

## We Cater

A FRESH approach to catering for:

- Corporate Functions
- Private Celebrations
- Fund Raising Events

Think of Bistro to Go for Really Good Food you can pick up for home, office or off-premises including:

- Office presentations
- Open houses
- Wedding showers
- House parties

Invite Bistro To Go to your next party

**610.388.8089**



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**BrandywinePrime**  
SEAFOOD & CHOPS  
@ Chadds Ford Inn

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DeepBlueBarandGrill.com  
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# bistro<sup>to go</sup>

Pick up meals for the office or family packaged to go or made to order. Select dishes from our menu like our stone hearth baked pizzas or choose from the delicious preparations in our display cases.

Call ahead  
to place your order:

610.388.8088

**610.388.8089**

www.BrandywinePrime.com  
www.BistroOnTheBrandywine.com

1623 Baltimore Pike  
(rte 1 and 100)  
Chadds Ford, PA 19317

## Made to Order Menu

(All day every day)

### Soups & Salads

Saffron Mussels	9.95
French Onion soup with focaccia crouton	5.95
Kennett Square Mushroom soup	6.95
Spinach Salad with duck confit, pears and sherry mustard vinaigrette	8.95

### Pizzas

<b>Margherita</b>	\$8.95
fruity tomato sauce and fresh mozzarella and basil	
<b>4 cheeses</b>	\$9.95
gruyere, gorgonzola, mozzarella and reggian	
<b>Pissaladière</b>	\$8.95
caramelized onion, anchovy and Niçoise olives, with fresh herbs, grated pecorino and mozzarella	
<b>Pesto</b>	\$8.95
Grilled pulled chicken breast, shaved red onion and mozzarella	
<b>Eggplant</b>	\$8.95
roasted peppers and goat cheese	
<b>Roasted pears</b>	\$8.95
Gorgonzola, mozzarella, pine nuts and truffle honey	
<b>Ricotta cheese</b>	\$8.95
Roasted garlic, oven dried tomato, spinach and mozzarella	
<b>Mushrooms</b>	\$8.95
pancetta, asparagus and gruyere	

Pastas	Serving/Family
<b>Key West Shrimp</b> tossed with horn shaped pasta, yellow tomatoes, asparagus and mushrooms with a light red pepper broth	
Individual Portion	\$17.95/\$60.00
<b>Crepes</b> filled with spinach and ricotta with a light porcini cream sauce.	\$12.95/\$49.00
<b>Penne all'Amatriciana</b> with pancetta, onion, tomato sauce and topped with pecorino cheese	\$12.95/\$49.00

## Sides

Smashed crispy <b>fingerling potatoes</b>	
Oven-dried tomato <b>mac &amp; cheese</b>	
<b>Wilted spinach</b> , garlic and white wine	
Bacon and mustard <b>Brussels sprouts</b>	
Individual Portion	\$6.00
Family size (serves 4)	\$18.00

### Lunch (from 11am-3pm)

Served with handmade potato salad	
<b>Gruyere Angus Burger</b>	\$9.95
with tomato and caramelized onion	
<b>Prime Rib Sandwich</b>	\$8.95
served open face with au jus and onions topped with melted gruyere	
<b>Grilled Veggies Sandwich</b>	\$8.95
with goat cheese on herbed focaccia	
<b>Crab Cake</b>	\$8.95
on a toasted brioche round with tartar and cocktail sauces	
<b>Flounder Filet</b>	\$8.95
lightly fried, tomato-olive aioli, pickled onion, greens on lavash bread	

### Dinner (from 3pm-9pm)

<b>Short Rib</b>	
with crispy gnocchi grilled red onion, roasted cherry tomato and asparagus	\$19.95
<b>Steak Frites</b> ,	
grilled marinated hanger steak with shallot demi-glace and frites	\$18.95
<b>Coq Au Vin</b> ,	\$17.95
dark meat chicken braised in red wine with pearl onions and Roasted fingerling potatoes	
<b>Chilean Salmon</b>	\$18.95
Salad of fennel confit, haricot vert and tangerines with a thyme beurre blanc	
<b>Saku Tuna</b>	\$19.95
Coriander crusted over a grilled corn succotash with a yellow tomato coulis	

## From the Case

<b>Pasta Salad</b>	\$4.50/1/2lb
Penne with olives, tomatoes, prosciutto and basil, olive oil dressing	
<b>Grilled Portabellas</b>	\$6.00/1/2lb
Chilled with rosemary lime dressing	
<b>Fresh Mozzarella Salad</b>	\$6.50/1/2lb
Hand-made mozzarella with oven dried tomatoes and pesto	
<b>Fresh fruit salad</b>	\$5.00/1/2lb
Hand cut fresh melons and berries	
<b>Potato Salad</b>	\$4.00/1/2lb
Made in-house (of course) with fresh dill and scallions	
<b>Grilled vegetables</b>	\$5.00/1/2lb
Zucchini, eggplant, onions and peppers charred on the grill	
<b>Asparagus</b>	\$4.50/1/2lb
Steamed and served with Mandarin orange/ginger dressing	
<b>Grilled Chicken salad</b>	\$6.50/1/2lb
With diced Granny Smith apples and homemade celery mayo	

<b>Crabcakes</b>	\$14.00/portion
Fragile lumps of nicely seasoned crab, house-made cocktail and tartar sauce	
<b>Fresh Salmon</b>	\$13.00/portion
Pan roasted with fennel, caramelized onion and bosc pear served with potato salad	
<b>Chicken Breast</b>	\$12.00/portion
Pan roasted, tomato and melted gruyere and served with asparagus	
<b>Beef tips sauteed</b>	\$14.00/portion
sauteed and served over a mushroom risotto cake	

## About the Case

Selection varies but these items are prepared and usually ready for pick-up from our display cases. They're priced by weight (usually a normal side portion size) or by the portion when dishes are made up of more than one component. These are only the items that we'll try to have on hand at all times. There will be many more items that will be added daily based on the chef's and the market's whims.

## Desserts

Vanilla Bean Crème Brulée	\$4.00
Fresh Fruit Tarts	\$5.00
Chocolate Ganache Tarts	\$4.00
Bread Pudding	\$4.00

Cookies	
Brownies	\$2.00
Lemon Squares	

## Grab and Go

<b>Romaine Salad</b>	\$4.50
<b>Field Greens</b>	\$4.50
<b>Yogurt</b>	\$2.50