

Brunch at Brandywine Prime- Sunday 10am-2pm.

Brandywine Prime Brunch is **\$22** includes the buffet listed below and 1 entree from the kitchen.
 Kid's 12 and under are **\$14** 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.

Open anytime for a private party! Private rooms available for baby showers, birthday parties, rehearsal dinners and corporate events from 10-60 guests.

• **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

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

Spanish Omelet-Iberico ham, shredded gruyere cheese, chopped herbs

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-**

Chocolate Chip French Toast- Ridge Valley maple syrup butter

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

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

2 Crepes-gala apples, caramel, Chantilly vanilla whipped cream

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

2-Hickory Smoked Bacon

Local Pennsylvania Scrapple

House Made Hash Brown

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

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

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

• **Extras-**

+MP-East Coast Oyster on half shell-cucumber mignonette

+**\$5-Crab Benedict**-served with 2 mini crab cakes in place of Canadian bacon

+**\$5-Grilled Double Cheddar Burger**-brioche bun, LTO, chef's special sauce, house cut fries

+**\$20-Creekstone Farms 12 oz. Black Angus NY Strip Steak Frites**-BP sauce

From the Kitchen-for kids 12 and under

3-eggs scrambled-with a side

Chocolate Chip French Toast - Ridge Valley maple syrup butter-with a side

Kid's Belgium Waffle- Ridge Valley maple syrup butter-with a side

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