

William Penn Inn TAKEOUT MENU

Wednesday and Thursday • Call from 5:00 – 7:00 pm • 215.699.9272

We will no longer be offering CURBSIDE. Orders to be picked up from our Hostess by using our Restaurant Entrance

Appetizers

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

BAKED FRENCH ONION SOUP Rich bone broth, garlic crouton, melted Swiss.	\$6/3*
WILLIAM PENN'S SNAPPER SOUP	\$7/\$4*
CHILLED JUMBO SHRIMP COCKTAIL (5) (GF) With a tangy pepper vodka cocktail sauce.	\$16/\$13*
BAKED CLAMS CASINO (6) With fines herbes, diced peppers and bacon.	\$13/\$10*
SCALLOPS ON HORSEBACK (6) (GF) Applewood-smoked bacon, tangy pepper cocktail sauce.	\$14/\$11*
LOBSTER BISQUE (GF)	\$10/\$7*
CHICKEN & LEMON GRASS POT STICKERS (4) Aged soy, ginger & scallion dipping sauce.	\$11/\$8*

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.

CAESAR SALAD

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

INN-MADE SOUP DU JOUR

WPI TARRAGON SALAD DRESSING
12 oz. \$8

Entrées

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

CHICKEN POT PIE Assorted vegetables, cream sauce; under a flaky pastry crust.	\$19	BROILED FILET MIGNON (GF) 6 oz. Filet, caramelized leeks, horseradish béarnaise. Served with au gratin potatoes and grilled asparagus.	\$37
CHICKEN MARSALA (GF) Served with buttermilk whipped potatoes and French green beans amandine.	\$20	FILET MIGNON TIPS (GF) Mushrooms, caramelized onions, leeks, merlot demi-glace. Served with truffle mashed potatoes and sautéed spinach.	\$38
CHICKEN PARMESAN Fresh mozzarella & San Marzano tomato gravy, pappardelle pasta & garlic spinach.	\$20	BLACKBERRY-BARBEQUED PORK LOIN CHOPS	\$21
TANGERINE-GRILLED SALMON (GF) Served with buttermilk whipped potatoes and grilled asparagus.	\$27	PORCINI MUSHROOM RISOTTO (GF) (VEG) Creamy Arborio rice, porcini mushrooms, grilled asparagus, Reggiano parmesan and micro greens; finished with white truffle oil.	\$22
SHRIMP FRANCAISE Six shrimp, lemon butter scampi sauce, angel hair pasta, sautéed spinach.	\$25	VEGAN RIGATONI BOLOGNESE Ragu, portabella mushrooms, carrots, grilled onions, basil, toasted pine nuts.	\$18
BRAISED SHORT RIBS & PAPPARDELLE PASTA San Marzano tomato 'gravy'; Inn-made pappardelle pasta, sautéed spinach, Parmigiano cheese.	\$23		

Children's Options \$10

- CHICKEN TENDERS** With Tater Tots
- BURGER SLIDERS (2)**
With American cheese and Tater Tots
- MACARONI AND CHEESE**

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.

PAYMENT: Credit Card and Gold or Silver Gift Cards Only

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