

**Weekly Specials**

Wednesday- Beef Wellingtons  
 Sunday-Family Pizza Night &  
 \$5 To Go Pizzas

**Happy Hour/Bar Specials**

Thurs.-1/2 Price Apps & Drinks  
 Fri.-Copper Pot of Mussels \$5

**Upcoming Events**

Make your reservations now for our a la carte Easter Brunch!

**Starters** (served with house-made crisps)

Roasted garlic, olives and goat cheese	\$6.95
Kennett Square mushrooms en crouete; boursin cream	\$8.95
Roasted red pepper hummus with vegetable bâtonettes	\$6.95
Pan seared Boucheron Goat Cheese served with on the vine roasted cherry tomatoes	\$9.95
Tuna tartare, crushed avocado, cilantro micro-green salad, red jalapeno aioli	\$9.95
Jumbo prawns in a smoky garlic-brown butter; tomato bread	\$10.95
Moules Frites mussels steamed with saffron cream served with frites	\$10.95
Bistro Cheese Tray	\$11.95
Pistachio crusted goat, pastry wrapped triple cream and house smoked blue vein	

**Soups**

Classic French Onion Soup	\$8.95
Kennett Square Mushroom Soup	\$6.95

**Salads**

Classic Caesar	\$6.95
Field greens	\$6.95
Roasted tomatoes, red onions, roasted shallot balsamic vinaigrette	

**More Salads**

Waldorf Salad	\$15.95
Granny smith apples, grapes, sun-dried cherries and walnuts	
Duck Confit and Spinach salad sliced pears with sherry vinaigrette	\$12.95

**Pizzas**

Margherita	\$9.95
fruity tomato sauce, fresh mozzarella and basil	
4 Cheeses	\$10.95
gruyere, gorgonzola, mozzarella and Reggiano	
Kennett Square Mushroom	\$11.95
Prosciutto, parmesan, mozzarella, goat cheese, port wine reduction	

**Or Make your own—Choose 2-\$10.95**

**Choose 3-4 \$12.95**    **Choose 4 or more \$14.95**  
*Sauces*                      *Cheeses*                      *More*

Fruity Tomato	Parmesan	Prosciutto
Basil Pesto	Mozzarella	Roasted Pear
Olive Oil	Gorgonzola	Asparagus
Port Wine	Goat	Pine Nuts
reduction	Gruyere	Chicken
Truffle honey	Fresh Mozz.	cherry tomatoes
		Spinach

**Entrées**

Braised beef short rib- Served over creamy Roquefort gnocchi	\$21.95
Moules Frites- mussels steamed with saffron cream, served with fries	\$16.95
Spinach-shiitake crepes- goat and ricotta cheese over porcini cream	\$16.95
Chilean salmon-roasted fennel, parsnip puree	\$20.95
Brook trout- Hazelnut floured, grilled asparagus with lemon-caper brown butter	\$19.95
Cassoulet- white beans with bacon and sausage; light tempura duck leg confit	\$20.95
Bistro crab cake- wilted Arugula and peppers with a whole grain mustard cream	\$21.95
Lemon Garlic Chicken- free range chicken over roasted butternut and portabellas	\$17.95
Gruyere Angus burger- lettuce, oven roasted tomato and caramelized red onion	\$11.95

**Steaks**

Grilled Hanger Steak with sherry shallot demi-glace	\$15
6 oz. Petite Filet au poivre	\$18

**Sides \$6-**

Truffle parmesan frites
Roquefort mac and cheese and crisp prosciutto
Warm horseradish fingerling potato salad
Wilted spinach, garlic and white wine
Grilled Asparagus, brown butter

610.388.8090 [www.BistroOnTheBrandywine.com](http://www.BistroOnTheBrandywine.com)

