

Blush

restaurant and bar

Nicholas Farina, Executive Chef

24 North Merion Avenue

Bryn Mawr, PA 19010

P 610.527.7700 F 610.527.1751

www.dineatblush.com info@dineatblush.com

Hours of Operation

Lunch Brunch Dinner

Thu-Fri 11:30a-3:00p Sat 11:30a-2:30p Mon-Thu 5p-10p

Sun 10:30a-2:30p Fri-Sat 5p-11p

Sun 4p-9p

ABOUT BLUSH

AWARDS

Blush Restaurant and Bar has been presented with numerous awards from the community, including, “Best New Restaurant” from Suburban Publications, “Best of Philly” from Philadelphia Magazine, and “Best Restaurant on the Main Line” from Main Line Life. Blush has also been featured by the prestigious James Beard Foundation.

ROOMS

The spacious and comfortable rooms Blush offers can accommodate groups of all sizes. The upstairs dining room can be separated into two private function rooms accommodating 25—30 people each, or a total of 55 people. The main dining room can accommodate up to 80 people.

OUTSIDE DINING

Al fresco dining is available on our enchanted veranda throughout the spring, summer and autumn seasons.

VALET PARKING

Valet parking is offered for private functions at no additional charge to your guests.

WINES

Blush offers wine from its fully-stocked Wine Gallery of over one hundred bottles of fine wine selected by our sommelier. Please ask our knowledgeable staff to help you choose wine that will be unforgettable at your event.

SERVICE

Personalized service is always offered at Blush with an attentive wait and support staff who are more than willing to accommodate any needs you may have.

“At Blush, executive chef and owner Nicholas Farina mines his experience cooking in some of the Northeast’s top kitchens to create an exciting, whimsical menu featuring mouthwatering items—think Kobe beef burgers, handcrafted pastas, and plancha-seared halibut—that are sure to have Philadelphians making a reverse commute for dinner.”

—The James Beard Foundation