

**Brandywine Prime Thanksgiving**  
**Thursday, November 26, 2020**  
**Limited A la Carte Menu**  
 Serving starting at 1pm-7pm (last seating)

Private room available-for parties of 12 or less  
 1pm-4pm and 5pm-8pm

**• Soup & Salads**

- Fall Organic House Salad** **9**  
 Field greens, honey crisp apple, artisan cheddar cheese, candied nuts, dark balsamic vinaigrette
- Chopped Iceberg**-Tomato, cucumber, bacon, **9**  
 Smokey buttermilk Rogue Valley blue cheese dressing
- Grilled Romaine** **11**  
 Creamy Caesar dressing with Meadow View Farm eggs, Parmigiano-Reggiano cheese, brioche croutons
- Creamy Kennett Square Mushroom Soup** **9**
- Fall Butternut Squash and Pumpkin Bisque** **9**

**•For the Table**

- Chef's Market Selection of Cheeses** **22**  
 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
- House Made 3-Cheese Flatbread** **13**  
 Hand-made mozzarella, Reggiano, boursin, prosciutto, Tomato, aged balsamic
- Gulf Shrimp Spring Rolls-** spicy chipotle sauce **12**

**• Raw Bar**

- Jumbo Lump Crab Cocktail**-Red sea salt, artisan olive oil; wakame seaweed **15**
- Blue Point Oysters**-NY-mild-high salt-\$3 per
- Fresh Texas U12 Shrimp Cocktail-per piece\*-3.50**

**•Appetizers**

- Kennett Square Mushroom Tart** **12**  
 Sautéed local mushrooms, truffle oil and micro-greens, triple cream brie
- Crispy House Made Mozzarella** **10.5**  
 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

<b>12 oz. Certified Angus NY Strip</b>	<b>39</b>	<b>16 oz. USDA Prime Delmonico Ribeye</b>	<b>55</b>
<b>8 oz. Center Cut Choice Filet Mignon</b>	<b>42</b>	<b>10. oz. USDA Prime Filet Mignon</b>	<b>54</b>
<b>14 oz. USDA Prime NY Strip</b>	<b>52</b>	<b>16 oz. USDA Prime Short Bone Ribeye</b>	<b>45</b>

Creamy potato puree-5	House cut crispy fries-6	Cast iron creamed spinach	8
Crispy brussels sprouts with pancetta-8	Truffle parmesan fries-8	Bearnaise aioli	2
Bacon fat local mushrooms-8.5	Lobster creamed corn-15		

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

**SURF**

- Grilled Faroe Island Wild Salmon** **25**  
 French green beans, salt roasted beets, pesto vinaigrette, Meyer lemon aioli
- Lobster Ravioli** **29**  
 House made ravioli, summer vegetable confit, leek, garlic puree, tomato-basil nage, chorizo sausage

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**GARDEN**

- Pumpkin+Potato Gnocchi** **22**  
 Roasted squash and parsnips, arugula-pistachio pesto (Vegan and GF)