



HISTORY OF THE MENDENHALL INN...

The **Mendenhall Inn** was named for the village of **Mendenhall**, which was incorporated in 1881, and named for its leading citizen Elwood Mendenhall who owned the land across from the present Inn. His historic brick house, which pre-dated the Civil War, was torn down in September 2002. Prior to 1881, the village was known as Fairville Station.

The Mendenhalls, John and Benjamin settled in what is now Concord, Delaware County in 1684. They emigrated from Wiltshire, England where the name **Mildenhall** dates back to 1275, during the reign of Edward I. Mildenhall, England sits on the Kennett River. Coincidentally, our sister property, the Concordville Inn, sits on the original (Mendenhall) Penn land grant.

The property on which the present **Mendenhall Inn** is located was one of three parcels given to William Penn's daughter, known as the Letitia Penn grant. This section was settled by the Walter Craige family in 1703 and remained in that family for almost 150 years. Indeed, Kennett Township tax records from the years 1753 and 1774 show the Craiges as being landowners.

Joseph Robinson Mendenhall purchased 85 acres of that land in 1847. In 1849, Elwood Mendenhall, for whom the village was named, purchased the remaining 135 acres. Elwood established a north railroad siding with a freight station, creamery and mail depot. At this time prior to the Civil War, as Elwood was establishing the actual railroad, his brother Isaac (and wife Dinah) Mendenhall, were establishing the first "station" on the "Underground Railroad" over the PA. State line after Thomas Garrett's House in Wilmington, DE. Their home "Oakdale," can be seen on Rte. 52 below Hammorton. Coincidentally, Garrett's wife was Rachel Mendenhall Garrett, 3rd cousin to Elwood and Isaac.

In 1917, Pierre DuPont acquired the farm and several surrounding properties to avoid negotiating "right of ways" for his plans to widen the Kennett Turnpike. Shortly thereafter, the Millhouse brothers, who shared ancestry with former president Richard M. Nixon, purchased the farm, and made the large barn into a feed store. President Nixon's mother was named for Hannah Mendenhall Millhous. By the end of World War II, the Mendenhall family no longer farmed the 220 acres that surround the center of the village of Mendenhall.

Many local residents yet remember when this was the Pusey property and came here with their grain to grind in the mill. Others remember when our current Garden Room was a show room for John Deere tractors and the current tavern was an antique shop.

The barn was converted to a restaurant around 1968 and was purchased by its present owners in 1983.



It is recommended, by the County Health Department, to remind all guests that consuming raw or under Cooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of Foodborne illness. Especially if you have certain Medical Conditions



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Lounge Specials *At the Mcendenhall Tavern*

MONDAY-FRIDAY
4:30 - 6:30

- COMPLIMENTARY HORS D'OEUVRES •
- POPULAR BEERS ON TAP •
- TRY OUR HOMEMADE MARINATED VODKAS •

Theme Nights Dining Specials

At the Mcendenhall Inn

FAMILY NIGHT

Sunday thru Thursday

Reduced Prices on our Main Menu Entrees

starting at \$14.99 - \$23.99

*Plus \$2.00 Off all Appetizers and Bowls of Soup
1/2 Price on all International Coffees and Flambée Desserts*

*Bring Your Own Wine
(no cork fee)*

WINE & DINE NIGHT

Friday & Saturday

*Slow Roasted Prime Rib served with a Glass of House Red Wine
or House-made Crab Cakes with a Glass of House White Wine
\$19.99*

25% Off Every Bottle on our Wine List

*(Above Not Valid with Any Sales Office Booking, Private Parties,
Other Discount Programs or on Holidays)*

*All Theme Nights are Subject to 6% Sales Tax
Gratuity Not Included*



Appetizers

		(with a Purchase of an entree)
ASIAN SPRING ROLLS <i>Tender shrimp, vegetables and a touch of coconut, served with sweet chili and sesame and teriyaki dipping sauces.</i>	\$ 8.99	\$ 6.99
PORTABELLA MUSHROOMS <i>Two domestic grilled Portabella mushrooms, generously filled with spinach and Feta cheese gratinée, served with a roasted red pepper sauce.</i>	\$ 8.99	\$ 6.99
SPINACH DUMPLINGS <i>Five Oriental style spinach dumplings, pan seared in sesame oil, over a bed of sautéed spinach, Shiitake mushrooms and asparagus, served with a sweet mango sauce.</i>	\$ 8.99	\$ 6.99
SALT AND PEPPER CALAMARI <i>Lightly seasoned, floured and fried, served with a sweet chilli sauce.</i>	\$ 8.99	\$ 6.99
TORTELLINI CARBONARA with SHITAKE MUSHROOMS and CRABMEAT <i>Sautéed bacon, peppers, roasted garlic, shitake mushrooms, shallots and crabmeat flavored with white wine and finished with an Asiago cheese cream sauce.</i>	\$ 9.99	\$ 7.99
SHRIMP DUMPLINGS <i>Five Oriental Style dumplings lightly pan-seared in Sesame oil, Served with a sweet and spicy Chili sauce.</i>	\$ 9.99	\$ 7.99
BAKED BRIE <i>Granola crusted aged Brie baked and served with a raspberry sauce, fresh fruit and mixed crackers.</i>	\$ 9.99	\$ 7.99
SMOKED SEAFOOD <i>Two pieces each of Fresh cold-water smoked salmon and trout, accompanied by capers, red onions, hard boiled eggs and anchovies. Served with a dry vermouth Kafusta sauce and flatbreads.</i>	\$ 9.99	\$ 7.99
CHERRYSTONE CLAMS CASINO <i>Six tender clams topped with bacon, roasted red and sweet green bell peppers, finished with Romano and Asiago cheese and broiled, served with drawn butter.</i>	\$ 9.99	\$ 7.99
BAKED OYSTERS ROCKEFELLER <i>Three large oysters stuffed with fresh spinach, and a blend of cheeses, laced with imported Pernod liqueur.</i>	\$ 9.99	\$ 7.99
PAN-SEARED SCALLOPS <i>Three large scallops, pan-seared, served with sautéed fresh spinach and a Saffron cream sauce.</i>	\$ 9.99	\$ 7.99
PRAWNS LÉJON <i>Three large prawns stuffed with sweet horseradish and wrapped in bacon, served with a honey mustard sauce and Horseradish mousse.</i>	\$ 9.99	\$ 7.99
FETTUCCHINE ALFREDO with ASPARAGUS and CRABMEAT <i>Fettuccine tossed with crabmeat and tender asparagus flavored with shallots, white wine and imported cheeses, finished with a light Bechemel sauce.</i>	\$ 9.99	\$ 7.99



House Special Appetizers

		(with a Purchase of an entree)
PRAWNS ROQUEFORT <i>Three large prawns stuffed with a special blend of Roquefort and cream cheeses wrapped with smoked salmon.</i>	\$ 10.99	\$ 8.99
CRAB CAKE <i>Pan seared, enriched with a roasted red pepper sauce, over a bed of creamy mushroom risotto.</i>	\$ 11.99	\$ 9.99
GRILLED SHRIMP & SCALLOPS SESAME <i>A set of skewered shrimp & scallops marinated and drizzled with a zesty sesame Teriyaki glaze. Served over a bed of sauteed Shiitake mushrooms and spinach.</i>	\$ 11.99	\$ 9.99
MARTINI PRAWNS COCKTAIL <i>Four large gulf prawns served with a tangy cocktail sauce nestled in a Martini glass.</i>	\$ 11.99	\$ 9.99
MENDENHALL HORS D'OEUVRES SAMPLER <i>A combination of one mushroom stuffed with crab Imperial, two clams Casino, one oyster Rockefeller, and two large prawns, served with a tangy cocktail sauce.</i>	\$ 12.99	\$ 10.99
KENNETT SQUARE MUSHROOMS STUFFED WITH CRAB IMPERIAL <i>Three large local mushroom caps stuffed with our tasty crabmeat imperial mixture.</i>	\$ 13.99	\$ 11.99
CRISPY CREAMY CRAB <i>Lightly Tempura coated soft shell crab, topped with our House-made, pan-seared crab cake. Served with a creamy roasted red pepper coulis and saffron cream sauce.</i>	\$ 13.99	\$ 11.99

* Create your own Light Combo Entrees

With any two Appetizers on the menu For \$ 18.99
(Combo served on One Plate) with Vegetable and Starch

Soups

		(with a Purchase of an entree)
OUR FAMOUS HOUSE MADE SNAPPER SOUP Upon Snapper Turtle Availability	Cup \$ 3.99	\$ 2.99
	Bowl \$ 5.99	\$ 3.99
MARYLAND CRAB SOUP	Cup \$ 3.99	\$ 2.99
	Bowl \$ 5.99	\$ 3.99
BAKED FRENCH ONION SOUP, GRATINÉE	Crock \$ 4.99	\$ 2.99
OUR AWARD WINNING LOBSTER-LOBSTER SOUP <i>Exotic Lobster mushrooms simmered in a creamy lobster broth</i>	Cup \$ 4.99	\$ 2.99
	Bowl \$ 7.99	\$ 5.99

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Salads

CLASSIC SPINACH	\$ 3.99
<i>Tender spinach, hard boiled eggs, sliced mushrooms, red onions, tomatoes, crispy bacon, cucumbers and home-made seasoned croutons.</i>	
HOUSE SALAD	\$ 3.25
<i>A medley of crisp baby field greens, topped with Julienne garden vegetables, tomatoes, cucumbers and ripe olives.</i>	
MANDARIN SALAD	\$ 3.99
<i>Mixed field greens tossed with Mandarin oranges, walnuts and orange Balsamic vinaigrette dressing.</i>	
HEARTS OF ROMAINE with DILL	\$ 3.99
<i>Hearts of romaine topped with cucumbers, red onions, roasted red peppers, and seasoned croutons. Served with a dill vinaigrette.</i>	
CAESAR SALAD	\$ 4.99
<i>Traditional Caesar salad with Asiago cheese and seasoned croutons.</i>	
GREEK SPINACH SALAD	\$ 5.99
<i>Sundried cranberries, crisp bacon, feta cheese, kalamata olives, red onions, roasted red peppers and hard boiled eggs.</i>	
MEDITERRANEAN SALAD	\$ 5.99
<i>Cucumbers, red onions, tomatoes, peppers, Kalamata olives and seasonings. Garnished with Feta cheese, croutons and a classic oregano vinaigrette.</i>	
FRESH MOZZARELLA AND BEEFSTEAK TOMATO SALAD	\$ 5.99
<i>Sliced fresh mozzarella cheese and juicy tomatoes garnished with red onions and oregano finished with a basil vinaigrette.</i>	

Light Salad Entrées

Includes a Bowl of Home-made Soup

PARMESAN ENCRUSTED CHICKEN BREAST	\$ 15.99
<i>Over a classic spinach salad.</i>	
SALT AND PEPPER CALAMARI	\$ 15.99
<i>Over hearts of Romaine with dill salad.</i>	
SEASONED GRILLED CHICKEN BREAST	\$ 15.99
<i>Over Greek spinach salad.</i>	
BAKED SALMON WITH MEDITERRANEAN SEASONING	\$ 15.99
<i>Over Mediterranean salad.</i>	
SESAME TERIYAKI GLAZED SALMON	\$ 15.99
<i>Over our popular Mandarin orange salad.</i>	
GRILLED PEPPERCORN AHI TUNA	\$ 16.99
<i>Over large House salad, served with a Raspberry vinaigrette</i>	
PAN-SEARED CRAB CAKE or PRINCESS-CUT PRIME RIB	\$ 16.99
<i>Over our tossed-to-order Caesar salad.</i>	

Dressings

- ROQUEFORT • RUSSIAN • BLACK PEPPERCORN RANCH •
- RASPBERRY VINAIGRETTE • HOUSE CAESAR VINAIGRETTE •
- AGED BALSAMIC VINEGAR & EXTRA VIRGIN OLIVE OIL •

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Family Night Menu

Sunday thru Thursday

All Entrees will be served with our Vegetable and Potato du Jour.

\$2.00 Off all Appetizers and Bowls of Soup

\$14.99

Pasta & Vegetarian

SPINACH DUMPLINGS

Seven Oriental style dumplings, pan-seared and served over a bed of sautéed Spinach and Shiitake mushrooms, served with a Mango Chutney Sauce.

VEGETARIAN PLATTER

Three vegetarian raviolis, grilled vegetables, sautéed Fresh spinach, portobella mushroom stuffed with spinach and Feta cheese gratinée, fresh steamed seasoned vegetables and starch of the day.

TORTELLINI CARBONARA

Fresh cheese filled tri-color pasta rings with diced Bacon, peppers, onions, and garlic enriched with white wine and finished with an Asiago Cream Sauce.

FETTUCCINE ALFREDO FLORENTINE

Classic cream sauce with roasted garlic, sautéed spinach and imported cheeses.

PORTABELLA NAPOLEON

Grilled garden vegetables layered with Mozzarella cheese, served with a mushroom risotto and roasted red pepper sauce.

VEGETABLE RAVIOLIS

Six vegetable raviolis, poached and served with grilled marinated vegetables and served with a light Chardonnay Asiago cream sauce.

Vegetables subject to change upon availability

\$16.99

MEDITERRANEAN SALMON

Fresh salmon, baked with olive oil, garlic, lemon juice and oregano, finished with a white wine cream sauce.

SEAFOOD CRÊPES

Tender shrimp, scallops and lump crabmeat enriched with a white wine Saffron cream sauce, baked in a casserole dish.

BAKED SALMON & FLOUNDER

Marinated in Mediterranean seasonings over sautéed fresh spinach and flavored with dual sauces of saffron and chardonnay cream.

BEEF TIP FORRESTIERRE MARSALA

House-roasted Prime Rib Tips and our local Mushroom Medley, served in a rich Marsala sauce over a bed of creamy mushroom risotto.

TWIN CENTER CUT RIB PORK CHOPS

Grilled twin center-cut pork rib chops, served with caramelized onions, sautéed wild mushrooms and a Jack Daniels demi-glace sauce.

PRINCESS CUT PRIME RIB

With horseradish mousse and au jus.

CHICKEN MARSALA with LOCAL MUSHROOMS

Tender breast of chicken lightly floured and sautéed with roasted garlic, shallots, and a mix of local mushrooms. Deglazed with a rich Marsala wine sauce.

CHICKEN MENDENHALL AUX POIVRES

Pan roasted boneless chicken breast, sauteed with Shiitake mushrooms and roasted shallots, deglazed with Brandy, finished with a tri-color peppercorn and Dijon mustard reduction.



Family Night Menu

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All Entrees will be served with our Vegetable and Potato du Jour.

\$2.00 Off all Appetizers and Bowls of Soup

\$18.99

PORCHINI DUSTED PAN SEARED SCALLOPS

Five tender scallops with a timbale of a wild mushroom risotto and a red bell pepper sauce.

FILET OF SALMON & FLOUNDER ROULADES

Fresh salmon and flounder stuffed with our Crabmeat Imperial, finished with a creamy saffron sauce.

TWIN PRAWNS STUFFED

with CRABMEAT IMPERIAL

Two large prawns overstuffed with our perfectly seasoned crabmeat Imperial mixture.

GRILLED AHI TUNA with SHRIMP and SCALLOP SESAME

Glazed with a toasted sesame Teriyaki sauce over a bed of shiitake mushrooms and sautéed fresh spinach.

QUEEN CUT PRIME RIB OF BEEF

With horseradish mousse and au jus.

PRIME RIB STROGANOFF

Tender Prime rib paired with a medley of local mushrooms and caramelized onions, enriched with a demi glacé and a touch of sour cream, tossed with fresh fettuccini pasta.

CHICKEN OSCAR

Chicken breast sautéed with crabmeat and asparagus, deglazed with white wine and served with a Saffron cream sauce.

ALL LIGHT COMBO ENTREES

Create your own Entree from our Appetizer Section

\$20.99

ASIAN TRIO

Our grilled Ahi tuna with shrimp and scallop sesame entree accompanied with three shrimp dumplings, served with a sweet and spicy Chili sauce and a sesame Teriyaki glaze.

CHILEAN SEABASS

Boneless Chilean seabass, accompanied with crabmeat imperial wrapped in a flaky pastry, baked to perfection, and served on a pool of lobster and saffron cream sauce. (Upon Availability)

HOUSE-MADE CRABMEAT IMPERIAL MENDENHALL

An artful blend of house-made crab Imperial, herbs and spices. Baked to a golden brown.

KING CUT PRIME RIB OF BEEF

With horseradish mousse and au jus.

GRILLED DEL MONICO STEAK MONTREAL

12 oz. hand cut and seasoned with Montreal Steak Seasoning, served with caramelized Onions and local mushrooms. Served with a Bourbon demi glacé sauce.

MARINATED ROASTED DUCK

A half duck perfectly roasted and served with a trio of sauces: Mango Chutney, sweet Thai Chili sauce and Honey Sesame Teriyaki.

FLOUNDER IMPERIAL

Roulade of flounder, generously stuffed with our famous crab Imperial and asparagus mixture, finished with a white wine Saffron cream sauce.

SEAFOOD AND DUMPLING SAMPLER

Grilled Ahi Tuna Teriyaki, soft shell crab Tempura and an assortment of Spinach and Shrimp Dumplings, served with Sweet Chili and Mango Sauces.



Family Night Menu

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\$2.00 Off all Appetizers and Bowls of Soup

\$23.99

House Specialties

CENTER CUT FILET MIGNON

served with a confit of red onions, local mushroom ragout and served with a rich bordelaise sauce.

NEW YORK STRIP STEAK

10 oz. grilled New York strip steak over creamy exotic mushroom risotto, a Bourbon demi glacé and wilted baby spinach greens.

TENDERLOIN EN CROUTE MENDENHALL

8 oz. center cut of beef tenderloin topped with mushroom duxelle and smoked Cheddar cheese, wrapped in puff pastry and baked, Served with local mushroom bordelaise.

CENTER CUT LOIN LAMB CHOPS

Three 4 ounce U.S. PRIME loin lamb chops, served with a minted demi-glacé and brandied peach chutney.

THREE FROM THE SEA

Porcini dusted and seared Sea scallops, house-made crab cake, grilled sesame Teriyaki Ahi tuna, over sauteed spinach and mushrooms, served with twin roasted red pepper and mango chutney sauces.

CRAB CAKES

Two house-made lump crab cakes, pan-seared enriched with a roasted red pepper sauce over a bed of sautéed spinach and mushroom risotto.

Chef Specialties

BAKED STUFFED ROCK LOBSTER TAIL

6 oz. Rock Lobster Tail Stuffed with a Crab Imperial

\$28.99

BAKED TWIN ROCK LOBSTER TAILS

Two 6 oz. Rock Lobster Tails Served with Drawn Butter

\$31.99

SURF N TURF

8 oz. Centercut Filet Mignon served with Carmelized Onions and Mushrooms with a Rich Bordelaise Sauce

with a Stuffed Shrimp \$28.99

with 6 oz. Rock Lobster Tail \$31.99