



Brandywine Prime

SEAFOOD & CHOPS
@ Chadds Ford Inn

Thanksgiving Buffet at Brandywine Prime
\$28.95, 10 and under \$14.95, 4 and under free
Serving 1:30-6:30pm
A la carte menu also available

Traditional Thanksgiving Buffet	
• <i>Soup & Salads</i>	
Creamy Butternut Squash Soup with Crème Fraiche Local squash, Bp seasoning	• <i>Artisan Bread from Le Bus Bakery</i> Pumpkin Nut Rolls 7-Grain Rolls Whole Grain Muffin Pumpkin Muffin Sourdough Rolls
Baby Spinach Salad Goat cheese, sun-dried cranberry vinaigrette	
Asparagus Salad Olive oil, fresh herbs, grape tomatoes, shaved Manchego	
Tuscan White Bean Salad Garlic, extra-virgin olive oil	
Romaine Hearts toasted parmesan crouton, shaved Reggiano, creamy garlic dressing	• <i>Imported and Local Cheeses</i> Imported Manchego, local goat cheese and creamy blue with red grapes and crisps
Roasted Turkey with natural pan gravy Oven roasted free range turkey With just the right seasoning	
Starches Creamy homemade mashed potatoes Creamy Sweet Potatoes Traditional Stuffing-made in house-With garlic, herbs and spices	• <i>Carved to order Prime Rib with au jus</i> Roasted in house with garlic, herb rub
Pumpkin Bread Pudding-Served Warm with vanilla whipped cream	
Mini Flourless Chocolate Cakes	
Mini Carrot Cake	
Champagne Marinated Fruit	• <i>Vegetables</i> Glazed Baby Carrots Creamed Pearl Onions Gratinéé, brioche bread House Made Cranberry Sauce
	• <i>Sweets</i> Warm Apple Crisp with vanilla whipped cream Soft House made chocolate chip cookies Chocolate Covered Strawberries

A LA CARTE MENU ALSO AVAILABLE until 7

A LA CARTE MENU ALSO AVAILABLE until 7

• **Starters**

Mixed Field Green Salad	8
Grapes, Maytag blue cheese, Bosc pears balsamic vinaigrette	
Organic Baby Spinach Salad	8
Sun-dried cranberry vinaigrette, goat cheese, red onion	

Center Cut Iceberg Wedge	8
Creamy blue cheese dressing, chopped bacon, tomato	
Classic French Onion	8
Melted gruyere, brioche toast	
Kennett Square Mushroom Tart	10.50
Sautéed local mushrooms, truffle oil and micro greens, triple cream brie	

• **From the Steakhouse Grill***-all steaks come with butter braised French green beans, herb butter, and cabernet reduction

10 oz NOLA Blackened Bistro Cut	19	14 oz Double Cut Berkshire Pork Chop	25
12 oz Angus Center Cut New York Strip	32	10 oz Barrel Cut Rib Eye	36
16 oz Bone-in Cowboy Steak	27	8 oz Center Cut Angus Filet Mignon	31
16 oz Grass Fed Center Cut New York Strip	39	8 oz Center Cut Prime Sirloin	21
12 oz Center Cut Prime Hereford Delmonico	34		

Sauces

"BP" Au Poivre	2	Warm Blue Cheese Crumble	2
Classic Béarnaise	2	Salt Crusted Idaho Baked Potato	5
		Creamy Potato Puree	5

Sides

Glazed Asparagus with Béarnaise	7
Maine Lobster Potato Puree	9

Chesapeake Style Crab Cakes	25
Rustic country smashed potatoes, English peas, frizzled leeks, Old Bay remoulade	

• **Entrées**

Seasonal Fresh Fish *	MP
------------------------------	-----------

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