

WEEKLY LUNCH ADDITIONS

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

TAMARIND QUAIL (GF) \$42

Tamarind glaze, smoked gouda, cauliflower grits, sauteed broccoli rabe

PAN-SEARED BRANZINO \$46

Curried jasmine rice, truffled asparagus coulis, roasted artichoke, tomato, capers, micro basil

SEAFOOD RISOTTO \$44

Jumbo lump crabmeat, shrimp, bay scallop, lemon risotto, asparagus, roasted red pepper

AVAILABLE ON
WEDNESDAYS AND
THURSDAYS ONLY

LOBSTER SCHNITZEL ALA OSCAR \$46

Crispy panko-cruste Maine lobster tail, jumbo lump crab, asparagus, sauce Hollandaise, truffle whipped potatoes

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

TOP NECK CLAMS* (6) (GF) Tangy pepper vodka cocktail sauce	\$12	SEARED YELLOWFIN TUNA* Marinated, seared and sliced, avocado creme, tropical cucumber salsa, fried rice paper	\$18
EAST COAST OYSTERS* (6) (GF) Tangy pepper vodka cocktail sauce	\$20	CHILLED COLOSSAL CRABMEAT COCKTAIL (3 oz.) (GF) Tangy pepper vodka cocktail sauce	\$25
CHILLED JUMBO SHRIMP COCKTAIL (GF) Tangy pepper vodka cocktail sauce	\$17		

Appetizers

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

Soups & Salads

LOBSTER BISQUE (GF)
\$12
Maine lobster, Cognac, spiced crème fraîche

WILLIAM PENN'S SNAPPER SOUP
\$10
Authentic recipe, Snapper
turtle meat, dry sherry service

BAKED FRENCH ONION SOUP
\$9
Loaded with
onions, smothered
with cheeses

CHEF'S SOUP OF THE DAY
\$6
Prepared with the freshest
ingredients daily

HOUSE SALAD (GF)
Field greens, Romaine, baby spinach,
shredded carrots, cucumbers, red
cabbage, and grape tomatoes
*Choice of Inn-made dressings: Creamy
tarragon, blue cheese, balsamic, honey
mustard, Russian, poppy seed vinaigrette*

SPINACH SALAD (GF)
\$9
Served with sliced mushrooms, chopped
egg and grape tomatoes, with honey
mustard or hot bacon dressing

CAESAR SALAD
\$9
Crisp Romaine, classically prepared
Caesar dressing, Parmesan cheese, lightly
roasted garlic croutons

GRANNY SMITH APPLE SALAD (GF)
\$9
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

PENN'S SIGNATURE BURGER* \$18
 1/2 lb. black Angus, cheddar cheese,
 toasted brioche bun, served with lettuce,
 tomato and onion on the side, truffle chips

Sautéed mushrooms +\$1
 Caramelized onions +\$1
 Applewood-smoked bacon +\$3

SHAVED PRIME RIB CHEESESTEAK \$22
 Philly Classic, cooper sharp cheese,
 caramelized onions, 10" artisan roll,
 truffle chips, dill pickle

FRIED OYSTERS & CHICKEN SALAD \$29
 Deep-fried oysters with country chicken
 salad

CLASSIC CORNED BEEF REUBEN \$17
 Rye bread, Bavarian sauerkraut,
 imported Swiss cheese, Russian
 dressing, truffle chips, dill pickle

CRAB & ASPARAGUS QUICHE \$21
 Lump crabmeat and asparagus spears
 baked in a fluffy egg custard; served with
 a seasonal fresh fruit & berries medley

VEGAN QUINOA COBB BOWL (GF) \$28
 Warm organic quinoa and brown rice,
 smashed avocado, red onion, corn, black
 beans, garbanzo beans, roasted tomatoes,
 lemon tahini drizzle

FRENCH FRIES \$6

FRESH FRUIT \$6

Entrée Salads

SOUTHWEST SALAD(GF) \$17
 Romaine, grilled corn, black beans,
 red onion, diced tomatoes, tortilla crisps,
 lime crema, southwest citrus dressing

PENN'S CAESAR SALAD \$15
 Crisp Romaine, classically prepared
 Caesar dressing, Parmesan cheese,
 lightly roasted garlic croutons

WALDORF SALAD (GF) \$16
 Field greens, apples, candied
 walnuts, goat cheese, red grapes &
 poppyseed vinaigrette

PROTEIN SELECTIONS

Grilled Chicken (6oz.) +\$7
 Grilled Shrimp (6oz.) +\$11
 Grilled Salmon (4oz.) +\$15
 Jumbo Lump Crab meat (3oz.) +\$16

Children's Options

FIRST COURSE: Fruit Cup

CHOICE OF: Pasta Marinara, Traditional Mac & Cheese,
 Grilled Cheese, Cheeseburger Sliders, or Breaded
 Chicken Tenders with Tater Tots

DESSERT: Vanilla Ice Cream with Chocolate Sauce

\$18 EACH (CHILDREN UNDER 10)

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

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(GF) = Gluten Free

Lunch Entrées

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

CHICKEN POT PIE Tender chunks of chicken, English peas, fresh vegetables, cream sauce, flaky puffed pastry	\$22	FILET MIGNON TIPS (GF) Pan-seared, button mushrooms, pearl onions, merlot demi-glace, frizzled leeks, truffle whipped potatoes, sautéed garlic spinach	\$28
CHICKEN MARSALA (GF) Imported and domestic mushrooms, savory Marsala sauce, whipped potatoes, French green beans amandine	\$24	BLACKBERRY-BARBEQUED PORK LOIN CHOPS Boneless & char-grilled, savory blackberry glaze, toasted pecan stuffing, whipped potatoes & French green beans amandine	\$28
CHICKEN PARMESAN (GF) Crispy panko breading, fresh mozzarella, San Marzano tomato "gravy", bronze-cut thick spaghetti, garlic spinach	\$24	LEMON MASCARPONE RISOTTO Creamy mascarpone, grilled asparagus, roasted red peppers, wild mushrooms	\$30
ATLANTIC GRILLED SALMON (GF) 4 oz. filet, mint infused couscous, lemon coulis, red wine reduction, watermelon radish, blueberry slaw	\$30	VEGAN RATATOUILLE (GF) Eggplant, yellow squash, zucchini, sweet onion, bell peppers, Jasmine rice, caramelized fennel, tomato jus	\$30
BAKED MARYLAND CRAB IMPERIAL (GF) Our Chef's authentic recipe, French green beans amandine and whipped potatoes	\$33	BLEU CHEESE NY STRIP STEAK* (GF) 12 oz. broiled, bleu cheese and bacon cream sauce, fried leeks, whipped potatoes, grilled asparagus	\$50
MARYLAND CRABCAKE Pure jumbo lump blue crabmeat, tangy pepper vodka cocktail sauce, whipped potatoes, French green beans amandine Single 4 oz. Crabcake \$36 Double 4 oz. Crabcake \$51		FILET MIGNON* (GF) Caramelized leeks, fresh herb butter, classic béarnaise, truffle whipped potatoes, grilled asparagus 6oz. filet \$50 8oz. filet \$62	
CLASSIC SHRIMP SCAMPI 7 wild caught shrimp, bronze-cut spaghetti, garlic, Chablis, lemon, parsley	\$24		

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