

The Barn at
JOSEPH AMBLER INN

HISTORIC HOSPITALITY | CRAFTED CUISINE



DINNER MENU

EXECUTIVE CHEF: MICHAEL VOORHEES

SOUP & SALADS

Homemade Soup Du Jour

Cup \$9 | Bowl \$13

Caesar Salad \$15 *MGF*

Chopped Romaine, Grated Romano Cheese, Garlic Croutons, Housemade Dressing

Autumn Salad \$16 *MV,GF*

Roasted Pumpkin, Sliced Red Onion, Toasted Pumpkin Seeds, Feta, Arugula, Housemade Rosemary Vinaigrette

House Salad \$15 *GF*

Mixed Greens, Red Onions, Cucumber, Grape Tomato, Carrots, Housemade White Balsamic Vinaigrette

Honey Apple Salad \$17 *MV,GF*

Sliced Apple, Shallots, Fresh Figs, Mixed Greens, Apple Honey Vinaigrette, Topped with Pistachio Crusted Goat Cheese Balls

ADD TO ANY SALAD:

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

APPETIZERS

J.A.I Poutine \$17

French Fries Topped with Cheese Curds & Garlic Chicken Demi

Filet Mozzarella \$24

Hand-Breaded & Fried Mozzarella, Grilled Medium-Rare Petite Filet, Gorgonzola & Roasted Garlic Cream Sauce, Cherry Tomatoes, Spinach

J.A.I Wings \$16 *GF*

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

Buffalo • Soy Garlic • Lemon Pepper Sauce

Baked Brie \$18

Roasted Garlic Brie, Apple Chutney, Candied Walnuts, Served with Toast Points

Truffle Mushroom Flatbread \$18

Goat Cheese Spread, Sautéed Mushrooms & Shallots, Asiago, Fresh Thyme, Finished with Truffle Oil

ENTRÉES

Prime N.Y. Strip Au Poivre \$52

10oz Prime Cut, Black Pepper Crust, Cognac Cream Sauce, Garlic Mashed Potato, Haricot Vert

Suggested Pairing: Bin 67 - Cakebread Cabernet

Classic Fish & Chips \$28

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

Suggested Pairing: J.A.I Hazy IPA

Pan Seared Chilean Sea Bass \$50 *GF*

Crab & Pea Risotto, Pea Purée, Grilled Lemon

Suggested Pairing: Bin 27 - Casillero del Diablo Sauvignon Blanc

Grilled Honey Butter Salmon \$38

Oven Roasted Broccoli, Corn & Pepper Barley Medley, Honey Compound Butter

Suggested Pairing: Bin 30 - Les Glories Sancerre

Half Pound Beef Burger \$25

Garlic Aioli, Lettuce, Tomato, Crispy Onions, Pickle, Bacon, Cheddar Cheese, Brioche Bun, French Fries

Suggested Pairing: Bin 76 - Bonterra Zinfandel

Harvest Gnocchi \$36 *GF*

Roasted Butternut Squash, Sautéed Mushrooms, Sliced Shallots, Pan Seared Gnocchi in a Sage Brown Butter Sauce

Suggested Pairing: Bin 33 - Mesa Primo Vermentino

Short Rib Ragu \$38

Braised Short Rib, Sautéed Onions, Garlic, Shallots, Mushrooms, Pappardelle, Sherry Cream Sauce, Shaved Parmesan & Fresh Thyme

Suggested Pairing: Bin 74 - Napa Cellars Merlot

Pan Seared Chicken Breast \$38 *MGF*

Skin-on Chicken Breast, Parsnip Purée, Haricot Verts, Topped with Chicken Demi & Crispy Onions

Suggested Pairing: Bin 35 - Poema Cava Rosé

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

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE

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.

PAY WITH CASH & RECEIVE A DISCOUNT

Happy Hour in the JPub

TUESDAY-FRIDAY & SUNDAYS
4:00-6:00 PM
FOOD & DRINK SPECIALS



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.