



Brandywine Valley Restaurant Week 2026

Lunch

2-Course for \$20

Appetizers

Salad Vert

Clam Chowder

Entrées

Pork Cheek Ragu – Pappardelle, Grana Padano, Micro Basil, Olio Verde

Steak Diane – Fillet Medallion, Haricot Vert, Whipped Potatoes, Brandy-Dijon Cream

Dinner

3-Courses for \$55

Appetizers

Salad Vert

Clam Chowder

Steak Tartare

Entrées

Rainbow Trout – Charred Broccolini, Beurre Noisette, Roasted Garlic Potatoes

Pork Cheek Ragu – Pappardelle, Grana Padano, Micro Basil, Olio Verde

Steak Diane – Filet Medallions, Haricot Vert, Whipped Potatoes, Brandy-Dijon Cream

Desserts

Strawberry Pavlova

Blueberry Cobbler

Chocolate Mousse Cake