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# Harvest Side Room

private event dining

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## THE WHITEHALL

\$25.85 per guest

### First Course

*assorted mini scones and mini croissants  
served with whipped butter & house made preserves*

### Second Course

*second course served with hash browns (onions & peppers optional) and fresh fruit*

host selects entrée for each guest or chooses 2 – 3 options and collects guests entrée choice in advance

#### **Peasant Scrambler\*\***

*roasted butternut squash, spinach roasted red  
peppers, feta cheese*

#### **White Forest Scrambler\*\***

*egg whites, mushrooms, roasted red peppers,  
spinach, white cheddar*

#### **Breakfast Tacos**

*two tacos with scrambled eggs, house made  
chicken chorizo, poblano peppers, guajillo  
cream, pickled corn, black beans, queso fresco*

#### **Scotch Eggs**

*hard boiled egg wrapped in pork sausage &  
panko, fried golden, pesto, drizzle of dijonnaise*

#### **Bravacado Toast**

*griddled English muffins, avocado, white  
goddess dressing, fresh mozzarella, heirloom  
tomatoes, pickled red onion, black salt*

#### **Egg Zenedict**

*blackened zucchini, red peppers, butternut  
squash & potatoes, poached egg, English muffin,  
hollandaise & guajillo aioli*

*\*\* Scramblers can be customized with ingredients of your choice*

*The Whitehall package must have exact count of each of 2-3 entrees in advance*

*Brunch menu is available for parties seated by 9:30 am*

*Customize this menu with organic options, additional sides & sweets.*

*Please advise us in advance regarding dietary restrictions*

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

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## THE THORNBURY

*simplify party planning by selecting this menu with great selections for all your guests  
please inquire about alternate options*



### First course

#### **French Toast**

with Fresh Strawberries

or

**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

**Single Bravacado Toast** for each person

### Second Course

**Harvest Scrambler** (free range eggs, cherry tomatoes, caramelized onions, spinach, avocado, bell peppers, white cheddar) and **Hash Browns**  
and one tray of **fruit** per table

\$26.25

add house made maple turkey sausage or pork sage sausage ~ +\$4.50



*Scramblers can be customized with ingredients of your choice including  
onions, mushrooms, bell peppers, roasted red pepper, tomatoes, spinach, black beans, white cheddar, havarti, or Swiss  
cheese, avocado, smoked gouda, goat cheese, feta, ham, applewood smoked uncured bacon, pork sausage,  
turkey sausage, chicken chorizo*

*Customize your brunch with alternatives including:*

*...pricing varies*

*Scotch Eggs ~ hard boiled eggs wrapped in pork sausage  
& panko, fried golden, pesto, drizzle of dijonaise*

*Med Dips ~ smoked hummus and pine nut gremolata,  
olive tapenade, spicy feta, house pickles, grilled pita*

*Sheet Pan Poutine ~ hand cut fries, sausage gravy,  
applewood smoked bacon, chicken chorizo, smoked  
gouda, poblano peppers, giardiniera, crispy onions,  
eggs over easy*

*Solstice Salad ~ quinoa, roasted butternut squash, diced  
pears, pistachios, arugula and romaine, feta, pickled red  
onions, white goddess and balsamic vinaigrette*

*Kefta Kabobs  
lamb and beef kefta, cucumber, olive, sundried tomato  
pesto, dill yogurt, pita*

*Chopped Salad ~ romaine hearts, queso fresco, black  
beans, pepita seeds, diced red peppers, chipotle ranch  
Grilled chicken optional on salads*

*Bruschetta with herbed crostini*

*Assorted House Made Mini Sweets*

*Please advise us in advance regarding dietary restrictions*

*The Thornbury package must have exact guest count Customize this menu with organic options, additional sides, & sweets.  
Price includes Lavazza coffee, iced tea, & fountain drinks. Tax and 22% gratuity will be added to each bill*