WILLIAM PENN INN THANK YOU



Thank You

Since 1714, this Inn has been taking care of people. This fall, people took care of us.

From the moment the fire started, help came from everywhere. The firefighters and first responders who protected this old building. Friends who showed up and got to work. Our staff, who did the hard, dirty work of getting us back open. And you, for being here.

Until our kitchen is whole again, we're cooking a smaller menu with the same care as always. Thank you for sticking with us while we find our way back.

The Friedrich Family

A SPECIAL THANK YOU TO THE FIRST RESPONDERS WHO ANSWERED THE CALL

Centre Square Fire Company
Colmar Volunteer Fire Company
Community Ambulance Association of Ambler
Fairmount Fire Company
Fire Department of Montgomery Township
Fort Washington Fire Company No. 1
Hatfield Volunteer Fire Company
Horsham Fire Company No. 1
Norriton Fire Engine Company
North Penn Volunteer Fire Company
Upper Gwynedd Fire Department
Volunteer Medical Service Corps of Lansdale
Wissahickon Fire Company
Worcester Volunteer Fire Department

Fire Marshals of Lower Gwynedd, Upper Gwynedd, Cheltenham and East Norriton Townships

A VERY SPECIAL THANK YOU TO OUR VERY OWN BRANDON BOONE, WHO WAS FIRST ON THE SCENE. THANK YOU, BRANDON! ❤

AS OUR THANKS, MEMBERS OF THESE ORGANIZATIONS RECEIVE 15% OFF THEIR CHECK. PLEASE LET YOUR SERVER KNOW.

*If substituted for your included House or Spinach Salad

WILLIAM PENN INN APPETIZERS

Raw Bar

RAW BAR TO SHARE * (GF) $30 * $27
4 Chilled Jumbo Shrimp Cocktail,
4 East Coast Oysters, 4 Top Neck Clams

TOP NECK CLAMS (6)* (GF) $14 $11
Tangy pepper vodka cocktail sauce

CHILLED JUMBO SHRIMP COCKTAIL (5) (GF) $18 $15
Tangy pepper vodka cocktail sauce

EAST COAST OYSTERS* (6) (GF) $20 * $17
Tangy pepper vodka cocktail sauce

TUNA TARTARE* $19 $16
Miso soy glaze, cucumber, pickled carrot, daikon radish, crispy wonton chips

Appetizers

APPLEWOOD BACON-WRAPPED SHRIMP (3) (GF) $16 $13
Jumbo shrimp, applewood-smoked bacon, bourbon BBQ glaze, heirloom tomato salad

BAKED CLAMS CASINO $16 $13
With fines herbes, diced peppers and bacon

PETITE MARYLAND CRAB CAKES (3) $24 $21
Jumbo lump blue crabmeat, Old Bay slaw, house-made mustard sauce

SAMPLER $22 $19
Two clams casino, two petite Maryland crab cakes, two applewood-smoked bacon wrapped shrimp

Soups & Salads

LOBSTER BISQUE (GF) $14 * $11
Maine lobster, Cognac, spiced crème fraîche

BOURBON PEAR SALAD (GF) $11 $8
Sliced D'Anjou pears, Kentucky bourbon & brown sugar, mixed greens, bleu cheese crumbles, candied walnuts, champagne vinaigrette.

CAESAR SALAD $10 * $7
Crisp Romaine, classically prepared Caesar dressing, Parmesan cheese, lightly roasted garlic croutons

GRANNY SMITH APPLE SALAD (GF) $11 $8
Candied walnuts, sliced strawberries, goat cheese, field greens, apple cider ginger vinaigrette

WEDGE OF ICEBERG LETTUCE (GF) $10 $7
Topped with applewood-smoked bacon, creamy blue cheese dressing, diced tomatoes, crumbled blue cheese

CHOICE OF HOUSE OR SPINACH SALAD SERVED WITH ALL ENTRÉES.

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

*Consuming raw or undercooked food may increase your susceptibility to foodborne illnesses (GF) = Gluten Free
A 3% processing fee applies to all credit card transactions. This fee is waived for cash, gift card, and debit card payments.

5/27/26

WILLIAM PENN INN DINNER

Entrées

Roast Prime Rib of Beef *

THE PETITE CUT 12 – 14 oz. $58
THE GOVERNOR'S CUT 14 – 16 oz. $66
THE PRESIDENT'S CUT 18 – 20 oz. $76

Succulent and tender rib slowly roasted; Au jus, crispy fried onions, sauce béarnaise, baked potato & grilled asparagus

AIRLINE CHICKEN MARSALA (GF) $35
Potato purée, roasted carrots, edamame pea purée, cipollini onions, romanesco

BRAISED BEEF SHORT RIB (GF) $42
Whipped potatoes, carrot purée, caramelized onions

MARYLAND CRAB CAKES
Pure lump blue crabmeat, house-made mustard sauce, French green beans amandine, whipped potatoes
Single 4 oz. $36
Double 4 oz. $51

BUTTER-POACHED LOBSTER (GF) $56
Lobster beurre blanc, salmon caviar, carrot purée, asparagus

TANGERINE-GRILLED SALMON (GF) $40
Atlantic salmon, tangerine mustard glaze; whipped potatoes, grilled asparagus

BAKED CRAB IMPERIAL (GF) $42
Our Chef's authentic recipe; whipped potatoes & French green beans amandine

POACHED COD (GF) $40
Shrimp mousse, beurre blanc, potato purée, zucchini, asparagus, beet purée

Add a Lobster Tail

LOBSTER TAIL (GF) $32
6 oz. butter-poached Maine lobster tail

Vegan & Vegetarian

VEGAN COUSCOUS $28
Israeli pearl couscous with garlic and herbs, topped with roasted vegetables

Children's Options

FIRST COURSE: Fruit Cup
CHOICE OF: Traditional Mac & Cheese or Breaded Chicken tenders With Tater Tots
DESSERT: Vanilla Ice Cream with Chocolate Sauce
$18 EACH (CHILDREN UNDER 10)

Featured Wine Bottles

CHARDONNAY Josh, California ~~$40~~ $28
CABERNET SAUVIGNON Hess, Paso Robles, California ~~$42~~ $30
RED BLEND Pessimist, Paso Robles, California ~~$48~~ $36

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

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5/27/26

Coming Soon...

You may have noticed the black curtains in our lobby. We're building something special. Every holiday season, Mrs. Penn's Bake & Gift Shoppe sets up next to our front desk. This year, it's moving into the lobby, and it's staying for good. Open year-round, the shop will offer fresh-baked goods and treats, thoughtful gifts, local treasures and more.



Frequent Dining Program

EARN A $25 REWARD

FOR EVERY $250 SPENT ON FOOD PURCHASES FOR LUNCH OR DINNER IN OUR RESTAURANT!

AS AN INCENTIVE TO SIGN UP TODAY, WE ARE STARTING YOU WITH A COMPLIMENTARY 125 POINTS ADDED TO YOUR FREQUENT DINING ACCOUNT!

SCAN THE QR CODE OR VISIT WILLIAMPENNINN.COM TO JOIN.

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.

DANIEL AN
Culinary Director

SAVON KIRBY
Sous Chef

KIRSTIN QUINN
Sous Chef

William Penn Inn SINCE 1714

CORI COLBERT
Pastry Chef

FRIEDRICH FAMILY
Innkeepers – Proprietors