

Easter Brunch 2019 at Brandywine Prime- Sunday 10am-2:30pm (last seating)

The Brunch Buffet will be set up on the first floor only

A la carte seating will be on the second floor- see the a la carte menu

Brandywine Prime Brunch is **\$36.50** includes the buffet listed below and 1 entree from the kitchen.

Kid's 12 and under are **\$16.50** unless they order From the Kitchen-Adults or extras.

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

Beverages, tax and gratuity are not included.

Menu subject to change until 4.15.19

• **Soups & Salads**

Seasonal Soup of the Day

Seasonal Mixed Greens-red grapes, Rogue Valley blue cheese, candied nuts, dark balsamic vinaigrette

Romaine Salad-Chopped romaine, Reggiano cheese, garlic laced dressing

• **Carved Tavern Ham**

• **Spring Baby Spinach and Ricotta Tortellini**

Orzo Pasta Salad-shaved brussels sprouts, butternut squash, honey, ginger cider vinaigrette

• **Mini House Made Pastries**

bourbon crème Brûlée, chocolate strawberries, cheese cakes, cookies, 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**

From the Kitchen-Adults

• **Chester County Eggs Local Farm Raised, Free Range- Egg whites available upon request-**

Classic Eggs Benedict, Hollandaise sauce, Canadian bacon, English muffin

Crab Benedict, Hollandaise sauce, jumbo lump crab cakes, English muffin

Turf Omelet-Chopped prime rib eye, mozzarella cheese, tomato confit

3-egg Quiche-spinach, Kennett Square mushrooms, local cheddar

Baked Angry Eggs-2 free range eggs baked over spicy house made marinara, basil and Reggiano, grilled baguette

• **From the Griddle-**

Kennett Square Mushroom Tart-cremini, shiitake, maitake, triple cream brie

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

2 Crepes-local strawberries, Belgium chocolate, Chantilly vanilla whipped cream

• **Sides-Choose one side, included with your entrée above-additional sides-\$2**

2-Hickory Smoked Bacon

Local Pennsylvania Scrapple

House Made Hash Brown

• **From the Grill-served with hand cut fries**

Grilled chicken Salad, butter lettuce, apple, sun-dried cranberry mayo, pita

Grilled Braised Short Rib and Cheddar Sandwich-brioche, caramelized onions, chipotle aioli

Grilled Double Cheddar Burger-brioche bun, LTO, chef's special sauce

Grilled Faroe Island Salmon-grilled asparagus, Meyer lemon aioli (no fries)

• **Extras-**

+\$9 3 Blue Point oysters on half shell-cucumber mignonette

+\$14-Creekstone Farms 12 oz. Black Angus NY Strip Steak Frites-BP steak sauce

From the Kitchen-for kids 12 and under

• **Sides-Choose one side, included with your entrée -**

2-Hickory Smoked Bacon

Local Pennsylvania Scrapple

House Made Hash Brown

3-eggs scrambled-

Chocolate Chip French Toast - Ridge Valley maple syrup butter-

Kid's Belgium Waffle- Ridge Valley maple syrup butter-

Kids 5 and Under

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

2-eggs Scrambled-\$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

Blood Orange Spritzer-blood orange, lemonade, soda

CRAFT COCKTAILS-BP

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

Sparkling Apple Cider-12

Prosecco, pomegranate, brandy, served in a mason jar

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