

**Book Your Event at Brandywine Prime**

Brandywine Prime has private rooms available for groups from 8-80, and it a great space for bridal/baby showers, communions and other family or corporate events. To see other sample menus visit the website at [Brandywineprime.com](http://Brandywineprime.com)

Brandywine Prime Brunch is \$19.95 includes the buffet listed below and breakfast and entrees from the kitchen. Kids 12 and under are \$10.95, and under 4 is free.

• **Soups & Salads**

**House made soup of the day**

**House made mozzarella and tomato salad**  
Chiffonade of basil, extra virgin olive oil

**Caesar Salad**  
Garlic crouton, Reggiano cheese, creamy garlic dressing

**Hollywood Cobb Salad**  
chopped romaine, tomatoes, crisp bacon chicken, hard boiled egg, bleu affine cheese, red onion, Sherry shallot vinaigrette, avocado

**Pasta Salad**  
orecchiette pasta, tomatoes, basil, garlic, extra virgin olive oil

• **Breads-**

Lebus and house baked artisan breads

• **Pastries-**

**Mini crème brûlée, chocolate covered strawberries, brownies, mini cheese cakes, cookies and confections, chocolate truffles, warm chocolate bread pudding, Bailey's whipped cream**

• **Imported and Local Cheese Display**  
house made crisps

• **Charcuterie Display**  
Freshly sliced Prosciutto di Parma, bresaola, soppressata

**Classic Quiche Lorraine**

**Apple Wood Smoked Salmon**  
Cream cheese, capers, red onion, fresh bagels

**From the Kitchen**

**Eggs** (served with home fries)

**Two eggs any style**

**Classic Eggs Benedict**, Hollandaise sauce

**The Deep Blue Omelet**-Jumbo lump crab, Gulf shrimp, smoked salmon

**Chester County Cheese Omelet**-Cheddar, manchego, aged goat

**Wild Mushroom Frittata**, Gruyere Cheese

**Steak and Eggs**-8 oz prime sirloin, 2 eggs any style

**Crispy Atlantic Salmon**-lobster mashed potatoes, Provencal sauce

**Crab Cake**-4 oz. crab cake with sugar snap pea and red bliss potato salad, beurre blanc

**Chicken Salad Sandwich**- pulled chicken, granny smith apples, on a fresh baked croissant, fries

**8 oz. certified Black Angus burger**-French fries, brioche roll, caramelized onions, sautéed mushrooms, cheddar cheese

**Vanilla Pancakes from the griddle**  
Plain, Blueberry or Chocolate chip

**Belgium Waffle**  
fresh berries, Vermont maple syrup

**Toasted Brioche French Toast**  
Caramelized bananas, Vermont maple syrup

**From the Bar**

**OJ \$2 Fresh Squeezed \$3.50**

**Pomegranate Mimosa \$7**

**Cremant d' Alsace Brut \$10**

**Mojito**-Bacardi, mint, lime and soda **\$7.50**

**Mimosa**- Fresh squeezed OJ, Cointreau **\$7**

**BP Bloody Mary \$7.50**  
House made with Absolut Peppar

**Mimosas for Two!**

½ bottle of Gruet Blanc Brut NV, measure of fresh squeezed OJ **\$15**

**Spring Brunch drinks available individually or by the 32 oz. Pitcher-serves 6-8**

**Sgroppino**-lemon sorbet, pomegranate juice, Stoli, blended then topped with Champagne

**Strawberry Basil Lemonade**-citrus vodka, lemonade, strawberry puree and basil

**Muddles Screwdrivers**-muddled oranges, pinch of salt, orange vodka, fresh oj

**BP Bloody Mary**-let us know if you want it extra spicy

**Sangria**-BP's-own recipe, fruity and not too strong