

EXECUTIVE CHEF/OPERATOR - ROBERT LHULIER

STARTERS

SOUP a seasonal preparation	MP
TUNA TARTARE* avocado, lemon gel, cucumber, spicy aioli	24
RAW OYSTERS* mustard seed mignonette, cocktail sauce	23
BURRATA imported cheese with balsamic macerated strawberries, micro basil and arugula, pink peppercorn, toasted hazelnuts	18
BAKED OYSTERS with crab, artichoke and herb bread crumbs	24
MUSHROOM AND COMTÉ TART frisée, goat cheese, black truffle honey	19
FOCACCIA house-made with herb butter, garlic oil	9
CALAMARI flash-fried calamari with Thai peanut sauce, ginger-chilli, lime and micro cilantro	18

SOUP AND SANDWICH



A LUNCH TIME STAPLE
CHANGING DAILY 20



THE BRANDYWINE BRASSERIE



SANDWICHES

ALL SANDWICHES ARE OFFERED WITH YOUR CHOICE OF FRIES, HOUSE-MADE CHIPS, OR CAESAR

CHICKEN CLUB SANDWICH toasted sourdough, double smoked bacon, tomato, avocado, lemon-garlic aioli	18
THE BRANDYWINE BURGER two 4oz smash patties, American cheese, pickles, lettuce, onion, special sauce, sesame bun	21
CROQUE MONSIEUR Black Forest ham and comté, whole grain mustard, toasted brioche and warm bechamel	21
ADD CUP OF SOUP six ounces of seasonal soup	7

SALADS

CAESAR gem romaine, bouquerones, Reggiano parmesan	17
GREEK SALAD AND OCTOPUS chopped romaine, kalamata olives, pickled red onion, feta, pepperoncini, tomato, cucumber, grilled Spanish rock octopus and herb vinaigrette	28
SPRING SALAD artisan greens, white & green asparagus, Greek feta, crisp prosciutto, almonds, basil-Meyer lemon dressing	21

ADD CHICKEN 7, ADD JUMBO SHRIMP (4 PCS.) 12

INSTAGRAM - @BRANDYWINEBRASSERIE

ENTREES

TUNA SALAD "NICOISE" #1 tuna loin, gem lettuce, pickled haricots, kalamata olives, seven-minute egg, fingerling potatoes and marinated tomatoes	32
SHRIMP RISOTTO gulf shrimp, carnaroli rice, white and green asparagus, lemon zest and fine herbs	28
GNOCCHI house-made ricotta gnocchi, pancetta, English peas, fava beans, wild ramp pesto, lemon zest	24
CHICKEN PAILLARD pounded and grilled chicken breast, garlic mayo, parmesan, grilled romaine	22
CATCH OF THE SEASON a seasonally prepared dish	MP
BRASSERIE POUTINE crispy fries, cheddar curds, brandy gravy, red wine braised beef short rib	28
DUCK "FRITES" 8 oz. Moulard breast, sour cherry jus, pistachio, fries and bourbon mayo	29

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