

Wednesday Nights
Bistro Beef Wellington \$20-

Join us 5 times before 6:30
receive brunch for two at BP

Taste & Share (served with house-made crisps)

Roasted garlic, olives and goat cheese	\$6.95	
Kennett Square mushrooms en croute; 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	
	Entrée Portion	\$16.95
French/Domestic Artisanal cheeses, Humboldt Fog, Mimolette and Roquefort	\$11.95	

Soups / Salads

French Onion Soup with gruyère and focaccia crouton	\$8.95
Kennett Square Mushroom Soup	\$6.95
Spinach salad	\$10.95
Duck confit and pears with a sherry mustard vinaigrette	
Romaine with creamy garlic dressing and croutons	\$6.95
Field greens	\$6.95
Roasted tomatoes, red onions, and a roasted shallot balsamic vinaigrette	

Pizzas (sized for individual portions and baked in the stone hearth)

Margherita, fruity tomato sauce, fresh mozzarella and basil	\$8.95
4 Cheeses + oven dried tomatoes; gruyere, gorgonzola, mozzarella and reggiano	\$10.95
Roasted Pears, Gorgonzola, mozzarella, pine nuts and truffle honey	\$10.95
BLT; Bacon, arugula, and roasted cherry tomatoes with fresh mozzarella	\$10.95
Broccoli Rabe, tomato ricotta and mozzarella on a garlic herb pie	\$9.95
Local Mushrooms, prosciutto, parmesan, mozzarella and goat cheese with port wine reduction	\$10.95

Entrées

Braised beef short rib	\$21.95
Served over gnocchi with exotic mushrooms and English peas	
Bistro steak	\$20.95
Grilled hanger steak with shallot demi-glace + warm horseradish fingerling potato salad	
Roasted squash crepes	\$16.95
Spaghetti Squash, caramelized onions and ricotta over tomato beurre blanc	
Chicken roulade	\$17.95
Prosciutto wrapped and served over a creamed corn	
Salmon	\$20.95
Braised leeks and fingerling potatoes with sauce vin blanc	
Brook Trout	\$19.95
Hazelnut floured, grilled asparagus with lemon-caper brown butter	
Cassoulet	\$20.95
Classic white beans with bacon and sausage; light tempura duck leg confit	
Bistro crab cake	\$21.95
Autumn vegetables with lemon-saffron aioli	
Gruyere Angus burger	\$11.95
house ground beef; lettuce, oven roasted tomato and caramelized red onion	

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
Broccoli rabe, tomatoes and pine nuts

Parties of 6 or more are subject to 18% gratuity

610.388.8090 www.BistroOnTheBrandywine.com

