

Weekly Lunch Additions

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

PRIME PORK CHOP * (GF) \$50

12-14 oz. bone-in, espresso and chili crust, cipollini onion honey glaze,
winter root vegetable risotto, garlic spinach

BARRAMUNDI \$46

Pan-fried, skin on, buttered turnip puree, braised cabbage & toasted farro,
citrus gastrique, grapefruit segments

PETITE FILETS GORGONZOLA* (GF) \$48

Two 3oz filets, sautéed spinach, roasted red peppers, crumbled Gorgonzola,
lemon butter, demi-glace, truffle whipped potatoes

Mrs. Penn's Gift Shoppe Now Open!

Desserts, Baked Goods & Gifts!

Tuesday, November 26th to Tuesday, December 24th

Tuesday through Saturday - 10:00 am to 8 pm

Sunday - 10:00 am to 7 pm

Christmas Eve - 10:00 am to 2 pm

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	TUNA TARTARE *	\$18
Tangy pepper vodka cocktail sauce		Citrus-dressed Yellowfin tuna, diced avocado, shaved cucumber, avocado crème, fried rice paper	
EAST COAST OYSTERS (6) * (GF)	\$20		
Tangy pepper vodka cocktail sauce			
CHILLED JUMBO SHRIMP COCKTAIL (GF)	\$17	CHILLED COLOSSAL	\$25
Tangy pepper vodka cocktail sauce		CRABMEAT COCKTAIL (3 oz.) (GF)	
		Tangy pepper vodka cocktail sauce	

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 CRABCAKES (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 crabcakes, two applewood-smoked bacon wrapped shrimp	

Soups & Salads

LOBSTER BISQUE (GF)	\$12	HOUSE SALAD (GF)	\$9
Maine lobster, Cognac, spiced crème fraîche		Field greens, Romaine, baby spinach, shredded carrots, cucumbers, red cabbage, and grape tomatoes	
WILLIAM PENN'S SNAPPER SOUP	\$10	<i>Choice of Inn-made dressings: creamy tarragon, blue cheese, balsamic, honey mustard, Russian, poppy seed vinaigrette</i>	
Authentic recipe, Snapper turtle meat, dry sherry service		SPINACH SALAD (GF)	\$9
BAKED FRENCH ONION SOUP	\$9	Served with sliced mushrooms, chopped egg and grape tomatoes; with honey mustard or hot bacon dressing	
Loaded with onions, smothered with cheeses		PETITE CAESAR SALAD	\$9
CHEF'S SOUP OF THE DAY	\$6	Crisp Romaine, classically prepared Caesar dressing, Parmesan cheese, lightly roasted garlic croutons	
Prepared with the freshest ingredients daily		PETITE 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

William Penn Inn Appetizers

Lunch

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

Entrée Salads

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

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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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