

Mother's Day Brunch at Brandywine Prime

Brunch-10am-3pm.

Brandywine Prime Mother's Day Brunch is **\$33** includes the buffet listed below and 1 entree from the kitchen.

Kid's 12 and under are \$16 unless they order From the Kitchen-Adults.

kid's menu below for those 5 or younger. Kid's cups available, just ask.

Beverages, tax and gratuity are not included.

• **Soups & Salads**

Manhattan Style Crab Chowder

Seasonal Mixed Greens

Red grapes, Rogue Valley blue cheese, candied walnuts, balsamic vinaigrette

Romaine Salad

Chopped romaine, Reggiano cheese, garlic laced dressing

Orzo Pasta Salad-Shaved brussels sprouts, butternut

Squash, honey, ginger, cider vinaigrette

Hand Rolled Tortellini-baby spinach and ricotta, sun-dried tomato sauce

Hand Cut Mushroom Ravioli-parmesan sage cream

• **Mini House Made Pastries**

bourbon crème Brûlée, chocolate strawberries, cheese cakes, cookies, chocolate chip 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

Crab Benedict-two poached eggs, lump crab, hollandaise, English muffin, home fries

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

3-egg Spring Quiche-spring asparagus, caramelized onions, goat cheese, tomato confit

• **From the Griddle**-

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

2-Spring Crepes-caramelized strawberries, Nutella, Chantilly vanilla whipped cream

• **From the Grill**-

8 oz. Creekstone Angus Steak-roasted new potatoes, shaved asparagus, au poivre steak sauce

Grilled Faroe Island Salmon- roasted new potatoes, shaved asparagus, Hollandaise

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

Forever Braised Beef Short Ribs- roasted new potatoes, shaved asparagus, cabernet reduction

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

Chocolate Chip Brioche French Toast- Ridge Valley maple syrup butter

Quarter Pound Kid's Cheeseburger-house cut fries

Kids 5 and Under

Pancakes, short stack, plain or chocolate chip-\$3.95

2-eggs Scrambled, with home fries-\$3.95