SANTA FE

MEXICAN GRILL

WILMINGTON

APPETIZERS

AGUACHILE ROJO
gulf shrimp, chile de árbol leche de tigre,
red onion, jicama, avocado, cilantro, tortilla chips
suggested wine pairing: pinot grigio

BAJA-MED MUSSELS
jalapeño garlic butter, onions,
tomatoes, ancho reyes liqueur, mexican oregano, bolillo
suggested wine pairing: sauvignon blanc

BROCCOLINI CON ELOTE
charred broccolini, epazote corn purée,
olive oil, toasted almonds, lemon zest
suggested wine pairing: rosé or sauvignon blanc

MAIN DISHES

BRONZINO
diabla sauce, seasonal fruit relish,
toasted kale, mexican green rice
suggested wine pairing: sauvignon blanc or chardonnay

CARNE ASADA
grilled skirt steak, guacamole salsa,
charro beans, grilled nopales, chiles toreados
suggested wine pairing: malbec or pinot Noir

POLLO PIBIL
stew chicken with tomato,
orange-achiote reduction, cumin and epazote
suggested wine pairing: rosé

DESSERTS

FROZEN COCONUT HORCHATA
-lime zest, coarsely grated coconut, cajeta syrup

FLAN- vanilla custard, guava caramel sauce

Brandywine Valley RESTAURANT WEEK

SEPT 14 – 20, 2026

3-COURSE DINNER

$55 PER PERSON

BEVERAGES, TAX & GRATUITY NOT INCLUDED

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