

EXECUTIVE CHEF/OPERATOR - ROBERT LHULIER

STARTERS

SOUP Kennett Square mushroom bisque, focaccia croutons	14
TUNA TARTARE* avocado, lemon gel, cucumber, spicy aioli	24
RAW OYSTERS* mustard seed mignonette, cocktail sauce	23
BURRATA Imported cheese with cherries, basil pesto, prosciutto, saba, micro arugula, grilled sourdough	20
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
BRASSERIE TURKEY MELT Smoked turkey, bacon fig jam, caramelized onion comte and American cheese, Ciabatta	20
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
SEASONAL STONE FRUIT SALAD cherries, arugula, spinach, farro, toasted pistachios, goat cheese, red onion, prosciutto, oven roasted tomatoes, blueberry mint balsamic vinaigrette	22
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
BAY SCALLOP RISOTTO bay scallops, carnaroli rice, English peas, oyster mushroom, fine herbs, parmesan	34
GNOCCHI PUTTANESCA house-made ricotta gnocchi, gulf shrimp, Bianco di Napoli tomato sauce, capers, kalamata olives, parmesan	36
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 5/31/25*

COCKTAILS

A CHEF'S ELIXIR	Drumshambo gin, Italicus, cucumber, lime, sesame	17
WHITE LOTUS	Ketel one vodka, passionfruit, lime, vanilla, finished with sparkling rosé and dehydrated lime	16
BAD TO BONE	Buliet bourbon, amaro nonino, fino sherry, B&B, bitters	18
DOWN STATE	Kumquat infused Stateside, fresh orange, blood orange, lime soda	14
BRANDYWINE DIRTY MARTINI	Gin or vodka, Noilly Prat dry vermouth, sea salt foam, Spanish olive	16
GREENVILLE MANHATTAN	Rittenhouse Rye, Génépy Italian digestivo, Cocchi vermouth, orange and angostura bitters	16
OAXACAN ON SUNSHINE	Mezcal, aperol, grapefruit, orange liqueur	16
PENNI'S NEW 'DO	Glenmorangie 10, honey and ginger simple, lemon, Lagavulin spritz, candied ginger	17
TRINIDAD SOUR	Angostura bitters, Rittenhouse, lemon, orgeat,	17

THE N/A

BOB'S BITTERSWEET SPRITZ	N/A Lyre's Italian spritz, lemon, pomegranate, club	14
CHARLIE IS PEACHY	Peach puree, lime, ginger soda, citrus ginger foam	12
THE GARDEN**	Nowadays 5 mg THC, fresh squeezed lime, club soda	18
	Spike with vodka, gin, rum, tequila, bourbon, nowadays + 4	

— THE —

BRANDYWINE

BRASSERIE

WINES BY THE GLASS

SPARKLING

CONTI DI SAN BONAFACIO, Prosecco, NV, ITALY	14/55
REMI LARROUQUE "Gaillacoise Pétillant Naturel" 2022 FRANCE	14/55
BOLET Rosé Brut Nature NV, SPAIN	17/65
CHAMPAGNE CANARD-DUCHENE, BRUT, CHAMPAGNE, FRANCE	24/92

WHITE

SONNHOFF SOCIAL CLUB, Gruner Veltliner, 2022, AUSTRIA	12/48
GROTH, Sauvignon Blanc, 2023, CALIFORNIA	15/58
DOMAINE DU HÉRON, Muscadet, 2023, FRANCE	15/58
PASSY LE CLOU, Petit Chablis, 2022, FRANCE	18/70
PEDRALONGA, Serea Albarino, 2022, SPAIN	15/58
CASA D'AMBRA, ISCHIA BIANCO, 2023, ITALY	15/58
BOUCHAINE, Chardonnay, Carneros, 2022, CALIFORNIA	20/78

ROSE & ORANGE

BRUNN BLAUER SWIEGELT, Rosé, 2022 AUSTRIA	14/55
GULP/HABLO "Orange" 2022 SPAIN	13/53
ROCKIN' ROSSO, Rosé, 2023, PIEDMONT, ITALY	16/60

RED

FICHET, Pinot Noir, "Tradition" 2022, BURGUNDY, FRANCE	18/70
STOLLER, Pinot Noir, 2022, WILLAMETTE VALLEY, OR	14/55
CHÂTEAU DES JOUALLES, 2016, BORDEAUX SUPERIEUR, FRANCE	19/73
KERMIT LYNCH, CÔTES DU RHÔNE, 2023, FRANCE	14/55
TRAMBUSTI, ORIGO ROSSO, IGT, 2020, ITALY	13/53
LUBERRI, ORLEGI, RIOJA, 2023, SPAIN	15/58
DANDELION VINEYARDS, "Pride of Fleurieu" 2022 AUS	14/55
DIMEO, Taurasi Riserva, 2011, ITALY	19/73

BEER

STELLA ARTOIS, EURO LAGER, BELGIUM	8
FIDDLEHEAD, IPA, FIDDLEHEAD BREWING, VERMONT	10
ALLAGASH WHITE, BELGIAN STYLE WHEAT, PORTLAND, MAINE	8
SAISON DUPONT, FARMHOUSE ALE, BRASSERIE DUPONT, BELGIUM	14
WBW UNDELIVERED MAIL, NE PALE ALE IPA	12

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RAW OYSTERS* 6 pc, mustard seed mignonette, cocktail sauce	23
BAKED OYSTERS with crab, artichoke and herb bread crumbs	24
SOUP Kennett Square mushroom bisque, focaccia crouton	14
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 cherries, basil pesto, prosciutto, saba, micro arugula, grilled sourdough	20
MUSHROOM-COMTÉ TART frisée, goat cheese, black truffle honey	19
STEAMED COCKLES NZ cockles with leek, garlic, lemon, white wine broth; grilled sourdough bread	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
SEASONAL STONE FRUIT SALAD arugula and spinach, cherries, toasted pistachios, goat cheese, red onion, oven roasted tomatoes, blueberry mint balsamic vinaigrette	22
TUNA SALAD "NÎÇOISE" #1 tuna loin, gem lettuce, pickled haricots, kalamata olives, seven-minute egg, lemon	38

SIDES

SAUTEED BROCCOLINI sauteed with shallots, garlic red pepper flakes, butter	12
SAUTEED MUSHROOMS local exotic mushroom blend	12
FRENCH FRIES fine herbs, lemon-garlic aioli	9
BRASSERIE TRUFFLE FRIES pecorino al tartufo, black truffle fouduta	14
ROBOUCHON POTATOES Chef Joël's classic potato puree	14

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BAY SCALLOP RISOTTO bay scallops, carnaroli rice, English peas, oyster mushroom, fine herbs, parmesan	34
GNOCCHI PUTTANESCA house-made ricotta gnocchi, gulf shrimp, Bianco di Napoli tomato sauce, capers, kalamata olives, parmesan	36
BRASSERIE POUTINE crispy fries, cheddar cheese 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. Roseda Farms pan seared, sauce au poivre, Chef's mushroom mix, haricot vert	56
BEEF RIBEYE 20 oz. Roseda Farms crispy fingerling potatoes, broccolini, demi-glaze, herb butter	77
BEEF TOMAHAWK CHOP 36 oz. bone in dry-aged, smoked paprika butter, Robouchon potatoes, spring vegetables	155

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