

Father's Day Brunch at Brandywine Prime

Brunch-10am-3pm.

Brandywine Prime Father's Day Brunch is \$33 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

Special Soup of the Day

Seasonal Mixed Greens

Red grapes, Rogue Valley blue cheese, candied walnuts, balsamic vinaigrette

Romaine Salad

Chopped romaine, Reggiano cheese, garlic laced dressing

Hand Rolled Tortellini-baby spinach and ricotta, sun-dried tomato sauce

Hand Cut Mushroom Ravioli-parmesan sage cream

• Mini House Made Pastries

bourbon crème Brûlée, chocolate strawberries, cheese cakes, cookies, chocolate chip bread pudding

• Fresh berries and Tropical Fruit

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

• **Charcuterie Display**-Freshly Sliced Prosciutto di Parma, mortadella, soppressata, dried chorizo, tasso ham,

• Smoked Salmon

Cream cheese, capers, red onion, fresh bagels

• Shrimp Cocktail

Orzo Pasta Salad-Shaved brussels sprouts, butternut

From the Kitchen-Adults

• Chester County Eggs- Egg whites available upon request

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

Classic Eggs Benedict, Hollandaise sauce, Canadian bacon, English muffin and home fries

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

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

3-egg Spring Quiche-spring asparagus, caramelized onions, goat cheese, tomato confit

• From the Griddle-

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

2-Spring Crepes-caramelized strawberries, Nutella, Chantilly vanilla whipped cream

• From the Grill-

8 oz. Creekstone Angus Steak-roasted new potatoes, local asparagus, au poivre steak sauce

Grilled Faroe Island Salmon- roasted new potatoes, local asparagus, Meyer lemon aioli

Fried Buttermilk Chicken and Waffles-PA maple syrup, whipped butter

Forever Braised Beef Short Ribs- roasted new potatoes, local asparagus, cabernet reduction

From the Kitchen-for kids 12 and under

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

3-eggs scrambled- home fries

Chocolate Chip Brioche French Toast- Ridge Valley maple syrup butter

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

BP Craft MOCKTAILS-\$5-Served on the rocks-red wine glass

Strawberry Lemonade-house made strawberry puree

Sun Rise-OJ, lemonade, grenadine, soda

Orange Moon-blood orange, lemonade, soda

CRAFT COCKTAILS-BP

BP Mimosas-your choice of OJ, strawberry, pomegranate-\$7

Surf and Turf Bloody- Absolut Peppar, house made mix, celery stalk, skewer of red sea salt-cream cheese wrapped raw buffalo tenderloin- and a nugget of colossal crab-mason jar-\$12