



Freedom Village at Brandywine

VILLAGE BISTRO BREAKFAST MENU

Village Granola Parfait 4

Seasonal Berries, Vanilla Yogurt, and Granola

Seasonal Fruit Cup (GF) 4

Seasonal Berries, Melon and Pineapple

Oatmeal 4

Hot Oatmeal served with Brown Sugar, Raisins and Milk

Breakfast Sandwich 6

Your choice of Grilled Ham, Bacon, or Sausage with Farm Fresh Scrambled Eggs and Cheese
Served on choice of Bread



Freedom Village Skillet 9

Ham, Bacon, or Sausage Scrambled Eggs and Breakfast Potatoes
Served with choice of toast

Breakfast Pastries 3

Baked daily selection of Danish, Scones, Muffins, Donuts and Bagels

**Breakfast Served
7:30 AM to 11:00 AM**

Buttermilk Pancakes 5

Buttermilk Short Stack served with Warm Maple Syrup and Butter
(add \$2 blue berries or chocolate chips)
Served with Home Fries

Brandywine Breakfast 9

Two Farm Fresh Eggs served with Home Fries and a side of toast
(Choice of Bacon, Sausage and Scrapple)

Farm Fresh Omelets 10

Build your own omelet with your choice of three of the following:
Sausage, Bacon, Ham, Peppers, Onions, Tomatoes, Mushrooms, and Cheese
Served with Home Fries and Toast (egg whites available)

Beverages \$2

Regular Coffee
Decaf Coffee
Orange Juice
Apple Juice
Cranberry Juice
Pineapple Juice
V8/Low sodium V8
Milk

(GF) Gluten Friendly



WE WOULD
LOVE TO HEAR
ABOUT YOUR
EXPERIENCE



Freedom Village at Brandywine

VILLAGE BISTRO

LUNCH MENU

Lunch Served
11:30 PM to 2:30 PM

Appetizer

Beef & Vegetable Dumpling 5

Fried, served with Rice Wine Vinegar & Soy Dipping Sauce or Peanut Sauce

Bistro Wedge (GF) 5

Crisp Iceberg Wedge, Garnished with House Smoked Applewood Bacon, Grape Tomatoes and Gorgonzola Cheese Dressing

Classic Caesar 5

Crisp Romaine Hearts tossed with Caesar Dressings, Garlic Croutons and Parmesan Cheese

Charcuterie Plate 5

Chef selection of cheese, cured meats finished with seasonal fruit and crackers

Soup of the Day 4

Daily Seasonal Selection

MP

Beverages \$2

Regular Coffee
Decaf Coffee
Tea
Soft Drinks
Lemonade
Orange Juice
Apple Juice
Cranberry Juice
Pineapple Juice
V8/ Low sodium V8
Milk

Resident Meals consist of:

- 1 Drink
- 1 Starter
- 1 Main Entree
- 1 Dessert



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**Sandwiches served
with chips and pickle
\$2 Upcharge for French
Fries for à la carte**

Greek Chop Salad (GF) 12

Grilled Chicken Breast, Garbanzo Beans, Tomatoes, Feta Cheese, and Kalamata Olives, Romaine Lettuce and Lemon Oregano Vinaigrette sub salmon **ADD 4**

Fish & Chips 14

Beer Battered Cod Filet Served with Crispy Fries, Coleslaw and Tartar Sauce

Turkey Club Sandwich 8

Roasted Turkey Breast, Bacon, Lettuce and Tomato

Grilled Chicken Caesar Wrap 9

Grilled Chicken with Parmesan Cheese, Romaine Lettuce Tossed with Caesar Dressing

Tuna Melt 8

Chunk Light Tuna, Celery and Mayonnaise Served with Toasted English Muffin with Tomato and Swiss Cheese

(V) Vegetarian
(GF) Gluten Friendly

**Sandwiches served with
chips and pickle
\$2 Upcharge for French Fries à la carte**

Deli Sandwich 6

Served on Choice of Bread Tuna Salad, Chicken Salad, Egg Salad, Grilled Cheese or BLT

Half Deli Sandwich & Cup of Soup 7

Choice of Bread Tuna Salad, Chicken Salad, Egg Salad, Grilled Cheese or BLT

Village Cheese Steak 12

Shaved Lean Beef, Sauteed Onions and Choice of Cheese Served on a Long Roll

Angus Steak Burger 10

Grilled Angus Ground Chuck Served on Brioche Bun with Lettuce, Tomato, Onion and Choice of Cheese (**Served Medium Well**)

Grilled Hot Dog 5

All Beef Frank Served on Soft Bun with Fries

Brick Oven Pizzas

MARGHERITA (V) 6

Plum Tomatoes, Fresh Mozzarella, Basil, and Parmesan

CHEESE (V) 6

Mozzarella, Sauce and Italian Herbs

PEPPERONI 8

Pepperoni Slices, Mozzarella and Italian Herbs

VEGGIE (V) 8

Roasted peppers onions, mushrooms, spinach and Mozzarella

PIZZA OF THE DAY 8

Chef's Creative Selection of the Day using Seasonal Ingredients

(GLUTEN FREE PIZZA CRUST AVAILABLE)

PIZZA SIZE 9"

Dessert

Chocolate Lava Cake 5
Lemon Berry Mascarpone Cake 5
Fresh Fruit Cup of the day 4



Freedom Village at Brandywine

VILLAGE BISTRO

DINNER MENU

DINNER SERVED
4:30 PM TO 6:30 PM

Starters

Beef & Vegetable Dumpling 5

Fried, served with Rice Wine Vinegar & Soy Dipping Sauce or Peanut Sauce

Bistro Wedge (GF) 5

Crisp Iceberg Wedge, Garnished with House Smoked Applewood Bacon, Grape Tomatoes and Gorgonzola Cheese Dressing

Classic Caesar 5

Crisp Romaine Hearts tossed with Caesar Dressings, Garlic Croutons and Parmesan Cheese

Charcuterie Plate 5

Chef selection of cheese, cured meats finished with seasonal fruit and crackers

Soup of the Day 4

Daily Seasonal Selection MP

Beverages \$2

Regular Coffee
Decaf Coffee
Tea
Soft Drinks
Lemonade
Orange Juice
Apple Juice
Cranberry Juice
Pineapple Juice
V8/ Low sodium V8
Milk



Greek Chop Salad (GF) 12

Grilled Chicken Breast, Garbanzo Beans, Tomatoes, Feta Cheese, and Kalamata Olives, Romaine Lettuce and Lemon Oregano Vinaigrette sub salmon **ADD 4**

SWEET ITALIAN SAUSAGE 12

CACCIATORE
Onions, Tomatoes, Sweet Bell Peppers and Mushrooms served over spaghetti

Bronzino(European Seabass)(GF) 18

Wood Roasted Bronzino Marinated with Olive Oil, Citrus and Herbs Served with Rice and Vegetable of the day

Teriyaki Shrimp 16

Tempura battered shrimp, stirfry vegetables served over rice

(V) Vegetarian
(GF) Gluten Friendly

Sandwiches served with chips and pickle

\$2 Upcharge for French Fries à la carte

Village Cheese Steak 12

Shaved Lean Beef, Sauteed Onions and Choice of Cheese Served on a Long Roll

Angus Steak Burger 10

Grilled Angus Ground Chuck Served on Brioche Bun with Lettuce, Tomato, Onion and Choice of Cheese (Served Medium Well)

Crispy Chicken Sandwich 9

Crispy Chicken Breast Topped with Lettuce, Tomato and Onion on Toasted Brioche Bun with Pickle

Old World Brick Pizzas

MARGHERITA (V) 6

Tomato Sauce, Fresh Mozzarella, Basil, and Parmesan

CHEESE (V) 6

Mozzarella, Sauce and Italian Herbs

PEPPERONI 8

Pepperoni Slices, Mozzarella and Italian Herbs

VEGGIE (V) 8

Roasted peppers, onion, mushroom, spinach and Mozzarella

PIZZA OF THE DAY 8

Chef's Creative Selection of the Day using Seasonal Ingredients

(GLUTEN FREE PIZZA CRUST AVAILABLE)

PIZZA SIZE 9"

Catch of the Day

Fresh Seafood Selection MP

Dessert

Chocolate Lava Cake 5

Lemon Berry Mascarpone Cake 5

Fresh Fruit Cup of the day 4

Resident Meals consist of:

- 1 Drink
- 1 Starter
- 1 Main Entree
- 1 Dessert



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