



This Guy is Determined to Become Your Favorite Chef

Meet Pete Gialias, *new chef and new owner* of the Logan Inn. He's the man behind the stove who writes the menus and concocts the recipes. He comes with credentials, experience, and the determination to serve every dish you order as if he were cooking for his own family.

Serving drinks, lunch, and dinner every day year round.

Logan Inn

Circa 1722

Serving Kobe Beef!

Dine Splendidly Rest Luxuriously

Ten West Ferry Street, New Hope, PA 215.862.2300

www.loganinn.com Parking ~ free while you dine

THE LOGAN INN

Civility awaits you upon entering The Logan Inn at the corner of Ferry and Main Streets in the borough of New Hope. Originally established in 1727, the inn is one of the country's oldest and continuously operating inns in Bucks County. Back in the day of our founding fathers and mothers one would have paid The Ferry Tavern a visit as John Wells, a true founding father of the New Hope community, owned it. Fast forward a century to February 22, 1828 on General George Washington's birthday, the tavern was renamed The Logan Inn and has remained ever since.

Today the Gialias family, a father and son team, Pete and Nick have the distinct privilege as innkeepers to the only hostelry in the National Register of Historic Places. Both are thoroughly invested in the business of hospitality and historic inns. Pete Gialias serves as the inn's executive chef and brings close to three decades of culinary excellence to his guests and menus. Chef Gialias has one basic principle: quality, quality, quality and everything else is a result of this belief. It was two years ago this October when Gialias sat on the porch of the inn as rain trickled through the awning and as water splashed to the porch like a blessing, and he decided he was going to purchase and revamp yet another historical hotel. Another? Yes the Gialias family also owns and operates The Clinton House in Clinton, New Jersey, known for its fine food and lodging too. Newer to the business, but no stranger to strong work ethics, Nick holds two master degrees from Carnegie Mellon University. His extensive education has translated very well from a business standpoint as innkeeper and restaurateur. Nick has a clear-sighted vision for the inn and the lucky ones will be the guests who reap the benefits of the Gialias'

continued efforts to preserve the legacy of this majestic landmark. Additionally, there is some inherited intuition at work as well from his father, Pete. But together they are poised to deliver a world class experience with Old World charm to their guests.

The inn celebrates several different types of menus and dining rooms to choose from. The porch and patio bar is by far the absolute best place for people watching in New Hope. The good news is you can now enjoy deliciously prepared food while you're doing it, day or night. Guests can enjoy a bistro style menu at the patio bar and lounge area or embrace the sophistication of the lunch and dinner menu served on the porch. Most recently Chef Gialias has created a 6-course wine-paired tasting menu (\$100/per person), being offered bi-monthly the second Friday of the month. The delicacies and libations of Greece were offered in September and the hearty fall flavors of Germany will be featured on the November tasting menu. Guests throughout the month may opt to have a pared down 4-course menu (\$45/person) and include the wine selected for the tasting menu (additional \$25/person) as well. The menu, just like the inn, has timeless offerings. Signature appetizers include a **smoked fish platter** for two (\$23) and Chef Gialias' **stuffed clams** (not casino or deviled, stuffed!), which were a creative solution for a very picky customer once upon another establishment. The salads are not your garden-variety salads, instead they are very substantial and easily enjoyed as a main course. No matter what you are craving upon your visit or stay at The Logan Inn, the rich and silky **snapper soup** is a must have for lunch or dinner. It is one of the best snapper soups on the Eastern seaboard, bar none. Don't forget the sherry!

From the Sea, From the Land and Inn Favorites define the entrée selection such as an East meets West offering of surf and turf with **pork tenderloin and shrimp tempura** served with toasted noodles and a pineapple Szechwan sauce. Oven roasted **prime rib of beef**, an old school classic is steadily regaining popularity with the diners as demands for this perfectly prepared standing rib roast is on the rise. Center-cut, medium rare...melts in your mouth good! In addition to the core dinner menu, there are nightly dinner specials created with seasonal ingredients and local produce. The Logan Inn proudly grows its own basil, oregano, rosemary, thyme, peppers and tomatoes. Organic and sustainability side by side with historical significance right in the heart of New Hope.

Immediately off of the main entrance on Ferry Street is the tavern and Fireside Room, along with a very beautifully appointed reception area that welcomes lodging guests from near and far. The Fireside Room (seats 60) is casually elegant and ideal for special occasions, from bridal showers to marking a milestone birthday. There's even a smaller more intimate private room off of the Fireside Room perfect for small dinner parties or a wedding ceremony.

The fall season beckons romantic thoughts of nature's autumnal mosaic along the Delaware River, and for anyone who has witnessed this breathtaking vision during the fall foliage, a weekend at The Logan Inn will only elevate the magic of your visit to New Hope. Especially, with stay-cations in style for those who are in search of a getaway minus the airport aggravation, baggage charges, and long term parking fees—The Logan Inn is a treat of a retreat. There are sixteen exquisite rooms to slumber down in and awake to the tranquility of this riverside town. Rooms are a great value, especially considering all of the amenities the inn has to offer. For more information and historical facts about The Logan Inn, visit www.loganinn.com and take a virtual tour, peruse the menu or make a reservation for a stay or a meal.-KC