

# WEEKLY LUNCH ADDITIONS

Served with House salad, Spinach salad, or Soup of the Day

## **BONE-IN VEAL CHOP\*** \$62

10 oz chop, Morel mushroom cream sauce, orzo al pomodoro, sautéed garlic spinach

## **CRISPY SKINNED BRANZINO (GF)** \$54

Pan fried, blood orange and fennel slaw, Parmesan and spring pea risotto, micro basil

## **CHICKEN SCHNITZEL** \$36

Wild mushrooms, pickled shallots, capers, red wine chicken bordelaise, celery and Yukon potato purée, spicy stewed broccoli rabe

**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.

FRIEDRICH FAMILY  
Innkeepers – Proprietors

BRIAN CARRATURA  
General Manager



RACHEL WASNIEWSKI  
Director of Restaurant  
Operations

JARED SMITH  
Executive Chef

## Raw Bar

<b>TOP NECK CLAMS* (6) (GF)</b> Tangy pepper vodka cocktail sauce	\$14	<b>TUNA TARTARE*</b> Miso soy glaze, cucumber, pickled carrot, daikon radish, crispy wonton chips	\$19
<b>CHILLED JUMBO SHRIMP COCKTAIL (GF)</b> Tangy pepper vodka cocktail sauce	\$18	<b>EAST COAST OYSTERS* (6) (GF)</b> Tangy pepper vodka cocktail sauce	\$20

## Appetizers

<b>PANKO-CRUSTED FRESH MOZZARELLA CHEESE</b> Quick-fried, roasted tomatoes, lemon, caper, and basil butter	\$12	<b>SWEET &amp; SPICY CALAMARI</b> Flash-fried, fig balsamic glaze, Sriracha crème fraîche	\$16
<b>BUBBLING BLUE CRAB DIP</b> Blue crab, cream cheese, lemon, old bay, cheddar, grilled focaccia	\$20	<b>PETITE MARYLAND CRAB CAKES (3)</b> Pure jumbo lump blue crabmeat, Old Bay, tangy pepper vodka cocktail sauce	\$19
<b>ESCARGOTS EN CROÛTE</b> Sautéed mushrooms and spinach, fines herbes garlic butter, Inn-baked sourdough roll	\$15	<b>APPLEWOOD BACON-WRAPPED SHRIMP (3) (GF)</b> Jumbo shrimp, applewood-smoked bacon, horseradish dipping sauce, heirloom tomato salad	\$16
<b>BAKED CLAMS CASINO</b> With fines herbes, diced peppers and bacon	\$16	<b>SAMPLER</b> Two clams casino, two petite Maryland crab cakes, two applewood-smoked bacon wrapped shrimp	\$22

## Soups & Salads

<b>LOBSTER BISQUE (GF)</b> \$14 Maine lobster, Cognac, spiced crème fraîche
<b>WILLIAM PENN'S SNAPPER SOUP</b> \$13 Authentic recipe, Snapper turtle meat, dry sherry service
<b>BAKED FRENCH ONION SOUP</b> \$12 Loaded with onions, smothered with cheeses
<b>CHEF'S SOUP OF THE DAY</b> \$10 Prepared with the freshest ingredients daily

<b>HOUSE SALAD (GF)</b> Field greens, Romaine, baby spinach, shredded carrots, cucumbers, red cabbage, and grape tomatoes <i>Choice of Inn-made dressings: Creamy tarragon, blue cheese, balsamic, honey mustard, Russian, poppy seed vinaigrette</i>	
<b>Small (add to any entrée)</b>	\$4
<b>Large (entrée size)</b>	\$10
<b>SPINACH SALAD (GF)</b> Sliced mushrooms, chopped egg, grape tomatoes. Choice of honey mustard or hot bacon dressing	
<b>Small (add to any entrée)</b>	\$4
<b>Large (entrée size)</b>	\$10
<b>CAESAR SALAD</b> Crisp Romaine, classically prepared Caesar dressing, Parmesan cheese, lightly roasted garlic croutons	\$10
<b>GRANNY SMITH APPLE SALAD (GF)</b> Candied walnuts, sliced strawberries, goat cheese, field greens, apple cider ginger vinaigrette	\$11

*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

**CHICKEN-FRIED COD SANDWICH** \$18  
 Crispy fried cod fillet, telera roll, sliced tomato, romaine lettuce, Inn-made dill pickle aioli, truffle chips, classic coleslaw

**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

**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

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

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

**COBB SALAD (GF)** \$17  
 Romaine, hard-boiled egg, bacon, red onion, diced tomatoes, Gorgonzola cheese, avocado ranch dressing

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

<b>PROTEIN SELECTIONS</b>	
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 SIX OR MORE GUESTS, A 20% GRATUITY WILL BE ADDED TO YOUR BILL**

\*Consuming raw or undercooked food may increase your susceptibility to foodborne illnesses (GF) = Gluten Free

## Lunch Entrées

Add a small House salad or Spinach salad to any Entrée \$4

<b>CHICKEN POT PIE</b> Tender chunks of chicken, English peas, fresh vegetables, cream sauce, flaky puffed pastry	\$20	<b>FILET MIGNON TIPS (GF)</b> Pan-seared, sauteed mushrooms, caramelized onions, merlot demi-glace, frizzled leeks, truffle whipped potatoes, sautéed garlic spinach	\$26
<b>CHICKEN MARSALA (GF)</b> Imported and domestic mushrooms, savory Marsala sauce, whipped potatoes, French green beans amandine	\$22	<b>BLACKBERRY-BARBECUED PORK LOIN CHOPS</b> Boneless & char-grilled, savory blackberry glaze, toasted pecan stuffing, whipped potatoes & French green beans amandine	\$26
<b>CHICKEN PARMESAN</b> Crispy panko, fresh mozzarella, San Marzano tomato "gravy", bronze-cut thick spaghetti, sautéed spinach	\$22	<b>LEMON MASCARPONE RISOTTO</b> Creamy mascarpone, grilled asparagus, roasted red peppers, wild mushrooms	\$28
<b>TANGERINE-GRILLED SALMON (GF)</b> Atlantic salmon, tangerine mustard glaze; whipped potatoes, grilled asparagus 4 oz. fillet \$28 6 oz. fillet \$34		<b>VEGAN CAULIFLOWER STEAK (GF)</b> Charred thick-cut cauliflower, vegan herb butter, black lentil cassoulet, wild mushrooms, spinach, maple-glazed carrots	\$26
<b>BAKED MARYLAND CRAB IMPERIAL (GF)</b> Our Chef's authentic recipe, French green beans amandine and whipped potatoes	\$31	<b>CLASSIC SHRIMP SCAMPI</b> 7 wild caught shrimp, bronze-cut spaghetti, garlic, Chablis, lemon, parsley	\$23
<b>MARYLAND CRAB CAKE</b> Pure jumbo lump blue crabmeat, tangy pepper vodka cocktail sauce, whipped potatoes, French green beans amandine Single 4 oz. \$34 Double 4 oz. \$49		<b>FILET MIGNON* (GF)</b> Caramelized leeks, fresh herb butter, classic béarnaise, truffle whipped potatoes, grilled asparagus 6oz. filet \$48 8oz. filet \$60	

## 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