

Book Your Baby or Bridal Shower 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.

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. Kid's cups available, just ask.

Raw Oysters on the Half Shell*(always at least 3 in house)
\$2.35 supplement per oyster

Malpeque-RI Blue Point-NY Moonstone-RI
Pemaquid-ME Salt Aire-PEI Wellfleet-MA
Wianno-MA Beau Soleil-NB Summerside-PEI
cucumber mignonette or cocktail sauce

• **Soups & Salads**

Chef's Salads of the day

Baby Spinach and Bacon Salad

Brioche croutons, chopped hard boiled egg
chopped red onion, creamy blue cheese dressing

Romaine Salad

Chopped romaine, Reggiano cheese, garlic laced vinaigrette

• **Breads and Pastries-**

Le Bus and house baked artisan pastries

• **Sweets**

Mini crème brûlée, chocolate covered strawberries, mini cheese cakes, and Champagne marinated fruit

• **Imported Cheese Display**

• **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

Short Stack of Vanilla Pancakes from the griddle-Plain, Blueberry or chocolate chip- Pennsylvania maple syrup

Eggs (3) any style- home fries

Apple Cinnamon Belgium Waffle-Vermont maple syrup ice cream, salted caramel sauce

Classic Eggs Benedict, Hollandaise sauce and home fries

Omelet of the day- home fries

Exotic Mushroom Frittata, Gruyere Cheese, home fries

Deep Blue Omelet-crab, shrimp and smoked salmon, home fries

Chester County Cheese Omelet-Cheddar, manchego, aged goat, home fries

Thick Country Brioche French Toast- powdered sugar, PA maple syrup

Tavern Ham and Eggs-served with 3 eggs any style, home fries

Crispy Atlantic Salmon-asparagus, hollandaise

Crab Cake-4 oz. Chesapeake style crab cake with rustic smashed potatoes, frizzled leaks, Old Bay remoulade

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

The Battlefield Burger- 8 oz. house ground, blue cheese, bacon, lettuce, onion, tomato

Egg whites available upon request

Sides

Hickory smoked Bacon

French country sausage

Crispy Fried scrapple

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

Brunch drinks 64oz. Pitcher -\$30

Sgroppino-lemon sorbet, pomegranate juice, Stoli, topped with Champagne

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

Prime Brunch for two- \$30 per person!

Includes all the food above plus

Two BP Bloody Marys and ½ Bottle of Gruet Brut sparkling wine, measure of fresh squeezed OJ