



@ BRANDYWINE PRIME

Bar & Tavern Room only

Mon – Thu 5^P to 10^P

Fri – Sat 5^P to 12^a

Sun 3^P to 9^P

● **BEFORE BURGERS**

(split salads available)

- mixed field green salad** 8
grapes, maytag blue cheese, balsamic vinaigrette
- 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 soup** 8
- pan fried fresh mozzarella** 8
house made mozzarella with house made marinara
- crispy potato skins** 7
sour cream and bacon
- short rib nachos** 11.⁹⁵
Forever braised, tomato, lettuce, black beans and cheddar cheese
- tempura onion rings** 7
horseradish aioli dipping sauce
- steak house spinach dip** 8.⁹⁵
creamy melted point reyes blue, baby spinach, house made crisps
- kennett square mushroom tart** 10.⁵⁰
truffle oil, triple cream brie

● **RAW BAR**

- on the ½ shell*** MP ^{ea}
(always at least 3 in house)
 - malpeque - ri • blue point - ny
 - moonstone - ri • pemaquid - me
 - salt aire - pei • wellfleet - ma
 - wianno - ma • beau soleil - nb
 - summerside - pei
- jumbo lump crab cocktail** 15
- jumbo shrimp cocktail*** 2.⁹⁵ ^{ea}
- raw bar sampler** 39
6 oysters, 3 shrimp, 8 mussels, 4 little necks, crab
- ahi tuna tartare** 13
crushed avocado, soy marinated onions, fried tortillas
- prime filet tartare*** 12
crostini, classic garnishes, parmesan cup

● **DESSERTS**

- Warm Apple/Cranberry Strudel** 8
Candied nuts, salted caramel, vanilla laced whipped cream
- Apple/Cinnamon Belgium Waffle** 9
Vermont maple syrup ice cream, salted caramel sauce
- Pumpkin Bread Pudding** 8
Spiced crème Anglaise, vanilla laced whipped cream
- Vanilla Bean Crème Brûlée** 8
Nutty biscotti
- Chocolate Lava Cake** 8
Warm molten center, vanilla gelato
- House Made Gelato & Sorbet** 7
- BP Cheese Plate** 12
Enoki mushroom confit, berry compote, grapes and nuts
- The BP Sampler** 20
Any three desserts of your choice BP Cheese Plate not included

● **HAPPY HOUR SPECIALS**

Friday 5-7pm (Unless otherwise noted)

- Prime Time Monday**
Half price nachos
\$3 draft beers
- \$2 Tuesdays**
\$2 domestic drafts and bottles
\$2 Italian pear martinis
\$2 mini crab cakes
\$2 Shrimp tempura
- Raw Bar Wednesdays** until 8^{pm}
\$1 freshly shucked oysters, little neck clams,
\$5 ahi tuna sashimi
\$5 smoked salmon carpaccio
\$3 draft beers
\$5 house red and white wines-
- Burger Bar Thursdays** until 8^{pm}
½ Price bottles of wine
\$3 fall apple martini
\$2 sliders – crab cake, short rib or battlefield
- Burger Friday** all night
½ Price Best of Philly burger
½ Price Battlefield burger

● **BURGERS**

all burgers are served on a Le Bus brioche bun, with fries, lettuce, tomato and red onion

- crab cake blt burger** 14.⁹⁵
quarter pound crab cake, old bay remoulade
- battlefield burger** 12.⁹⁵
8oz, maytag blue cheese, bacon
- best of philly bp burger** 12
caramelized onions, mushrooms and jack cheese
- shetland farms turkey** 12.⁵⁰
crushed avocado, bacon and jack cheese
- american kobe burger** 13.⁹⁵
rare to medium only, ½ pound, cheddar, caramelized onions
- portabella burger** 9.⁵⁰
grilled, with crushed avocado, manchego cheese and herb mayo
-- Substitute grilled free range chicken for portabella – \$2

- saku tuna club** 13.⁹⁵
¼ pound pan seared saku tuna, wasabi mayo, bacon, arugula, sliced avocado, foccacia

- forever braised bbq short rib sandwich** 12.⁵⁰
pulled beef short rib with house made cole slaw with parmesan truffle fries

- french dip** 11.⁹⁵
sliced prime rib, melted provolone french baguette, au jus, truffle parmesan fries

- prime rib sandwich** 12.⁹⁵
thinly sliced in house roasted prime rib, mushrooms, onions, melted gruyere, brioche bun, au jus

- steak house salad** 16.⁹⁵
field greens, blue cheese, red grapes, 8 oz. sirloin cooked to order topped with caramelized onions

- black and blue pizza** 14.⁹⁵
roma tomatoes, applewood smoked bacon, buttermilk blue cheese, red wine reduction

*CONSUMING RAW OR UNDER COOKED MEAT, POULTRY, DAIRY OR SEAFOOD MAY INCREASE YOUR RISK OF A FOOD BORNE ILLNESS



• SPECIALTY DRINKS

for folks 21 and older

- Italian Pear Martini** 8
Absolut pear, pear puree, limoncello, BP foam
- Steakhouse Martini** 10
Almost frozen kettle one, skewer of prime filet, Cream cheese, Hawaiian sea salt, Maytag blue cheese olive
- Prime Martini** 9
Hendrick's gin, whisper of dry vermouth, Maytag blue cheese Stuffed olives

- St. Germain Spritzer** 8
Topped with Gruet sparkling wine, orange juice
- Pomegranate Mojito** 8
Mint, Bacardi, splash of fresh juice
- Fall Apple Martini** 9
Van Gogh wild apple vodka, simple syrup, green apple syrup Passion fruit foam
- Bistro Cappuccino** 8.50
Over-sized, with Kahlua and Baileys, shaved chocolate

• WINE BY THE GLASS

SPARKLING

- Gruet Brut** NV New Mexico 10

WHITE WINE 6oz pour

- Pinot Grigio** 8
Lagaria 2010 Italy
Light, crisp and clean
- Muscadet Sevre et Maine** 7.5
Fromato 2008 Loire
Bone dry, steely crispness; perfect for oysters
- Sauvignon Blanc** 8
Petite Paris 2009 Bordeaux
Crisp mineral notes, vibrant, stone fruits and a clean finish
- Bistro House White** 7.5
2010 Gascogne, France
Light to medium-bodied, dry with a steely crispness
- Riesling Sweet** 8.5
Urban 2009 Mosel
Light to medium-bodied with good acidity and a sweet finish
- Viognier,** 9
Paradocx 2010 Pennsylvania
Medium-bodied; peaches and cream
- Chardonnay** 10
Clos Julien 2009 Arroyo Grande Valley
Medium-bodied, lightly oaked with a hint of spice and apple

RED WINE 6oz pour, oversized glass

- Prime House Red** 7
Madiran, Lafite Teston 2009 France
Medium to full-bodied, with plenty of grip in the finish
- Merlot** 9
Avalon Napa 2009
Medium-bodied, black berry and chocolate
- Cabernet Sauvignon** 7.5
Carlidge and Browne 2009 California
Good grip, currants and dark berry fruit
- Zinfandel** 7.5
Peachy Canyon 2009 Paso Robles
Smokey, medium-bodied, firm and juicy
- Pinot Noir** 11
Montoya Monterey 2009
More like Burgundy than Ca. with flavors of raspberry and black cherry
- Syrah** 9
Truchard Sonoma 2008
Black cherry fruit, spiced black pepper
- Malbec** 10
Fabre Montmayou Mendoza 2009 Arg
Dense dark fruits, berries slowly revealing tarry earth and exotic spices
- Cabernet Sauvignon** 12
Montoya Napa 2007
Full-bodied with ripe black currants, dark fruit, spice and smoke

• PINTS OF DRAFT BEER

- Yuengling** Lager-PA 4.50
- Coors Light** CO 4
- Stella Artois** Belgium 6
- Twin Lakes** Pale Ale-DE 6
Medium-bodied and hoppy

- Sam Adams** Seasonal Ale-MA 6
- Dogfish Head** 60 Minute IPA-DE 6.50
Hoppy, powerful and balanced
- Yards** Brawler 6
Malty, English style bitter ale
- Blue Moon** CO 6
Belgian style wheat, with an orange citrus note

• BOTTLED BEER

- Amstel Light** 5
- Miller Lite** 4
- Corona** 5
- Corona Light** 5
- Bud** 3.75
- Michelob Ultra** 4.5
- Sam Smith** 7.75
Organic Summer Lager-England
- Sam Smith** Organic Ale 7.75
- Victory** Prima Pils-PA 4.50
- Stoudt's** American Pale Ale 5
- Allagash** White-Portland, ME 7.50
Belgium style wheat beer
- Sierra Nevada** Seasonal 6
- Abita** Turbo Dog Seasonal-LA 6.50
Malty spice, medium to full with an easy finish

- Victory** Hop Devil-PA 5
Punch of whole flower hops
- Lindeman's Framboise** Belgium 12
Sparkling clean, raspberry notes, rich and fruity
- Saison Dupont** Belgium 10
- Chimay** Red Label-Belgium 11
Bottle conditioned, malty, rich
- Duvel** Belgium 10
Bottle conditioned, rich, full-bodied
- Dogfish Head** Seasonal-DE 7
- Guinness** Pub Draft Can 6
- Dogfish Head** 750ml-DE 18
- Ommegang** Chocolate Indulgence 750ml-NY 15
- Flying Fish** 15
Exit 6 Wallonian Rye 750ml-NJ
Belgium style ale-citrus, spicy notes
- Kaliber** NA 5