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*Munster Harvest Room Side Room Private Dining Brunch Menu*

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## THE THORNBURY

*Two Course Plated Meal*

\$32 per guest

### *First Course*

#### Monkey Bread

one per table to share....warm, soft sweet bread with cinnamon sugar and pecans to pull apart and dip in our cream cheese dip

#### Bravacado Crostini \*

avocado, fresh mozzarella, heirloom tomatoes, pickled red onion, white goddess dressing, black sea salt, balsamic glaze

*\* can be prepared gluten free and/or vegan*

### *Second Course*

**event host to choose one of the Bakes in advance for all guests**

#### Harvest Bake \*

deep dish quiche of savory free range egg custard baked over crusty bread crust with organic spinach, uncured applewood smoked bacon, caramelized onions, Swiss cheese

or

#### Peasant Bake \*

deep dish quiche of savory free range egg custard baked over crusty bread crust with organic spinach, roasted red peppers, zucchini, caramelized onions

Swiss cheese

#### Fresh Fruit

#### Hash Browns (*peppers & onions optional*)

*add bacon or one patty house made maple turkey or pork sage sausage +\$2.50*

*\* please inquire about options for those with dietary restrictions*

Please inquire about dessert options

Brunch menu is available for parties seated by 12:00 pm

Please advise us in advance regarding dietary restrictions

Price includes Lavazza coffee, iced tea, & fountain drinks. 7% Tax & 22% gratuity will be added to each bill