

— THE —
BRANDYWINE
BRASSERIE



— CLASSICS —

BRANDYWINE DIRTY MARTINI | 10

Tito's vodka or Beefeater gin, Noilly Prat, sea salt foam, olive

GREENVILLE MANHATTAN | 10

Rittenhouse Rye, Cocchi vermouth, Dolin Genepy, orange bitters, Angostura bitters

OLD FASHIONED | 10

Jim Beam bourbon, house-made syrup, bitters, orange peel

MARGARITA | 10

Arette blanco, agave, cointreau, fresh lime juice

COSMOPOLITAN | 10

Tito's vodka, cranberry, cointreau, fresh lime juice

BOB'S BITTERSWEET (N/A) | 10

Lyre's Italian apretivo, pomegranate, strawberry simple, lemon, club soda

— WINE —

WHITE | 7

Sonnhoff Social Club, Gruner Veltliner, Kamptal, Austria

RED | 7

Casalforno, Sangiovese, Maremma Toscana, Italy

Dandelion Vineyards, Cabernet Sauvignon, Australia

ROSÉ & ORANGE | 7

Brunn, Zweigelt Rosé, Niederosterreich, Austria

Gulp Hablo, "Orange", Spain

— BEER —

WILMINGTON BREW WORKS IPA | 6

STELLA ARTOIS | 5

— LITE FARE —

STEAK SANDWICH | 15

dry-aged New York strip, peppers & onions, cooper sharp, paprika aioli on house-made roasted garlic focaccia

TRUFFLE FRIES | 11

hand-cut fries, pecorina fonduta, lemon aioli

FRENCH FRIES | 7

sea salt, fine herbs, lemon aioli

GULF SHRIMP COCKTAIL | 3 EA

cocktail sauce, chili crisp

CHILLED ATLANTIC OYSTERS | 2 EA

mignonette, cocktail sauce, lemon

MARINATED CASTELVETRANO OLIVES | 7

lemon zest, garlic, red pepper flakes

CRISP GREEN BEANS | 9

chilled, tahini dressing

JUMBO BUFFALO SHRIMP | 16

3 pieces served with blue cheese crumbles and house-made blue dressing

HAPPY HOUR 4:30-6:00PM EXCLUSIVE TO BAR
FREE PARKING AVAILABLE IN GARAGE