

Specials-

Mondays-BYOWINE-no corkage, other night's \$7 corkage

Sunday-Prime Pair-\$45-Any salad, 12 oz. Creekstone Farms Strip, buttery jumbo lump crab+one side

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

Tuna Tartare*	15
Avocado, soy marinated onions, tortillas, wasabi aioli	
Jumbo Lump Crab Cocktail*	15
Red sea salt, artisan olive oil; wakame seaweed salad	
Freshly Shucked Raw Oysters on the Half Shell-\$MP	
Fresh Texas U12 Shrimp Cocktail*	3 ea.
Raw Bar Sampler*	45
6 oysters, 4 shrimp, tuna tartare, crab cocktail	
Local Buffalo Carpaccio	14
Raw Buffalo Run Ranch, arugula, Parma ham, roasted Shallot jam, pecorino cheese	

Kennett Square Mushroom Tart	11
Sautéed local mushrooms, truffle oil and micro-greens, triple cream brie	
Hand-rolled Shrimp Spring Rolls	12
Apricot, ginger BBQ	
Grilled Pacific Octopus	15
Local micro greens, avocado, salmon roe, Meyer lemon-rosemary vinaigrette	

• Soup & Salads

Mixed Greens-	8
Red grapes, Rogue Valley blue cheese, candied nuts, dark balsamic vinaigrette	
Chopped Iceberg- Tomato, cucumber, bacon, Smokey buttermilk Rogue Valley blue cheese dressing	9
Baby Spinach Salad	9
Candied pecans, creamy goat cheese, sun-dried cranberry-Port wine vinaigrette	
Grilled Romaine	9
Creamy garlic dressing, Parmignano-Reggiano cheese, croutons	
Crock of French Onion Soup	10
Pain perdu, gruyere cheese	

• Appetizers

House Made 3-Cheese Flatbread	13
Hand-made mozzarella, Reggiano, boursin, prosciutto, Tomato, aged balsamic	
Chef's Market Selection of Cheeses	20
Dunbarton Blue-Wisconsin blue veined cheddar-cow's milk Humboldt Fog-mold ripened-CA-goat's milk Round Top Farm-Johnny's Clothbound Cheddar-PA-cow's milk	
Crispy House Made Mozzarella	10
Fire roasted tomato sauce, basil pesto	

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

15 oz. Prime Pork Chop	30	12 oz. Creekstone Farms Black Angus NY Strip	38
8 oz. Center Cut Choice Filet Mignon	39	10 oz. Barrel Cut Ribeye Creekstone Farm Black Angus	40
14 oz. USDA Prime NY Strip	48	10 oz. USDA Prime Center Cut Filet Mignon	54
8 oz. Choice Club Eye	29	6 oz. Chianti Braised Short Ribs-cabernet reduction	25
16 oz. USDA Prime Delmonico Ribeye	MP		

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	Duck Fat Roasted Mushrooms	8.5
Melted Dunbarton Blue Cheese	2	3-cheese Truffle Potato Gratin	7	Local Asparagus Black Truffle Pecorino	8

• Entrées

6 oz. NY Strip Black Angus Steak Salad	23.95	Exotic Mushroom Ravioli	22
Iceberg, tomato, bacon, cucumber, buttermilk Rogue Valley Blue cheese dressing, tobacco onions, local hard-boiled egg		Maitake and king trumpet mushrooms, parmesan-truffle cream sauce	
U10 Diver Scallops	32	Grilled Faroe Island Wild Salmon	26
Local asparagus, foraged mushrooms, snow peas, touch of Fennel, truffled white asparagus sauce		Asparagus, salt roasted beets, pesto vinaigrette; Meyer lemon aioli	
Grilled Line Caught Atlantic Swordfish	25/37	Skillet Roasted "Free Bird" Chicken Breast	23
80z/12oz. Lemon caper aioli, haricot vert; see steakhouse grill		Organic, free range, Lancaster county chicken Lentils, asparagus, cipolini onions, port wine reduction	

Fish of the Day-

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