

August 2021-Bar Menu

Dinner [Tues-Sat.@4:30pm](#)

Happy Hour Tues-Fri. 4:30-5:30 Bar Only

Open anytime for a private party! Private rooms available for baby showers, birthday parties, rehearsal dinners and corporate events from 10-60.

Full-service catering available from Prime Hospitality Catering!
Contact info: Katie@brandwineprime.com

• For the Table

House Made 3-Cheese Flatbread	13
Hand-made mozzarella, Reggiano, boursin, prosciutto, Tomato, aged balsamic	
Gulf Shrimp Spring Rolls- spicy chipotle sauce	12
Chef's Market Selection of Cheeses	24
Bayley Hazen Blue-Vermont blue veined-Ayrshire cow's milk Nettle Meadow-NY-triple cream cow/goat's milk Round Top Farm-Johnny's Clothbound Cheddar-PA-cow's milk	
Crispy House Made Mozzarella	12
Fire roasted tomato sauce, basil pesto	
Kennett Square Mushroom Tart	12
Sautéed local mushrooms, truffle oil and micro-greens, triple cream brie	
East Coast Blue Crab Dip	16
Grilled pita	
Raw Bar Sampler*	70
6 oysters, 6 jumbo shrimp cocktail, tuna tartare, crab cocktail, 4 green lipped NZ mussels	

• Soup, Salads & Apps

Cool Breeze Farms Mixed Greens-	10
Mixed greens, creamy goat cheese, local strawberries, candied nuts, dark balsamic vinaigrette	
Chopped Salad- Iceberg and red romaine, tomato,	10.5
Bourbon braised bacon, crumbled Bayley Hazen Blue cheese, cucumber, creamy buttermilk blue cheese dressing	
Grilled Romaine	12
Creamy Caesar dressing with Meadow View Farm eggs, Parmignano-Reggiano cheese, croutons +grilled Salmon +16 Chicken+8 Shrimp+13	
Local Salad Special of the Day	MP
Soup of the Day	MP
Crock of French Onion Soup	11
Pain perdu, gruyere cheese	

• Raw Bar

Tuna Tartare* -Avocado, soy marinated onions, tortillas, wasabi	16
Blue Point Oysters-NY-mild-high salt- \$3 per	Beau Soleil-New Brunswick-light, refined- \$3.25
Fresh Texas U12 Shrimp Cocktail-per piece*	-3.50
Jumbo Lump Crab Cocktail- Red Sea salt, artisan olive oil; wakame seaweed	20
Raw Bar Sampler*	70
6 oysters, 6 jumbo shrimp cocktail, tuna tartare, crab cocktail, 4 green lipped NZ mussels	

• From the

Steakhouse Grill*-garnished with butter braised French green beans, and BP steak sauce

12 oz. Certified Angus Beef NY Strip	48	20 oz. USDA Prime Porterhouse	59
8 oz. Center Cut Choice Filet Mignon	45	10. oz. USDA Prime Filet Mignon	58
16 oz. USDA Prime Bone-in NY Strip	55	16 oz. USDA Prime Short Bone Ribeye	60
14 oz. Prime Pork Chop	35		
		Horseradish Butter	1.5
Creamy potato puree-6	House cut crispy fries-6	Cast iron creamed spinach	9
Shredded Brussels with pancetta-8	Truffle parmesan fries-8	Bearnaise (served room temp)	3
Bacon fat local mushrooms-8.5	Salt crusted baked potato-6	Creamed corn with lobster	15

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

TURF

Texas Wagyu Beef Short Ribs	
haricot vert, cabernet reduction	
6 oz. -30	12 oz.-50
House Made Vegan Gnocchi	24
Cauliflower gnocchi, capers, lemon, smoked yam, kale, spinach sauté, saag aloo (earthy Indian dish)	
Free Bird Farm Chicken Breast	25
Wilted kale and warm farro and delicata squash with a maple cider cream	

• Le Bus brioche with house cut fries

+Bacon-\$2	
Double Cheddar Cheeseburger	15.50
Two 4 oz. prime patties-cooked through, Chef's special sauce, LTO	
The Best of Philly BP Prime Burger	15.75
Caramelized onions, mushrooms, jack cheese, brioche, LTO	
Blue Cheeseburger	15.75
Rogue valley blue cheese, LTO	
Buttermilk Fried Chicken Sandwich	15
Buttermilk batter, creamy avocado, spicy aioli, fries, LTO	
Crab Fritter Sandwich	16.5
Flash fried crab and corn fritter, lemon caper aioli, LTO	

SURF

Skillet Roasted Gulf Shrimp	26
Chilled angel hair pasta, spring peas, tomato, Szechuan chili sauce, squid ink aioli	
Grilled Faroe Island Wild Salmon	27
Broccolini, asparagus, tarragon-verjus aioli	
Lobster Ravioli	15/29
Tomato and fennel nage studded with lump crab and lobster	
Fish of the Day	