

**Easter Brunch at Brandywine Prime- Sunday 10am-3pm(last seating)**

Brandywine Prime Brunch is **\$45** includes the buffet listed below and 1 entree from the kitchen.  
 Kid's 12 and under are **\$20** 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**

**Local Mushroom Soup**

**Maryland Style Crab Chowder**

**Seasonal Mixed Greens**-local strawberries, crumbled cheddar, candied nuts, dark balsamic

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

• **Fresh tropical fruit**

• **Vegetable Crudité with house made ranch**

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

• **Mini House Made Pastries**  
 bourbon crème Brûlée, chocolate strawberries, cheesecakes, cookies, bread pudding

• **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**

• **Carved Spiral Ham**

**Kid's Buffet Table**-mini chocolate chip muffins, mini bagels, cream cheese, mini sweet churros, kids cheese board, strawberries and whipped cream

**From the Kitchen-Adults**

• **Chester County Eggs Local Farm Raised, Free Range- Egg whites available upon request. Egg dishes come with a house made flash fried hash brown, and applewood smoked bacon**

**Kennett Square Omelet**-Local cremini, shiitake, maitake, triple cream brie

**Surf and Turf Omelet**-jumbo lump crab, chopped prime ribeye, cheddar cheese

**3-egg Spring Quiche**-baby spinach, melted leeks, shaved asparagus, and gruyere cheese

• **Surf or Turf Entrees**

**Grilled Double Cheddar Burger**-brioche bun, LTO, chef's special sauce, house cut fries

**6 oz. Center Cut Filet Mignon**- creamy mashed potatoes, haricot vert, BP sauce

**Grilled Faroe Island Salmon**- Lobster croquette, grilled asparagus, Yuzu aioli

**Twin 4 oz. Flash Fried Crab Fritters**-pesto mashed potatoes, grilled asparagus, meyer lemon aioli

**6 oz. Texas Wagyu Beef Short Ribs**-creamy mashed potatoes, haricot vert, cabernet reduction

**Fried Chicken and Waffles**-"Free Bird Farm" chicken breast, tempura batter, whipped butter, local maple syrup

**Newburg Crepes**-shrimp, lobster and bay scallops in a sherry cream sauce

**Penne Marinara**-house made sauce, roasted garlic, Reggiano cheese (vegan, without cheese)

**From the Kitchen-for kids 12 and under**

**Kids Cheeseburger**-house cut fries

**3-eggs scrambled**-with a has brown and apple wood smoked bacon

**House made kid's chicken tenders**-house cut fries

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

**Kids 5 and Under**

Pancakes, short stack, plain or chocolate chip-\$5.95

2-eggs Scrambled-\$5.95

**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 Sangria-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