

Mother's Day Brunch 2019 at Brandywine Prime- Sunday 10am-2:30pm (last seating)

The Brunch Buffet will be set up on the first floor only

A la carte seating will be on the second floor- see the a la carte menu

Brandywine Prime Brunch is **\$38.5** includes the buffet listed below and 1 entree from the kitchen.

Kid's 12 and under are **\$16.5** 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.

Menu subject to change until 5.6.19

• **Soups & Salads**

Seasonal Soup of the Day

Seasonal Mixed Greens-local

strawberries, goat cheese, candied nuts, dark balsamic vinaigrette

Romaine Salad-Chopped romaine, Reggiano cheese, garlic laced dressing

• **Spring Baby Spinach and Ricotta Tortellini**

Orzo Pasta Salad-honey, ginger cider vinaigrette

• **Mini House Made Pastries**

bourbon crème Brûlée, chocolate strawberries, cheese cakes, cookies, bread pudding

• **Fresh Strawberries 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 Local Farm Raised, Free Range- Egg whites available upon request-**

• **Sides-Choose one side, included with your entrée above-additional sides-\$2**

2-Hickory Smoked Bacon

Local Pennsylvania Scrapple

House Made Hash Brown

Classic Eggs Benedict, Hollandaise sauce, Canadian bacon, English muffin

Crab Benedict, Hollandaise sauce, jumbo lump crab cakes, English muffin

Surf and Turf Omelet-marinated tomato, gulf shrimp, chopped prime rib eye, cheddar cheese

3-egg Quiche-local asparagus, melted leeks and gruyere cheese

Baked Angry Eggs-2 free range eggs baked over spicy house made marinara, basil and Reggiano, grilled baguette

• **From the Griddle-**

Kennett Square Mushroom Tart-cremini, shiitake, maitake, triple cream brie

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

2 Crepes-local strawberries, Belgium chocolate, Chantilly vanilla whipped cream

• **From the Grill-served with hand cut fries**

Grilled chicken Salad, butter lettuce, apple, sun-dried cranberry mayo, pita

Grilled Braised Short Rib and Cheddar Sandwich-brioche, caramelized onions, chipotle aioli

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

Grilled Faroe Island Salmon-grilled asparagus, Meyer lemon aioli (no fries)

• **Extras-**

+\$9 3 Blue Point oysters on half shell-cucumber mignonette

+\$14-Creekstone Farms 12 oz. Black Angus NY Strip Steak Frites-BP steak sauce

From the Kitchen-for kids 12 and under

• **Sides-Choose one side, included with your entrée –**

2-Hickory Smoked Bacon

Local Pennsylvania Scrapple

House Made Hash Brown

3-eggs scrambled-

Chocolate Chip French Toast - Ridge Valley maple syrup butter-

Kid's Belgium Waffle- Ridge Valley maple syrup butter-

Kids 5 and Under

½ Belgium Waffle-\$3.95

2-eggs Scrambled-\$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

Rose Sangria-12

Muddled grapes+oranges+basil, Bacardi+Cava rose; mason jar

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