estate and implemented extensive renovations. He built stables that boasted "pure artisan well water and electric lights," according to the newspapers of the time. He also built a third story and added a two-story porch, dramatically changing the face of the tavern.

In 1920, Nicholas deWilde bought the inn and reopened it with a gala celebration. Drawing from his experience traveling abroad, deWilde based the foundation for his new restaurant on his passion for the service and surroundings offered in London's gentlemen's clubs. It was deWilde who collected and framed many of the old photos and mementos that are still displayed at the William Penn Inn today.

The Kubach family took over the inn in 1977 and later sold it to Peter R. Friedrich, who has been the proud owner since 1981. With his European training and background, Friedrich brought the renowned landmark into the 21st Century as the oldest continually operated country inn in Pennsylvania.

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William Penn Inn Entrées