



The Garden

DINNER

APPETIZERS

MARGHERITA FLATBREAD - 12
Marinara, fresh mozzarella, basil, sliced tomatoes and balsamic glaze

MOZZARELLA STICKS - 10
Breaded mozzarella sticks with marinara sauce

ONION RINGS - 10
Hand-cut onion rings with Brandywine Sauce

CRAB CAKES - 13
Two pan-fried cakes served with garlic aioli

SHRIMP SCAMPI - 15
Sautéed shrimp served in lemon garlic butter with toasted bread

SEARED SCALLOPS - 17
Lightly breaded scallops seared and topped with lemon garlic butter

LAMB CHOPS - 18
Four Cajun-seasoned lamb chops served over mixed greens tossed with shallot vinaigrette

CHICKEN WINGS - 15
Jumbo wings, fried and tossed with your choice of Buffalo, BBQ, Sweet Chili or Garlic Parmesan

SESAME AHI TUNA - 17
Sliced Sesame seared Tuna topped with ponzu sauce, spicy Japanese mayo over sticky rice

SIDES - 5

STEAMED BROCCOLI*

MACARONI AND CHEESE

GRILLED ASPARAGUS*

BRANDYWINE SIDE SALAD*

HAND-CUT FRENCH FRIES

BAKED OR SWEET POTATO

HAND-CUT ONION RINGS +\$2

FRUIT DISH*

CHILDREN'S MENU

KID ANGUS BURGER W/FRIES - 7

MACARONI + CHEESE W/FRIES - 6

CHICKEN TENDERS W/FRIES - 6

SPAGHETTI + MEATBALLS- 6

CHEESE PIZZA - 7

PEPPERONI PIZZA - 8

ENTREES

SERVED WITH SALAD OR SOUP,
ONE SIDE AND BREAD

LAMB CHOP DINNER - 29
Mixed greens tossed with shallot vinaigrette and served under Cajun-seasoned lamb chops

SHRIMP TACOS - 22
Citrus slaw topped with fried shrimp and a spicy mayo in flour tortillas

PORK CHOPS - 26
Two marinated pork chops grilled and topped with a caramelized apple and onion compote

LAKE PERCH - 26
Battered lake perch served with tartar sauce

NORWEGIAN SALMON - 26
Grilled salmon filet topped with your choice of Lemon Garlic Butter, BBQ, or Cajun Seasoning

AHI TUNA - 28
Seared Ahi tuna or Cajun seared

CRAB CAKE DINNER - 28
Pan-fried crab cakes served with garlic aioli

CERTIFIED ANGUS RIBEYE - 30
Hand-cut 14oz. and cooked to desired temperature

CHICKEN PICATTA - 24
Pan-seared chicken breast topped with capers, artichokes, and lemon garlic butter. Served with your choice of side

CHICKEN CAPRESE - 25
Grilled chicken topped with a balsamic tomato mixture and mozzarella cheese

PASTA

SERVED WITH SALAD
OR SOUP AND BREAD

CHICKEN FETTUCCHINE - 21
Grilled chicken tossed in a parmesan cream sauce with fettuccine served with a salad and bread

CHICKEN TORTELLONI - 23
Cheese tortelloni in a parmesan cream sauce with mushrooms, spinach, peppers, onions, and grilled chicken served with a salad and bread

SEARED SCALLOP PASTA - 28
Seared scallops sautéed with tomatoes, asparagus red onions, artichokes, and with spaghetti pasta tossed in a lemon butter sauce

SALADS

ADD CHICKEN - 5
SALMON - 7, SHRIMP - 8, STEAK - 10

BRANDYWINE HOUSE SALAD - 10
Mixed greens, grape tomatoes, cucumber, red onion, and Romano cheese with shallot vinaigrette

CAESAR SALAD - 10
Romaine, croutons, parmesan cheese with Caesar dressing (contains anchovies)

SPINACH SALAD - 12
Baby spinach, eggs, bacon, strawberries, and red onions with poppy seed dressing

COBB SALAD - 15
Mixed greens, chicken, blue cheese, tomatoes, egg, bacon and avocado served with garlic aioli

AHI TUNA SALAD - 17
Mixed greens tossed in a citrus soy vinaigrette, topped with sesame seared tuna, tomatoes, eggs, avocado, and tortilla strips

CHICKEN SALAD FRUIT PLATE - 12
Chicken salad with a cup of mixed fruit and toasted slices of bread

CAPRESE SALAD - 10
Sliced tomatoes, fresh mozzarella, basil, olive oil and balsamic glaze

**ASK ABOUT OUR WEEKLY FEATURES
AND WEEKLY FRESH CATCH**

SOUP

BOWL - 6, CUP - 5

FRENCH ONION
Caramelized sweet onions in a savory broth topped with croutons and provolone cheese

CHEESY POTATO + BACON
Rich and creamy potato soup with bacon and cheese

CHEF'S CHOICE
Please ask your server for Chef's Daily Creation

DUCK SOUP
Available with a 24-hour notice. Minimum two bowls.

Ask about our S.O.S. menu. (available to be prepared with no salt, oil, or sugar)



Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of food-borne illness

The Garden

LUNCH

MARTINI

Brandywine Martini	9.50
Dirty Martini	8.50
Appletini	9.50
Lemon Drop Martini	8.50
Chocolate Martini	9.50
Cosmopolitan	8.50

BEER

16 OZ. DRAFTS - 4.75	
BOTTLED - 3.50	
Budweiser	Coors
Bud Light	Coors Light
Michelob Ultra	Yuengling Lager
Miller Light	Yuengling Black + Tan
Busch Light	

WINE

WHITE			RED		
	GLASS	BOTTLE		GLASS	BOTTLE
House Wines *see server	6	20	House Wines *see server	6	20
Lamarca Prosecco	9	32	Sebastiani Cabernet Sauvignon	9	32
Kendall Jackson Chardonnay	9	32	Meiomi Pinot Noir	12	40
Chateau St. Michelle Riesling	7	24	Proverb Merlot	6	20
Kim Crawford Sauvignon Blanc	12	40	Apothic Red Blend	7	24
Bella Serra Moscato	6	20			
Gabbiano Pinot Grigio	8	25			
Whispering Angel Rose	7	24			

WHISKEY & BOURBON

\$6.50	\$8.00	\$9.00
Evan Williams	Bulliet Rye	Four Roses Small Batch
Jack Daniels	Elijah Craig Small Batch	Angel's Envy
Jim Beam	Four Roses	Woodford Reserve
Early Times	Wild Turkey 101	Knob Creek
Redemption Rye	Jameson	Knob Creek Rye
Redemption	Larceny	Burning Chair
	1792 Small Batch	Chicken Cock
		Middle West Bourbon
		Middle West
		Pumpernickel Rye
		Michter's

SCOTCH

J&B	6.50
Johnny Walker Red	6.50
Dewars	6.50
Johnny Walker Black	9.00
Glenmorangie 10 year	9.00
Chivas Regal	9.00
Glenmorangie 12 year	11.00
Glenlivet 12 year	11.00
Johnny Walker Blue	36.00

eat well

In our garden our delicacies are prepared with the freshest ingredients. From our handcrafted sandwiches and mouth-watering entrees, every detail will meet your expectation of perfection. Relax, we've got this.

