

"A Satisfied Guest Is Our Top Priority"



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 meats and the freshest seafood, fruits 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
General Manager



JEFFREY BELL
Executive Chef

Raw Bar

TOP NECK CLAMS (6) * (GF)	\$12	TUNA TARTAR (GF)	\$18
Tangy pepper vodka cocktail sauce		Sushi grade Ahi Tuna, Meyer lemon, EVOO, European cucumbers, Inn-made Truffle Chips	
EAST COAST OYSTERS (6) * (GF)	\$17		
Tangy pepper vodka cocktail sauce		CHILLED COLOSSAL CRABMEAT COCKTAIL (3 oz.) (GF)	\$25
CHILLED JUMBO SHRIMP COCKTAIL (GF)	\$17	Tangy pepper vodka cocktail sauce	
Tangy pepper vodka cocktail sauce			

Appetizers

PERSIMMON CAPRESE (GF)	\$8	RHODE ISLAND CALAMARI	\$14
Ripe persimmon, fresh mozzarella, cracked black pepper, smoked sea salt, basil, olive oil, balsamic vinegar		Flash-fried, lemon garlic butter, hot cherry pepper relish	
ROASTED BEETS & GOAT CHEESE 'TRUFFLES'	\$9	APPLEWOOD BACON-WRAPPED SHRIMP (3) (GF)	\$16
Golden beets, panko-crusted goat cheese, matchstick apples, cranberry chutney, Manuka honey drizzle, micro broccoli greens		Jumbo shrimp, applewood-smoked bacon, horseradish dipping sauce, heirloom tomato salad	
ESCARGOTS EN CROÛTE	\$12	PETITE MARYLAND CRABCAKES (3)	\$19
Sautéed mushrooms and spinach, fines herbes garlic butter, Inn-baked sourdough roll		Pure jumbo lump blue crabmeat, Spanish onions, Old Bay, tangy pepper vodka cocktail sauce	
BAKED CLAMS CASINO	\$15	SAMPLER	\$22
With fines herbes, diced peppers and bacon		Two clams casino and two petite Maryland crabcakes teamed with two applewood-smoked bacon shrimp	

Soups & Salads

LOBSTER BISQUE (GF)	\$10	HOUSE SALAD (GF)	\$7
Maine lobster, Cognac, spiced crème fraîche		Field greens, Romaine, baby spinach, shredded carrots, cucumbers, red cabbage, and grape tomatoes	
WILLIAM PENN'S SNAPPER SOUP	\$8	Choice of Inn-made dressings: creamy tarragon, blue cheese, balsamic, honey mustard, Russian, poppy seed vinaigrette	
Authentic recipe, Snapper turtle meat, dry sherry service		SPINACH SALAD (GF)	\$7
BAKED FRENCH ONION SOUP	\$7	Served with sliced mushrooms, chopped egg and grape tomatoes; with honey mustard or hot bacon dressing	
Loaded with onions, smothered with cheeses		PETITE CAESAR SALAD	\$7
CHEF'S SOUP OF THE DAY	\$5	Crisp Romaine, classically prepared Caesar dressing, Parmesan cheese, lightly roasted garlic croutons	
Prepared with the freshest ingredients daily		PETITE GRANNY SMITH APPLE SALAD (GF)	\$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

(GF) = Gluten Free

Lunch

LOBSTER ROLL Maine Lobster, New England bun, truffle chips	\$29	FRIED OYSTERS & CHICKEN SALAD Deep-fried oysters with country chicken salad	\$26
PENN'S SIGNATURE BURGER 1/2 lb. black Angus, cheddar cheese, toasted brioche bun, served with lettuce, tomato and onion on the side, truffle chips	\$17	CLASSIC CORNED BEEF REUBEN Rye bread, Bavarian sauerkraut, imported Swiss cheese, Russian dressing, truffle chips, dill pickle	\$17
Sautéed mushrooms	+ \$1	CRAB & ASPARAGUS QUICHE Lump crabmeat and asparagus spears baked in a fluffy egg custard; served with a seasonal fresh fruit & berries medley	\$21
Caramelized onions	+ \$1		
Applewood-smoked bacon	+ \$3		
SHAVED PRIME RIB CHEESESTEAK Philly Classic, cooper sharp cheese, caramelized onions, 10" artisan roll, truffle chips, dill pickle	\$19	FRENCH FRIES	\$3
		FRESH FRUIT	\$3

Entrée Salads

SOUTHWEST SALAD Romaine, grilled corn, black beans, red onion, diced tomatoes, tortilla crisps, lime crema, southwest citrus dressing	\$17	WALDORF CHOPPED CHICKEN SALAD Field greens, grilled chicken, apples, candied walnuts, goat cheese, grapes & poppy seed dressing	\$20
With Grilled Chicken	\$22	TROPICAL SHRIMP SALAD Wild-caught shrimp, red grapes, candied walnuts, diced pineapple and mango, red onions, bacon, blue cheese crumbles, mixed greens, orange vinaigrette	\$24
With Salmon	\$26		
PENN'S CAESAR SALAD Crisp Romaine, classically prepared Caesar dressing, Parmesan cheese, lightly roasted garlic croutons	\$15		
With Grilled Chicken	\$20		
With Salmon	\$24		

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.

Served with salad or soup of the day

Lunch Entrées

CHICKEN POT PIE Tender chunks of chicken, English peas, fresh vegetables, cream sauce, flaky puffed pastry	\$23	FILET MIGNON TIPS Pan-seared, button mushrooms, caramelized onions, merlot demi-glace, frizzled leeks, truffle whipped potatoes, sautéed garlic spinach	\$28
CHICKEN MARSALA Imported and domestic mushrooms, savory Marsala sauce, whipped potatoes, French green beans amandine	\$26	BRAISED SHORT RIBS AND PAPPARDELLE PASTA Fork-tender, rich San Marzano tomato 'gravy', Inn-made pappardelle pasta, garlic spinach, Reggiano Parmigiano cheese	\$29
SHRIMP FRANCAISE (6) Lemon butter scampi sauce, angel hair pasta, sautéed spinach	\$26	FILETS GORGONZOLA (GF) Two 3 oz. petite filets mignon, sautéed spinach, roasted red peppers, crumbled Gorgonzola cheese, beurre blanc infused demi-glace, truffle whipped potatoes	\$38
ATLANTIC GRILLED SALMON Tangy tangerine mustard glaze, whipped potatoes, grilled asparagus	\$28	PETITE FILET MIGNON (6 oz.) Caramelized leeks, fresh herb butter, classic béarnaise, truffle whipped potatoes, grilled asparagus	\$42
BAKED MARYLAND CRAB IMPERIAL Our Chef's authentic recipe, French green beans amandine and whipped potatoes	\$33	VEGAN ZITI AL FORNO Mezza ziti, Inn-Made Marinara, plant-based crumbles, vegan mozzarella, olive oil, basil	\$22
MARYLAND CRABCAKE (4 oz.) Pure jumbo lump blue crabmeat, tangy pepper vodka cocktail sauce, whipped potatoes, French green beans amandine	\$35		

**FEATURED ONLY ON
WEDNESDAYS AND
THURSDAYS**

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