
Munster Harvest Room Side Room Private Dining Brunch Menu

THE THORNBURY

Two Course Plated Meal

\$34 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

and

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

Deep Dish Quiche

Event host to **CHOOSE ONE** in advance for all guests

organic spinach, uncured applewood smoked bacon, caramelized onions, Swiss cheese

or

ham, broccoli, smoked gouda, topped with cheddar & pickled red onions

or

organic spinach, roasted red peppers, caramelized onions, asparagus, Swiss cheese

or

poblano peppers, roasted red peppers, black beans, red onions, cilantro, queso fresco
chorizo optional, topped with jalapenos

or

spinach, artichokes, roasted red pepper, cheddar

or

cherry tomatoes, fresh mozzarella, green bell pepper, fresh basil – pesto garnish

or

maple turkey sausage, butternut squash, caramelized onions, spinach

Fresh Fruit

Hash Browns (peppers & onions optional)

add bacon or one patty house made maple turkey or pork sage sausage +\$2.75

** please inquire about other ingredient options and alternatives for those with dietary restrictions*

Please inquire about dessert options. Please advise us in advance regarding dietary restrictions
Price includes Lavazza coffee, iced tea, & fountain drinks. 7% Tax and 22% gratuity will be added to each bill