

Raw Bar

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

Appetizers

PANKO-CRUSTED FRESH MOZZARELLA CHEESE Quick-fried, roasted tomatoes, lemon, caper, and basil butter	\$12	SWEET & SPICY CALAMARI Flash-fried, fig balsamic glaze, Sriracha crème fraîche	\$16
BUBBLING BLUE CRAB DIP Blue crab, cream cheese, lemon, old bay, cheddar, grilled focaccia	\$20	PETITE MARYLAND CRAB CAKES (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	\$15	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 crab cakes, two applewood-smoked bacon wrapped shrimp	\$22

Soups & Salads

LOBSTER BISQUE (GF)

\$14

Maine lobster, Cognac, spiced crème fraîche

WILLIAM PENN'S SNAPPER SOUP

\$13

Authentic recipe, Snapper turtle meat, dry sherry service

BAKED FRENCH ONION SOUP

\$12

Loaded with onions, smothered with cheeses

CHEF'S SOUP OF THE DAY

\$10

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

Small (add to any entrée)

\$4

Large (entrée size)

\$10

SPINACH SALAD (GF)

Sliced mushrooms, chopped egg, grape tomatoes. Choice of honey mustard or hot bacon dressing

Small (add to any entrée)

\$4

Large (entrée size)

\$10

CAESAR SALAD

Crisp Romaine, classically prepared Caesar dressing, Parmesan cheese, lightly roasted garlic croutons

\$10

GRANNY SMITH APPLE SALAD (GF)

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

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 SIX OR MORE GUESTS, A 20% GRATUITY WILL BE ADDED TO YOUR BILL

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

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

*Consuming raw or undercooked food may increase your susceptibility to foodborne illnesses

(GF) = Gluten Free

WILLIAM PENN INN ENTRÉES