The Barn at JOSEPH AMBLER INN

HISTORIC HOSPITALITY | CRAFTED CUISINE

DINNER MENU

SOUP & SALADS

Homemade Soup Du Jour
Cup $9 | Bowl $13

Cider French Onion Soup
Cup $10 | Bowl $14

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

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

Honey Apple Salad $17 *MV, GF*
Mixed Greens, Sliced Apple, Shallots, Fresh Figs, Apple Honey Vinaigrette, Topped with Pistachio Crusted Goat Cheese Balls

ADD TO ANY SALAD:
Chicken $7 | Salmon $13 | Steak $18

APPETIZERS

Honey Baked Pear $22 *MGF*
Baked Bartlet Pear, Halved & Stuffed with Gorgonzola, Candied Walnuts, Fresh Rosemary, & Honey – Served on a Bed of Arugula with Crostini

Filet Mozzarella $24
Hand-Breaded & Fried Mozzarella, Grilled Medium-Rare Petite Filet, Gorgonzola & Roasted Garlic Cream Sauce, Cherry Tomatoes, Spinach

Jumbo Shrimp Cocktail $23 *GF*
Five Jumbo Shrimp, Lemon Pepper Aioli, Cocktail Sauce

Baked Brie $18
Topped with Apple Chutney & Candied Walnuts, Served with Roasted Garlic Bulb & Crostini

Truffle Mushroom Flatbread $18
Goat Cheese Spread, Sautéed Mushrooms & Shallots, Asiago, Fresh Thyme, Finished with Truffle Oil

Cheese Plate $MP
Chef's selection of artisan cheese

ENTRÉES

Prime N.Y. Strip Au Poivre $52 *GF*
10oz Prime Cut, Black Pepper Crust, Cognac Cream Sauce, Garlic Mashed Potato, Green Beans

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

Pan Seared Chilean Sea Bass $50 *MGF*
Crab & Pea Risotto, Pea Purée, Fried Leeks, Grilled Lemon

8oz Filet Mignon $55 *MGF*
Red Wine Reduction, Gorgonzola Compound Butter, Garlic Mashed Potatoes, Green Beans

Grilled Honey Butter Salmon $38
Honey Compound Butter, Oven Roasted Broccoli, Corn & Pepper Barley Medley

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

Harvest Gnocchi $36 *GF*
Roasted Butternut Squash, Sautéed Mushrooms, Sliced Shallots, Pan Seared Gnocchi, Sage Brown Butter Sauce

Short Rib Ragu $40
Braised Short Rib, Sautéed Garlic, Shallots, Trumpet Mushrooms, Savory Tomato Sauce, Pappardelle, & Parmesan Crisp

Champagne Chicken $38 *GF*
Maple Apple Chutney, Melted Brie, Vin Blanc, Butternut Risotto, Green Beans

Maple Roasted Squash $36 *GF, MV*
Acorn Squash with Sautéed Kale, Roasted Shallots & Garlic, Sage, Butternut Squash, Toasted Walnuts, Craisins, Maitake Mushrooms, & Brie

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 undrocooked 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.

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.

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.

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.

1820
The Stone Bank Barn as well as an addition to the Farmhouse are constructed by John Roberts.

1825
John Roberts marries an Ambler daughter and acquires the property. Over the next 100 years, the farm had various owners.

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.

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.

1987
The Stone Bank Barn is renovated to include a restaurant, bar, small banquet room, and 13 additional guest rooms.

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.

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.



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.