
Palos Heights Harvest Room

Side Room Private Dining Brunch Menu

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

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

CHOOSE ONE

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

green chiles, roasted red peppers, black beans, red onions, cilantro, queso fresco

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. Tax and 22% gratuity will be added to each bill