

The Barn at
JOSEPH AMBLER INN

HISTORIC HOSPITALITY | CRAFTED CUISINE



LUNCH MENU

EXECUTIVE CHEF: MICHAEL VOORHEES

STARTERS

Prawn Cocktail \$21 *GF*
Four Prawns, Lemon Pepper Aioli, Cocktail Sauce

Boneless Wings \$16
Celery, Carrot, Blue Cheese
Buffalo • Soy Garlic • Lemon Pepper Sauce

Philly Cheesesteak Egg Rolls \$17
Three Egg Rolls Halved & Served with Smoked
Jalapeño Aioli

Everything Seasoning Hummus \$16 *MGF, MV*
Lemon Garlic Hummus Topped with Everything
Seasoning, Served with Pita, Cucumber, & Carrots

Homemade Soup Du Jour
Cup \$9 | Bowl \$13

PLATES

Country Omelet \$26 *GF*
Gruyère Cheese, Peppers, Onions, Mushrooms –
Served with House Salad

Sweet Chili Glazed Salmon \$30 *MGF*
Butternut Squash Risotto, Haricot Vert,
Crispy Onions

4oz Petite Filet \$33 *GF*
Oven Roasted Fingerling Potatoes, Haricot Vert,
Dijon Brandy Cream

Champagne Chicken \$26 *GF*
Butternut Squash Risotto, Haricot Vert,
Brie Cheese, Maple Apple Chutney, Vin Blanc Sauce

Classic Fish & Chips \$28
Conshy Beer Battered Cod, French Fries,
Tartar Sauce, Coleslaw

GREENS

House Salad \$15 *GF*
Mixed Greens, Red Onions, Cucumber,
Grape Tomato, Carrot, White Balsamic Vinaigrette

Caesar Salad \$15 *MGF*
Chopped Romaine, Garlic Croutons,
Grated Romano Cheese, Housemade Dressing

Autumn Salad \$16 *MV, GF*
Roasted Pumpkin, Red Onion, Feta,
Pumpkin Seeds, Arugula, Housemade
Rosemary Vinaigrette

ADD TO ANY SALAD:

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

HANDHELDS

Turkey Club \$18
Toasted Brioche Bread, Mayo, Lettuce, Tomato,
Bacon, Turkey, Cheddar Cheese, Side Coleslaw,
French Fries

Hot Honey Chicken Wrap \$18
Crispy Chicken, Crumbled Stilton, Hot Honey Sauce,
Lettuce, Chopped Pickles, Side Coleslaw, French Fries

Short Rib Grilled Cheese \$22
Brioche, Gruyère Cheese, Braised Short Rib,
Carmelized Onions, Smoked Jalapeño Aioli,
French Fries

Half & Half \$18
½ Turkey Club, Cup of Soup Du Jour,
Side Coleslaw *Add French Fries +\$5*

Half Pound Beef Burger \$25
Garlic Aioli, Lettuce, Tomato, Crispy Onions, Pickle,
Bacon, Cheddar Cheese, Brioche Bun, French Fries

HAPPY HOUR IN THE

IPub

TUESDAY – FRIDAY & SUNDAYS

4:00 – 6:00 PM | FOOD & DRINK SPECIALS

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**



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.