

Dinner M-Sat.@5pm, Sunday@4pm

Lunch Saturday@Noon-2

Sunday Brunch 10-2

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

Full-service catering available from Prime Hospitality Catering!  
Contact info; Katie@brandywineprime.com

• **Raw Bar**

<b>Tuna Tartare*</b> Avocado, soy marinated onions, tortillas, wasabi aioli	<b>15</b>
<b>Jumbo Lump Crab Cocktail*</b> Red sea salt, artisan olive oil; wakame seaweed salad	<b>15</b>
<b>Freshly Shucked Raw Oysters on the Half Shell-\$MP</b>	
<b>Fresh Texas U12 Shrimp Cocktail-per piece*</b>	<b>3.25</b>
<b>Raw Bar Sampler*</b> 6 oysters, 4 shrimp, tuna tartare, crab cocktail	<b>45</b>
<b>Local Buffalo Carpaccio</b> Raw Buffalo Run Ranch, arugula, Parma ham, roasted Shallot jam, pecorino cheese	<b>14</b>

• **Soup & Salads**

<b>Mixed Greens-</b> Red grapes, Rogue Valley blue cheese, candied nuts, dark balsamic vinaigrette	<b>8.5</b>
<b>Chopped Iceberg-</b> Tomato, cucumber, bacon, Smokey buttermilk Rogue Valley blue cheese dressing	<b>9</b>
<b>Baby Spinach Salad</b> Candied pecans, creamy goat cheese, sun-dried cranberry-Port wine vinaigrette	<b>9</b>
<b>Grilled Romaine</b> Creamy garlic dressing, Parmignano-Reggiano cheese, croutons	<b>9.5</b>
<b>Crock of French Onion Soup</b> Pain perdu, gruyere cheese	<b>10</b>

• **Appetizers**

<b>Kennett Square Mushroom Tart</b> Sautéed local mushrooms, truffle oil and micro-greens, triple cream brie	<b>12</b>
<b>Hand-rolled Shrimp Spring Rolls</b> Apricot, ginger BBQ	<b>12</b>
<b>Grilled Pacific Octopus</b> Local micro greens, avocado, salmon roe, Meyer lemon-rosemary vinaigrette	<b>15</b>

<b>House Made 3-Cheese Flatbread</b> Hand-made mozzarella, Reggiano, boursin, prosciutto, Tomato, aged balsamic	<b>13</b>
<b>Chef's Market Selection of Cheeses</b> Bayley Hazen Blue-Vermont blue veined-Ayrshire cow's milk Pleasant Ridge Reserve-WI-cow's milk, nutty, sweet, salt, sour Round Top Farm-Johnny's Clothbound Cheddar-PA-cow's milk	<b>22</b>
<b>Crispy House Made Mozzarella</b> Fire roasted tomato sauce, basil pesto	<b>10.5</b>

• **From the Steakhouse Grill\***-all steaks come with butter braised French green beans, herb butter, and BP steak sauce

<b>15 oz. Prime Pork Chop</b>	<b>32</b>	<b>12 oz. Creekstone Farms Black Angus NY Strip</b>	<b>39.5</b>
<b>8 oz. Center Cut Choice Filet Mignon</b>	<b>39.5</b>	<b>10 oz. Barrel Cut Ribeye Creekstone Farm Black Angus</b>	<b>45</b>
<b>14 oz. USDA Prime NY Strip</b>	<b>49</b>	<b>10 oz. USDA Prime Center Cut Filet Mignon</b>	<b>56</b>
<b>14 oz. Milk Fed Veal Chop</b>	<b>45</b>	<b>16 oz. USDA Prime Delmonico Ribeye</b>	<b>54</b>
		Sauce	Classic Béarnaise
			\$2

Sides

Creamy Spinach/Artichoke	8	Creamy Potato Puree	6	Sautéed Colossal Crab	16
2X Baked Potato+Sour Cream+Pancetta	7.5	Salt Crusted Plain Baked Potato	5	NOLA Blackening Spice	NC
Truffle Parmesan Fries	7.5	House Cut Crispy Fries	5.5	Duck Fat Roasted Mushrooms	8.5
Melted Dunbarton Blue Cheese	2	3-cheese Truffle Potato Gratin	7	Roasted Brussels+pancetta+mustard	8

• **Entrées**

<b>U10 Diver Scallops</b> Jumbo sea scallops, fennel confit, mushrooms, celery root, sweet Potato, smoked ham cream	<b>32</b>	<b>Pumpkin-Butternut Squash Ravioli</b> Parmesan-sage cream; pumpkin seed oil	<b>22</b>
<b>Pan Seared Atlantic Halibut</b> Roasted garlic mashed potatoes, butternut squash, chimi chiri	<b>35</b>	<b>Grilled Faroe Island Wild Salmon</b> Asparagus, salt roasted beets, pesto vinaigrette; Meyer lemon aioli	<b>26</b>
<b>6 oz. Chianti Braised Short Ribs</b> Braised baby carrots, haricot vert, cabernet reduction	<b>27</b>	<b>Skillet Roasted 10 oz. "Free Bird" Chicken Breast</b> Organic, free range, Lancaster county chicken Lentils, asparagus, cippolini onions, port wine reduction	<b>24</b>

\*Consuming raw or undercooked meat, poultry, Dairy or seafood may increase your risk of a food borne illness