

**Mother's Day 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 **\$37.5** includes the buffet listed below and 1 entree from the kitchen.

Kid's 12 and under are **\$16.5** 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 5.6.19

• **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

• **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 Strawberries 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 Mousse**  
-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

**Spicy Turf Omelet**-Wagyu beef short rib, caramelized onions, tomato confit, mozzarella, chipotle aioli

**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

**Rose Sangria-12**

Muddled grapes+oranges+basil, Bacardi+Cava rose; 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