

EXECUTIVE CHEF/OPERATOR - ROBERT LHULIER

STARTERS

RAW OYSTERS* 6 pc, mignonette, cocktail sauce	23
BAKED OYSTERS with crab, artichoke and herb bread crumbs	24
SOUP a seasonal preparation	MP
GRILLED OCTOPUS fennel, orange, frisée, olives, peppadews, pickled onion vinaigrette	26
TUNA TARTARE* avocado, lemon-saffron gel, cucumber, spicy aioli	24
CALAMARI flash-fried calamari with Thai peanut sauce, ginger-chilli, lime and micro cilantro	20
BURRATA Imported cheese with balsamic macerated strawberries, micro basil and arugula, pink peppercorn, toasted hazelnuts	19
MUSHROOM-COMTÉ TART frisée, goat cheese, black truffle honey	19
MOULES FRITES PEI mussels with leek, tomato, garlic, white wine broth; French fries with lemon garlic aioli	18
FOCACCIA house-made with herb butter, oil	9
BEEF CARPACCIO* thin sliced beef tenderloin, anchovy aioli, shaved pecorino, capers, shallot, micro herbs	24

— THE —
BRANDYWINE
BRASSERIE



SALADS

CAESAR gem romaine, bouquerones, Reggiano parmesan, focaccia croutons	17
SPRING SALAD artisan greens, white and green asparagus, Greek feta, English peas, crispy prosciutto, Marcona almonds and basil-Meyer lemon vinaigrette	22
TUNA SALAD "NICOISE" #1 tuna loin, gem lettuce, pickled haricots, kalamata olives, seven-minute egg, lemon	38

SIDES

SPRING ASPARAGUS sauteed with shallots, butter	12
SAUTEED MUSHROOMS local exotic mushrooms sautéed	12
BRASSERIE TRUFFLE FRIES pecorino al tartufo, black truffle fouduta	14
FRENCH FRIES fine herbs, lemon-garlic aioli	9
ROBOUCHON POTATOES Chef Joël's classic potato puree	14

INSTAGRAM - @BRANDYWINEBRASSERIE

ENTREES

SHRIMP RISOTTO gulf shrimp, carnaroli rice, white and green asparagus, lemon zest and fine herbs	36
GNOCCHI house-made ricotta gnocchi, pancetta, English peas, fava beans, wild ramp pesto, lemon zest	32
BRASSERIE POUTINE crispy fries, cheddar curds, brandy gravy, red wine braised beef short rib	36
CHICKEN BREAST European cut, prosciutto cream, salad of frisée, fingerling potatoes, beech mushroom, grain mustard vinaigrette	31
CATCH OF THE SEASON seasonal preparation	MP
BRANDYWINE BURGER two 4 oz. smash patties, American cheese, pickles, lettuce, onion, special sauce, sesame bun; fries	21
DUCK "FRITES" 8 oz. Moulard duck breast, sour cherry jus, pistachio, fries with bourbon mayo	38
FILET MIGNON 6 oz. pan seared, sauce au poivre, Chef's mushroom mix, haricot vert	56
BEEF RIBEYE 20 oz. crispy fingerling potatoes, broccolini, demi-glace, herb butter	77
BEEF TOMAHAWK CHOP 36 oz bone in dry-aged, smoked paprika butter, Robouchon potatoes, spring vegetables	155

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness 5/13/25*