

Oktoberfest

Appetizers

Kartoffelpuffer Potato Pancakes

Kohlrabi slaw, sour cream & chives

\$10

As a replacement for your inclusive salad \$7

Maultaschen (3) German Beef Dumplings

Applewood-smoked bacon, onions, spinach, nutmeg, brown butter, bone broth

\$12

As a replacement for your inclusive salad \$9

Pretzel Panzanella Salad

Bavarian Pretzel pieces, mixed greens, heirloom tomato, cucumber, red onion, caper, mustard vinaigrette

\$10

As a replacement for your inclusive salad \$7

Würst Teller Sausage Sampler

Trio of smoked Bavarian bierwurst, veal bratwurst, pork bratwurst. Inn-made German sauerkraut, Düsseldorf mustard, rustic country bread

\$16

As a replacement for your inclusive salad \$13

Entrees

Jägerschnitzel

Panko-crusted pork cutlet, wild mushrooms, lemon caper brown butter, stone ground mustard spätzle, caramelized Brussels sprouts

\$38

Lachs mit Kartoffel & Meerrettich-Kruste Potato and Horseradish-Crusted Salmon

Atlantic salmon, shredded potatoes, grated horseradish, fresh dill, lemon butter sauce, grilled asparagus, Bavarian lentil medley

\$40

Schweinebraten (GF)

Roasted Pork Loin and Sauerkraut

Carved to order, Inn-made German sauerkraut, whipped potatoes, Düsseldorf mustard

\$36

Rinderrouladen (GF) Beef Rouladen

Braised sirloin rolled with applewood-smoked bacon, mushrooms, onions, mustard, and Gherkin pickle. Savory pan jus, whipped potatoes, authentic German red cabbage

\$38

Würst Teller Hauptgericht (GF)

Sausage Sampler Entrée

Trio of smoked Bavarian bierwurst, veal bratwurst, pork bratwurst, Inn-made German sauerkraut, whipped potatoes, Düsseldorf mustard

\$36

Dessert

German Apple Strudel

Flaky strudel dough, salted caramel ice cream, caramel sauce

\$12

Featured Beers

Hacker-Pschorr Original Oktoberfest, Bavarian amber (11.2 oz) **\$9 bottle**

Paulaner Oktoberfest Märzen, full flavored amber (11.2 oz) **\$9 bottle**

Yuengling Oktoberfest, medium-bodied roasted malt lager (12 oz) **\$9 bottle**

Ayinger Oktober Fest-Märzen, malt lager (16 oz) **\$12 bottle**

(GF) = Gluten Free

Raw Bar

TOP NECK CLAMS (6) * (GF) Tangy pepper vodka cocktail sauce	\$12	TUNA TARTARE* Citrus-dressed Yellowfin tuna, diced avocado, shaved cucumber, red chili crème, 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

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	HOUSE SALAD (GF) 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>	\$9
WILLIAM PENN'S SNAPPER SOUP \$10 Authentic recipe, Snapper turtle meat, dry sherry service	SPINACH SALAD (GF) Served with sliced mushrooms, chopped egg and grape tomatoes; with honey mustard or hot bacon dressing	\$9
BAKED FRENCH ONION SOUP \$9 Loaded with onions, smothered with cheeses	PETITE CAESAR SALAD Crisp Romaine, classically prepared Caesar dressing, Parmesan cheese, lightly roasted garlic croutons	\$9
CHEF'S SOUP OF THE DAY \$6 Prepared with the freshest ingredients daily	PETITE GRANNY SMITH APPLE SALAD (GF) Candied walnuts, sliced strawberries, goat cheese, field greens, apple cider ginger vinaigrette	\$9

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William Penn Inn Appetizers

Lunch

LOBSTER ROLL Maine Lobster, New England bun, truffle chips	\$30	CLASSIC CORNED BEEF REUBEN Rye bread, Bavarian sauerkraut, imported Swiss cheese, Russian dressing, truffle chips, dill pickle	\$17
PENN'S SIGNATURE BURGER* 1/2 lb. black Angus, cheddar cheese, toasted brioche bun, served with lettuce, tomato and onion on the side, truffle chips	\$18	CRAB & ASPARAGUS QUICHE Lump crabmeat and asparagus spears baked in a fluffy egg custard; served with a seasonal fresh fruit & berries medley	\$21
Sautéed mushrooms	+ \$1	VEGAN QUINOA COBB BOWL (GF) Warm organic quinoa and brown rice, smashed avocado, red onion, corn, black beans, garbanzo beans, roasted tomatoes, lemon tahini drizzle	\$28
Caramelized onions	+ \$1	FRENCH FRIES	\$5
Applewood-smoked bacon	+ \$3	FRESH FRUIT	\$6
SHAVED PRIME RIB CHEESESTEAK Philly Classic, cooper sharp cheese, caramelized onions, 10" artisan roll, truffle chips, dill pickle	\$22		
FRIED OYSTERS & CHICKEN SALAD Deep-fried oysters with country chicken salad	\$29		

Entrée Salads

SOUTHWEST SALAD (GF) Romaine, grilled corn, black beans, red onion, diced tomatoes, tortilla crisps, lime crema, southwest citrus dressing	\$17	TROPICAL SALAD (GF) Mixed greens, red grapes, candied walnuts, diced pineapple and mango, red onions, bacon, blue cheese crumbles & orange vinaigrette	\$17
PENN'S CAESAR SALAD Crisp Romaine, classically prepared Caesar dressing, Parmesan cheese, lightly roasted garlic croutons	\$15		
WALDORF SALAD (GF) Field greens, apples, candied walnuts, goat cheese, red grapes & poppyseed vinaigrette	\$16		

PROTEIN SELECTIONS	
Grilled Chicken (6oz.)	+ \$7
Grilled Shrimp (6oz.)	+ \$11
Grilled Salmon (6oz.)	+ \$12
Jumbo Lump Crab meat (3oz.)	+ \$15

Children's Options

\$16 PER CHILD (nine years and under)

1st Course: FRUIT CUP

Choice of: PASTA MARINARA, TRADITIONAL MAC & CHEESE, GRILLED CHEESE, CHEESEBURGER SLIDERS, BREADED CHICKEN TENDERS WITH TATER TOTS

Dessert: Vanilla Ice Cream with Chocolate Sauce

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

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

Lunch Entrées

CHICKEN POT PIE	\$22	FILET MIGNON TIPS (GF)	\$28
Tender chunks of chicken, English peas, fresh vegetables, cream sauce, flaky puffed pastry		Pan-seared, button mushrooms, pearl onions, merlot demi-glace, frizzled leeks, truffle whipped potatoes, sautéed garlic spinach	
CHICKEN MARSALA (GF)	\$24	BLACKBERRY-BARBEQUED PORK LOIN CHOPS	\$28
Imported and domestic mushrooms, savory Marsala sauce, whipped potatoes, French green beans amandine		Boneless & char-grilled, savory blackberry glaze, toasted pecan stuffing, whipped potatoes & French green beans amandine	
ATLANTIC GRILLED SALMON (GF)	\$34	LEMON MASCARPONE RISOTTO	\$30
6 oz. filet, Orange emulsion, fennel & apple slaw, jasmine rice, sautéed garlic spinach		Creamy mascarpone, grilled asparagus, roasted red peppers, wild mushrooms	
BAKED MARYLAND CRAB IMPERIAL (GF)	\$33	VEGAN PENNE BOLOGNESE	\$30
Our Chef's authentic recipe, French green beans amandine and whipped potatoes		Slow simmered vegan ragu, Portobello mushrooms, grilled onions, carrots, braised tomatoes, roasted cauliflower, EVOO, basil, toasted pine nuts	
MARYLAND CRABCAKE		BLEU CHEESE NY STRIP STEAK* (GF)	\$50
Pure jumbo lump blue crabmeat, tangy pepper vodka cocktail sauce, whipped potatoes, French green beans amandine		12 oz. broiled, bleu cheese and bacon cream sauce, fried leeks, whipped potatoes, grilled asparagus	
Single 4 oz. Crabcake	\$36	FILET MIGNON (8 oz.)* (GF)	\$62
Double 4 oz. Crabcake	\$51	Caramelized leeks, fresh herb butter, classic béarnaise, truffle whipped potatoes, grilled asparagus	
CLASSIC SHRIMP SCAMPI	\$24		
7 wild caught shrimp, bronze-cut spaghetti, garlic, Chablis, lemon, parsley			

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