

Easter Brunch at Brandywine Prime 2017-10am-3pm

Brandywine Prime Brunch is \$19.95 includes the buffet listed below and 1 entree from the kitchen. Kids 12 and under are \$10.95, kid's menu below for those 4 and under. Kid's cups available, just ask. Beverages are not included.

• **Soups & Salads**

Soup of the Day

Seasonal Mixed Greens

Honey crisp apple, blue veined cheddar, candied walnuts, and apple cider-strawberry vinaigrette

Romaine Salad

Chopped romaine, Reggiano cheese, garlic laced vinaigrette

Orzo Pasta Salad-Shaved brussels sprouts, butternut

Squash, honey, ginger, cider vinaigrette

• **Sweets**

Mini crème brûlée, chocolate strawberries, mini cheese cakes, cookies, seasonal treats, chocolate bread pudding, chocolate mousse cups, mini carrot cakes, brownies

• **Fresh berries and Tropical Fruit**

• **Cheese Board**-imported and domestic artisan cheeses

• **Charcuterie Display**-Freshly sliced Prosciutto di Parma, mortadella, soppressata

• **Smoked Salmon**

Cream cheese, capers, red onion, fresh bagels

• **Shrimp Cocktail**

From the Kitchen

• **Lancaster County Eggs- Egg whites available upon request**

With your choice of either Hickory smoked Bacon (2) French country sausage (1) Fried scrapple (1)

Classic Eggs Benedict, Hollandaise sauce and home fries

3-egg Steakhouse Omelet-chopped ribeye, caramelized onions, local Round Top Farm cheddar

3-egg Spring Omelet-local asparagus, Round Top Farm feta, baby spinach, home fries

Crab and Leek Quiche-tomato confit, home fries

• **From the Griddle-served with Ridge Valley Farms Maple Syrup**

With your choice of either Hickory smoked Bacon French country sausage Fried scrapple

House Made Belgium Waffle-Powdered sugar, butter pecan ice cream

Spring Strawberry Crepe-ripe strawberries, Nutella, whipped cream, chocolate sauce

Chocolate Chip Brioche French Toast- whipped maple syrup butter, powdered sugar

• **From the Grill-**

French Dip Panini-Shaved prime rib, melted gruyere, onions, horseradish aioli, au jus, home fries

Free Range Chicken Salad-toasted nuts, sun-dried cherry aioli, house baked buttery croissant, home fries

Vegan Entrée-egg free penne pasta with house made marinara sauce

Kids 5 and Under

Pancakes, short stack, plain or chocolate chip-\$3.95

2-eggs Scrambled, with home fries-\$3.95

Additional items are available for an extra charge!

+\$18 for the Filet MP-Oysters \$10 for the Crab Cake

Raw Oysters on the Half Shell-Shucked to order, cucumber mignonette

Grilled 8 oz. Center Cut Filet Mignon, salt roasted warm fingerling potato and haricot vert with tarragon mustard, BP steak sauce

6 oz. Crab Cake, broiled, with salt roasted warm fingerling potato and haricot vert with tarragon mustard, lemon caper aioli