

BRANDYWINE ROOM

AT THE HOTEL DU PONT

APPETIZERS

STARTERS

Crispy Fried Oysters celery root salad, roasted cippolini aioli	9
Baby Beet & Crocker Hills Organic Bleu Cheese mache, crispy shallots, golden raisin vinaigrette	11
Calvados Flamed Prawns apples, roasted spaghetti squash, apple chips	13
Selection of Artisan Cheeses pinot soaked fruit, nuts, grapes and toast	10

SOUPS & GREENS

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

ENTRÉES & ACCOMPANIMENTS

MEAT, SEAFOOD, POULTRY

Served with Your Choice of Sauce

Certified Angus Beef Tenderloin 6 ounce or 8 ounce	26/30
Certified 10 Oz. Angus Beef Barrel Cut Ribeye	32
Braised Short Ribs	27
Veal Flank Steak	28
Dry Aged 12 Oz. New York Strip	34
Frenched Chicken Breast	22
Pan-Seared Organic Salmon	23
Seafood Pot Pie lobster, bay scallops, shrimp, truffle tarragon cream	25
Porcini Dusted Angus Burger sautéed "kennett square" mushrooms, aged cheddar, onion rings and coleslaw	14

SIDE DISHES

Serves 2-3 Persons

Whipped Potatoes	5
Herb-Roasted Fingerling Potatoes	6
Truffle Macaroni & Cheese	8
Celery Root Creamed Spinach	5
Chefs Vegetable du Jour	4
Wild Mushroom Sauté	9

SAUCE SELECTIONS

Cabernet Demi
Sauce Auscitaine
Leek Goat Cheese Fondue
Rosemary Pink
Peppercorn Demi

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.