

BRANDYWINE ROOM

AT THE HOTEL DU PONT

SOUPS & GREENS

Soup du Jour	4	Chickory & Red Romaine Salad	10
		sun-dried cranberries, warm goat cheese	
90 Minute French Onion	8	fritters, spiked apple cider vinaigrette	
gruyere cheese, brioche crouton			
Spinach and Arugula Salad	9	Grilled Caesar & Crab	14
maple poached pears, goat cheese,		colossal crabmeat, grilled romaine,	
walnut-flat leaf parsley vinaigrette		asiago cheese, caesar dressing, and	
		extra virgin olive oil	

SANDWICHES

Soup & Sandwich	11	Porcini Dusted Bison Burger	14
butternut squash soup with smoked maple		sautéed "kennett square" mushrooms,	
syrup drizzle and shaved chestnuts with		aged cheddar, onion rings and coleslaw	
grilled lancaster swiss on baguette			
Grilled Chicken Breast Sandwich	10	Honey-Glazed Turkey Baguette	12
basil marinated chicken, fresh baguette,		champagne mustard, bacon, lettuce	
celery slaw, arugula and roasted garlic		and dill havarti cheese	

ENTRÉES

Crab Melt	13	Seafood Pot Pie	20
colossal blue crab and sun-dried		lobster, bay scallops, shrimp,	
tomato fondue served on toasted		truffle tarragon cream	
brioche crostini			
Grilled C.A.B. Skirt Steak	17	Braised Short Ribs	15
with roasted cipollinni onion,		truffle macaroni & cheese,	
grilled spiced yam and coleslaw		roasted mushrooms, baby turnips	

Parties of 6 or more are subject to 20% gratuity on food and beverage.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.