

WEEKLY LUNCH ADDITIONS

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

CHIMICHURRI FLAT IRON STEAK* (GF) \$44

8 oz. grilled flat iron steak, chimichurri, baby sweet potatoes, creamed corn

RAINBOW TROUT MEUNIERE (GF) \$46

7 oz. fillet, brown butter cream sauce, swiss chard, oven-roasted tomatoes, rice pilaf

SMOKED DUCK BREAST (GF) \$48

Strawberry & blackberry sauce, whipped potatoes, grilled asparagus

AVAILABLE ON
WEDNESDAYS AND
THURSDAYS ONLY

LOBSTER SCHNITZEL ALA OSCAR \$46

Crispy panko-crusted 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)	\$12	SEARED YELLOWFIN TUNA*	\$18
Tangy pepper vodka cocktail sauce		Yellowfin Tuna, pineapple & mango salsa, sliced avocado, teriyaki, spicy crema, fried wontons, black sesame, cilantro, lime	
EAST COAST OYSTERS* (6) (GF)	\$20	CHILLED JUMBO SHRIMP	\$17
Tangy pepper vodka cocktail sauce		COCKTAIL (GF)	
COCONUT SHRIMP CEVICHE	\$16	Tangy pepper vodka cocktail sauce	
Mango coulis, jalapeno, crispy tortilla			

Appetizers

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

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)	\$9
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	CLASSIC CORNED BEEF REUBEN	\$17
1/2 lb. black Angus, cheddar cheese, toasted brioche bun, served with lettuce, tomato and onion on the side, truffle chips		Rye bread, Bavarian sauerkraut, imported Swiss cheese, Russian dressing, truffle chips, dill pickle	
Sautéed mushrooms	+\$1		
Caramelized onions	+\$1	CRAB & ASPARAGUS QUICHE	\$21
Applewood-smoked bacon	+\$3	Lump crabmeat and asparagus spears baked in a fluffy egg custard; served with a seasonal fresh fruit & berries medley	
ASIAN SALMON BURGER	\$18		
Inn-made salmon burger, bibb lettuce, 'bang bang' aioli, pickled ginger, avocado, shaved cucumber, toasted brioche bun, truffle chips, dill pickle		SWEET AND SPICY TOFU BOWL	\$28
		Kimchi fried rice, soy-glazed tempura tofu, avocado, sweet potatoes, kale, shaved cucumber, carrot, sesame seeds, scallion, chili vinegar dressing	
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			

FRENCH FRIES	\$6
FRESH FRUIT	\$6

Entrée Salads

SOUTHWEST SALAD (GF)	\$17	PENN'S CAESAR SALAD	\$15
Romaine, grilled corn, black beans, red onion, diced tomatoes, tortilla crisps, lime crema, southwest citrus dressing		Crisp Romaine, classically prepared Caesar dressing, Parmesan cheese, garlic croutons	
WALDORF SALAD (GF)	\$16		
Field greens, apples, candied walnuts, goat cheese, red grapes & poppysseed 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

Lunch Entrées

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CHICKEN POT PIE Tender chunks of chicken, English peas, fresh vegetables, cream sauce, flaky puffed pastry	\$22	FILET MIGNON TIPS (GF) Pan-seared, sauteed mushrooms, caramelized 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
TUSCAN CHICKEN FLORENTINE (GF) Spinach, artichokes, roasted red peppers, oven-roasted tomatoes, cream sauce, Parmesan cheese, whipped potatoes, French green beans amandine	\$24	LEMON MASCARPONE RISOTTO Creamy mascarpone, grilled asparagus, roasted red peppers, wild mushrooms	\$30
TANGERINE-GRILLED SALMON (GF) Atlantic salmon, tangerine mustard glaze; whipped potatoes, grilled asparagus	\$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	CREOLE PRIME SIRLOIN* (GF) 6 oz. center cut, creole crawfish sauce, whipped potatoes, julienned summer squash and carrots	\$44
MARYLAND CRAB CAKE Pure jumbo lump blue crabmeat, tangy pepper vodka cocktail sauce, whipped potatoes, French green beans amandine Single 4 oz. \$36 Double 4 oz. \$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