

EASTER at Brandywine Prime

Brunch-10am-3pm.

Brandywine Prime Easter Brunch is **\$32** includes the buffet listed below and 1 entree from the kitchen.

Kid's 12 and under are \$16 unless they order From the Kitchen-Adults.

kid's menu below for those 5 or younger. Kid's cups available, just ask.

Beverages, tax and gratuity are not included.

• **Soups & Salads**

Soup of the Day

Seasonal Mixed Greens

Red grapes, Maytag blue cheese, candied nuts,
Dark balsamic vinaigrette

Romaine Salad

Chopped romaine, Reggiano cheese, garlic laced
vinaigrette

Orzo Pasta Salad-Shaved brussels sprouts, butternut
Squash, honey, ginger, cider vinaigrette

Hand rolled Spring Spinach Tortellini-sun-dried tomato
sauce

Carved Tavern Ham-spicy mustard

• **Sweets**

Mini crème Brûlée, chocolate strawberries, mini
cheese cakes, cookies, seasonal treats, seasonal bread
pudding

• **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-Adults

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

With your choice of either Hickory Smoked Bacon (2) Fried scrapple (1)

Classic Eggs Benedict, Hollandaise sauce and home fries

Crab Benedict-two poached eggs, lump crab, hollandaise, home fries

3-egg Surf and Turf Omelet-Gulf shrimp, chopped ribeye, lump crab, cheddar cheese

3-egg Spring Quiche-baby spinach, spring asparagus, goat cheese

• **From the Griddle-**

With your choice of either Hickory Smoked Bacon (2) Fried some fancy scrapple (1)

2-Spring Crepes-fresh strawberries, Nutella, topped with house made vanilla whipped cream

• **From the Grill-**

8 oz. Club Eye Steak-roasted new potatoes, shaved asparagus, BP steak sauce

Grilled Faroe Island Salmon- roasted new potatoes, shaved asparagus, Hollandaise

Fried "Free Bird" Chicken and Waffles-buttermilk fried chicken, Belgium waffle, PA maple syrup, whipped butter

Beef Short Rib "sloppy joe" Sandwich-house made BBQ sauce, side of jicama slaw, house cut fries

From the Kitchen-for kids 12 and under

With your choice of either Hickory Smoked Bacon (2) Fried scrapple (1)

3-eggs scrambled- home fries

Chocolate Chip Brioche French Toast- whipped maple syrup butter, Ridge Valley Farms maple syrup

Quarter Pound Kid's Cheeseburger-house cut fries

Kids 5 and Under

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

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