

# Weekly Lunch Additions

Served with House salad, Spinach salad, or soup of the day

**BOURBON SHORT RIB (GF) \$40**

Creamy polenta, carrots, celery, bourbon-infused gravy

**CIOPPINO RISOTTO (GF) \$48**

Shrimp, cod, jumbo lump crab, lobster claw meat, red wine tomato broth, fennel, onion, roasted red peppers

**PETITE FILETS ORLEANS\* (GF) \$48**

Two petite filets mignon, blackened shrimp, Inn-made creole sauce, cajun butter, asparagus, whipped potatoes

**HERB-RUBBED SWORDFISH (GF) \$44**

Purple sweet potatoe purée, spiced carrot coulis, citrus tapenade, curried jasmine rice, sautéed broccolini

**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



**RACHEL WASNIEWSKI**  
Director of Restaurant Operations

**SCOTT CARPENTER**

Executive Chef

## Raw Bar

<b>TOP NECK CLAMS (6) *</b> (GF)	<b>\$12</b>	<b>TUNA TARTARE*</b>	<b>\$18</b>
Tangy pepper vodka cocktail sauce		Citrus-dressed Yellowfin tuna, diced avocado, shaved cucumber, red chili crème, fried rice paper	
<b>EAST COAST OYSTERS (6) *</b> (GF)	<b>\$20</b>		
Tangy pepper vodka cocktail sauce			
<b>CHILLED JUMBO SHRIMP COCKTAIL</b> (GF)	<b>\$17</b>	<b>CHILLED COLOSSAL CRABMEAT COCKTAIL (3 oz.)</b> (GF)	<b>\$25</b>
Tangy pepper vodka cocktail sauce		Tangy pepper vodka cocktail sauce	

## Appetizers

<b>PANKO-CRUSTED FRESH MOZZARELLA CHEESE</b>	<b>\$10</b>	<b>SWEET &amp; SPICY CALAMARI</b>	<b>\$15</b>
Quick-fried, tomato jus, roasted tomatoes, micro basil		Flash-fried, fig balsamic glaze, Sriracha crème fraîche	
<b>BUBBLING BLUE CRAB DIP</b>	<b>\$18</b>	<b>PETITE MARYLAND CRABCAKES (3)</b>	<b>\$19</b>
Blue crab, cream cheese, lemon, old bay, cheddar, grilled focaccia		Pure jumbo lump blue crabmeat, Old Bay, tangy pepper vodka cocktail sauce	
<b>ESCARGOTS EN CROÛTE</b>	<b>\$14</b>	<b>APPLEWOOD BACON-WRAPPED SHRIMP (3)</b> (GF)	<b>\$16</b>
Sautéed mushrooms and spinach, fines herbes garlic butter, Inn-baked sourdough roll		Jumbo shrimp, applewood-smoked bacon, horseradish dipping sauce, heirloom tomato salad	
<b>BAKED CLAMS CASINO</b>	<b>\$16</b>	<b>SAMPLER</b>	<b>\$22</b>
With fines herbes, diced peppers and bacon		Two clams casino, two petite Maryland crabcakes, two applewood-smoked bacon wrapped shrimp	

## Soups & Salads

<b>LOBSTER BISQUE</b> (GF)	<b>\$12</b>	<b>HOUSE SALAD</b> (GF)	<b>\$9</b>
Maine lobster, Cognac, spiced crème fraîche		Field greens, Romaine, baby spinach, shredded carrots, cucumbers, red cabbage, and grape tomatoes	
<b>WILLIAM PENN'S SNAPPER SOUP</b>	<b>\$10</b>	<i>Choice of Inn-made dressings: creamy tarragon, blue cheese, balsamic, honey mustard, Russian, poppy seed vinaigrette</i>	
Authentic recipe, Snapper turtle meat, dry sherry service		<b>SPINACH SALAD</b> (GF)	<b>\$9</b>
<b>BAKED FRENCH ONION SOUP</b>	<b>\$9</b>	Served with sliced mushrooms, chopped egg and grape tomatoes; with honey mustard or hot bacon dressing	
Loaded with onions, smothered with cheeses		<b>PETITE CAESAR SALAD</b>	<b>\$9</b>
<b>CHEF'S SOUP OF THE DAY</b>	<b>\$6</b>	Crisp Romaine, classically prepared Caesar dressing, Parmesan cheese, lightly roasted garlic croutons	
Prepared with the freshest ingredients daily		<b>PETITE GRANNY SMITH APPLE SALAD</b> (GF)	<b>\$9</b>
		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

William Penn Inn Appetizers

## Lunch

<b>LOBSTER ROLL</b> Maine Lobster, New England bun, truffle chips	<b>\$30</b>	<b>CLASSIC CORNED BEEF REUBEN</b> Rye bread, Bavarian sauerkraut, imported Swiss cheese, Russian dressing, truffle chips, dill pickle	<b>\$17</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>\$18</b>	<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>
Sautéed mushrooms	+ \$1	<b>VEGAN QUINOA COBB BOWL (GF)</b> Warm organic quinoa and brown rice, smashed avocado, red onion, corn, black beans, garbanzo beans, roasted tomatoes, lemon tahini drizzle	<b>\$28</b>
Caramelized onions	+ \$1	<b>FRENCH FRIES</b>	<b>\$5</b>
Applewood-smoked bacon	+ \$3	<b>FRESH FRUIT</b>	<b>\$6</b>
<b>SHAVED PRIME RIB CHEESESTEAK</b> Philly Classic, cooper sharp cheese, caramelized onions, 10" artisan roll, truffle chips, dill pickle	<b>\$22</b>		
<b>FRIED OYSTERS &amp; CHICKEN SALAD</b> Deep-fried oysters with country chicken salad	<b>\$29</b>		

## Entrée Salads

<b>SOUTHWEST SALAD (GF)</b> Romaine, grilled corn, black beans, red onion, diced tomatoes, tortilla crisps, lime crema, southwest citrus dressing	<b>\$17</b>	<b>TROPICAL SALAD (GF)</b> Mixed greens, red grapes, candied walnuts, diced pineapple and mango, red onions, bacon, blue cheese crumbles & orange vinaigrette	<b>\$17</b>
<b>PENN'S CAESAR SALAD</b> Crisp Romaine, classically prepared Caesar dressing, Parmesan cheese, lightly roasted garlic croutons	<b>\$15</b>		
<b>WALDORF SALAD (GF)</b> Field greens, apples, candied walnuts, goat cheese, red grapes & poppyseed vinaigrette	<b>\$16</b>		

PROTEIN SELECTIONS	
Grilled Chicken (6oz.)	+ \$7
Grilled Shrimp (6oz.)	+ \$11
Grilled Salmon (6oz.)	+ \$12
Jumbo Lump Crab meat (3oz.)	+ \$15

## Children's Options

**\$16 PER CHILD** (nine years and under)

**1st Course: FRUIT CUP**

**Choice of: PASTA MARINARA, TRADITIONAL MAC & CHEESE, GRILLED CHEESE, CHEESEBURGER SLIDERS, BREADED CHICKEN TENDERS WITH TATER TOTS**

**Dessert: Vanilla Ice Cream with Chocolate Sauce**

**FOR PARTIES OF EIGHT OR MORE GUESTS, A 20% GRATUITY WILL BE ADDED TO YOUR BILL**

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## Lunch Entrées

<b>CHICKEN POT PIE</b> Tender chunks of chicken, English peas, fresh vegetables, cream sauce, flaky puffed pastry	<b>\$22</b>	<b>FILET MIGNON TIPS (GF)</b> Pan-seared, button mushrooms, pearl onions, merlot demi-glace, frizzled leeks, truffle whipped potatoes, sautéed garlic spinach	<b>\$28</b>
<b>CHICKEN MARSALA (GF)</b> Imported and domestic mushrooms, savory Marsala sauce, whipped potatoes, French green beans amandine	<b>\$24</b>	<b>BLACKBERRY-BARBEQUED PORK LOIN CHOPS</b> Boneless & char-grilled, savory blackberry glaze, toasted pecan stuffing, whipped potatoes & French green beans amandine	<b>\$28</b>
<b>ATLANTIC GRILLED SALMON (GF)</b> 6 oz. filet, Orange emulsion, fennel & apple slaw, jasmine rice, sautéed garlic spinach	<b>\$34</b>	<b>LEMON MASCARPONE RISOTTO</b> Creamy mascarpone, grilled asparagus, roasted red peppers, wild mushrooms	<b>\$30</b>
<b>BAKED MARYLAND CRAB IMPERIAL (GF)</b> Our Chef's authentic recipe, French green beans amandine and whipped potatoes	<b>\$33</b>	<b>VEGAN PENNE BOLOGNESE</b> Slow simmered vegan ragu, Portobello mushrooms, grilled onions, carrots, braised tomatoes, roasted cauliflower, EVOO, basil, toasted pine nuts	<b>\$30</b>
<b>MARYLAND CRABCAKE</b> Pure jumbo lump blue crabmeat, tangy pepper vodka cocktail sauce, whipped potatoes, French green beans amandine		<b>BLEU CHEESE NY STRIP STEAK* (GF)</b> 12 oz. broiled, bleu cheese and bacon cream sauce, fried leeks, whipped potatoes, grilled asparagus	<b>\$50</b>
<b>Single 4 oz. Crabcake</b> \$36 <b>Double 4 oz. Crabcake</b> \$51		<b>FILET MIGNON (8 oz.)* (GF)</b> Caramelized leeks, fresh herb butter, classic béarnaise, truffle whipped potatoes, grilled asparagus	<b>\$62</b>
<b>CLASSIC SHRIMP SCAMPI</b> 7 wild caught shrimp, bronze-cut spaghetti, garlic, Chablis, lemon, parsley	<b>\$24</b>		

## 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