

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

Brandywine Prime Brunch is **\$21.50** includes the buffet listed below and 1 entree from the kitchen.
Kid's 12 and under are \$13.95 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- Egg whites available upon request**

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

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

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

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

• **From the Griddle-**

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

- **Pumpkin French Toast**- Ridge Valley maple syrup butter

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

• **From the Grill-**

Free Range Chicken Salad-toasted nuts, sun-dried cherry aioli, house baked buttery croissant, home fries

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

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

• **Extras-**

+\$7-Grilled Faroe Island Salmon- roasted new potatoes, shaved asparagus, Meyer lemon aioli

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

From the Kitchen-for kids 12 and under

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

3-eggs scrambled- home fries

Pumpkin 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, 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

Blood Orange Spritzer-blood orange, lemonade, soda

CRAFT COCKTAILS-BP

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

Pumpkin Martini- Stoli vanilla, pumpkin liqueur, splash Rumchata, cinnamon-sugar rim-12

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