

HISTORIC HOSPITALITY



CRAFTED CUISINE

DINNER MENU

EXECUTIVE CHEF: MICHAEL VOORHEES

SOUP & SALADS

Homemade Soup Du Jour

Cup \$9 | Bowl \$13

Caesar Salad \$15 *MGF*

Shaved Romano Cheese, Garlic Croutons, Housemade Dressing

Watermelon Beet Salad \$16 *GF, MV*

Mixed Green, Beets, Shaved Fennel, Feta Cheese, Sliced Watermelon, Housemade White Balsamic Dressing

Italian Chopped Salad \$15 *GF, V*

Romaine, Broccoli, Red Onion, Peppers, Carrot, Pepperoncini, Zesty Italian Dressing

Caprese Salad \$16 *GF*

Fresh Mozzarella, Basil, Plum Tomato, Balsamic Drizzle, Olive Oil

Add To Any Salad:

Shrimp \$11 | Chicken \$7 | Salmon \$13

APPETIZERS

JAI Wings \$16 *GF*

House-Brined Served With Celery, Carrots, & Blue Cheese

Choice Of: Rustic Italian, Buffalo, Or Garlic Thai

Fried Calamari \$22

Italian White Wine Sauce, Long Hot Aioli

Tuna Tostada \$23

Spicy Tuna In A Fried Wonton Shell, Avocado, Black Sesame

Prawn Cocktail \$23 *GF*

Five Prawns, Lemon Garlic Aioli, Cocktail Sauce

Baked Ricotta Dip \$21

Whipped Lemon Ricotta, Marinara, Basil, Parmesan Toast Points

Voodoo BBQ Flatbread \$17

Voodoo Sauce, Smoked Gouda, Red Onion, Grilled Chicken *(Add Shrimp +\$11)*

ENTRÉES

Pan Seared Scallops \$45 *GF*

Brown Butter Cauliflower Puree, Honey Glazed Carrots, Shaved Romano Cheese

Suggested Pairing: Bin 30 - La Porte Blanche Sancerre

Steak Frites \$40 *GF*

12oz Prime New York Strip, Housemade Frites, Chimichurri Compound Butter

Suggested Pairing: Bin 74 - Napa Cellars Merlot

Half Pound Beef Burger \$25

JAI Special Sauce, Lettuce, Tomato, Red Onion, Pickle, Bacon, Cheddar Cheese, Brioche Bun, French Fries

Suggested Pairing: Bin 74 - Bonterra Zinfandel

Grilled 8oz Filet Mignon \$52 *GF*

Garlic Mashed Potatoes, Honey Herb House Vegetable, Red Wine Reduction, Gorgonzola Compound Butter

Suggested Pairing: Bin 65 - J. Lohr Hilltop Cabernet

Pan Seared Chilean Sea Bass \$48 *GF*

Crab & Pea Risotto, Pea Puree, Grilled Lemon

Suggested Pairing: Bin 27 - Casillero del Diablo Sauvignon Blanc

Champagne Chicken \$29 *GF*

Parmesan Risotto, Honey Herb House Vegetable, Vin Blanc, Apple Chutney, Brie Cheese

Suggested Pairing: Bin 22 - Hess Shirtail Ranches Chardonnay

Sweet Chili Glazed Salmon \$38 *MGF*

Parmesan Risotto, Honey Herb House Vegetable, Battered Fried Onions

Suggested Pairing: Bin 35 - Substance Rosé

Classic Fish & Chips \$26

Conshy Beer Battered Cod, French Fries, Tartar Sauce, Pickled Cabbage

Suggested Pairing: J.A.I Hazy IPA

Eggplant Parmesan \$25

Fried Eggplant, Red Pepper Blush, Linguine, Parmesan Cheese, Melted Provolone

Suggested Pairing: Bin 69 - Hahn SLH Pinot Noir

20% GRATUITY ADDED
TO PARTIES OF 6 OR MORE

GF GLUTEN FREE
MGF MODIFIED GLUTEN FREE
MV MODIFIED VEGAN
V VEGAN

To ensure better service, we cannot accommodate separate checks. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Happy Hour in the JPub
Tuesday–Friday & Sundays
3:30–5:30 PM
Food & Drink Specials

PAY WITH CASH & RECEIVE A DISCOUNT



JOSEPH AMBLER INN ~ OUR HISTORY ~

1681

King Charles II grants William Penn a large piece of his North American land holdings to satisfy a debt owed by the King to Penn's father. Penn sought to attract individuals who would settle the expense of land on the outskirts of Philadelphia, and Quaker immigrants from Wales, like Pierce, Morgan, and Ambler, were among the first to embark on the adventure.

1723

Joseph Ambler purchases 90 acres of the land from Morgan. Joseph Ambler's profession as a wheelwright inspired the use of the carriage in our logo.

1820

The Stone Bank Barn as well as an addition to the Farmhouse are constructed by John Roberts.

1929

Under the ownership of the Wright family, the schoolroom addition to the Farmhouse and the tenant farmer's cottage (now known as the Corybeck) were constructed. The property passed from the Wrights to the Floods to the Wolfes.

1987

The Stone Bank Barn is renovated to include a restaurant, bar, small banquet room, and 13 additional guest rooms.

2003

The John Roberts House, built in 1794, is saved from developers by Mr. Allman, moved two miles to the grounds of the Inn, and painstakingly restored. How fitting that the initials John Roberts carved into the stone of both the Barn and the John Roberts House now face each other on our property, bringing the history of these families back together.



1682

Richard Pierce purchases 500 acres of this land from William Penn. The land on which the Inn now stands was part of this parcel.

1711

William Morgan purchases 200 acres of the land from Pierce.

1734

The original two-room, two-story fieldstone farmhouse is constructed. Historical records indicate that generations of the Ambler family lived and farmed the property for the next 90 years.

1825

John Roberts marries an Ambler daughter and acquires the property. Over the next 100 years, the farm had various owners.

1983

Richard Allman purchases the 12 acre farm and begins its transition, opening a modest bed & breakfast with 15 guest rooms in the Farmhouse and Corybeck cottage.

1997

The Thomas Wilson House, a stone beauty built in the 1850's and inhabited by six generations of Wilsons, early settlers of Montgomery County from Ireland, is saved from demolition by Mr. Allman, moved to the grounds of the Joseph Ambler Inn, and meticulously restored.

2025

A New Chapter Begins

The Joseph Ambler Inn changes hands and looks forward to a new era as the go-to historic destination for dining, beverages, events, weddings, accomodation and all sorts of celebrations. With renewed investment and an updating of the facilities, The Joseph Ambler Inn looks forward to welcoming you – for generations to come.



DINING • WEDDINGS • OVERNIGHT STAYS • SPECIAL EVENTS

Thank you for being part of our story.