



DRINKS

TREEHOUSE GREEN JUICE

(v) (gf)
Kale / Cucumbers / Apples / Celery / Spinach

SWEET SUNRISE JUICE

(v) (gf)
Pineapple / Ginger / Basil / Carrots / Orange Juice

JUICE SELECTION

(v) (gf)
Orange / Grapefruit / Pineapple / Tomato / Cranberry

SMOOTHIE

(v) (gf)
Peach / Banana / Pineapple / Coconut Milk /
Coconut Cream

COFFEE

Our locally sourced MOKA Origins Fresh-Roasted
Coffee Beans / Cappuccino / Espresso

THE TEA SPOT TEA

A full tea menu is available.

THERAPEUTIC LATTE (\$)

Our therapeutic lattes provide a pleasant pause to your
day and can serve as a meditative and sensory
indulgence that supports and ignites a lifestyle aligned
with overall health and well-being. Ask your server for
more information on our therapeutic lattes.

TREEHOUSE MARY (\$)

A morning favorite- Crop Organic Lemon Vodka /
McClure's Mild Mary Mixer / Blackmore Farm
Herbed-Salted Rim / Calkin's Creamery Cheese Curd /
McClure's Garlic & Dill Pickle Spear

MIMOSA OF THE DAY (\$)

Ask your server about our mimosa of the day.

KOMBUCHA (\$)

Ask your server about our kombucha of the day.

MAIN

BREAKFAST BLT

(df) (s) (se) (vegan upon request)
Avocado / Tomatoes / Hickory Bacon / Blackmore Farm Greens / Chipotle Aioli / Sprouted Grain Bread

SPA POWER BOWL

(veg) (gf) (se)
Greek Yogurt / Pumpkin Spice Overnight Oats / Chia Seeds / Cocoa Nibs / Dried Cranberries /
Honey Crisp Apples / House Made Granola

HARVEST OMELET*

(gf)
Shaved Roasted Brussels Sprouts / Bell Peppers / Caramelized Onions / Parmesan Cheese / Local Farm Eggs

OPEN FACED EGG WHITE OMELET*

(gf)
Broccoli / Cremini Mushrooms / Boursin Cheese / Chives

TWO FARM EGGS*

(gf) (df)
Cooked to Order- Fried / Scrambled / Poached

AUTUMN SQUASH HASH*

(vegan upon request) (gf)
Roasted Butternut Squash / Roasted Delicata Squash / Brussels Sprouts / Organic Kale /
Caramelized Red Onions / Fine Herbs / Sunny Side Up Egg

CHALLAH BREAD FRENCH TOAST

(n)
Caramelized Apples / Single Origin Vietnamese Cinnamon / Maple Toasted Oats & Walnuts / Local Maple Syrup

SMOKED SALMON PLATTER

(se)
Choice of Bagel / Smoked Salmon / Tomatoes / Red Onions / Capers / Dill Cream Cheese

EGGS BENEDICT

Poached Egg / Canadian Bacon / Hollandaise / Toasted English Muffin / Blackmore Farm Micro Greens

VEGAN "SCRAMBLED" TOFU TACO

(v) (df)
Organic Tofu / Turmeric / Avocado / Shaved Breakfast Radish / Micro Cilantro / Pico De Gallo / Flour Tortilla

ACAI BOWL

(gf) (df) (vegetarian upon request)
Multi-Source Collagen Protein / Blueberries / Blackberries / Strawberries / Raspberries / Sliced Banana /
House Made Granola

v = Vegan veg = Vegetarian gf = Gluten Friendly n = Contains Nuts df = Dairy Free gel = animal gelatin s = soy se = Contains Seeds

Many items can be made gluten friendly or vegan upon request. Ask your server for more information.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Items cooked to your liking.

We are proud of sourcing only sustainable seafood, local produce and our own Blackmore Farm herbs and vegetables, hormone-free beef and free-range poultry. Locally sourced farms include:
Willow Wisp / Calkin's Creamery / Mountain View Mushrooms / Harvest Moon Microgreens / Quails R' Us / Lukan's Farm Resort / Blackmore Farm / Lato Sud Farm / Hudson Valley Fish Farms / Subarashii Kudamono

FROM OUR GARDEN BUFFET

HOT STEEL CUT OATMEAL (v) (gf) (se) (df)

CHOBANI NON-FAT GREEK YOGURT (veg) (gf)

COTTAGE CHEESE (veg) (gf)

BREAKFAST BREADS (s)

HOUSE-MADE GRANOLA (v) (gf) (se) (s)

MIXED FRESH FRUIT & BERRIES (veg) (gf) (df)

SIDES

HOMEFRIED FINGERLING POTATOES
WITH CARAMELIZED ONIONS (gf)

PORK BREAKFAST SAUSAGE (gf) (df)

HICKORY SMOKED BACON (gf) (df)

BAGEL WITH CREAM CHEESE (veg) (s)
Choice of Asiago / Everything (n) / Plain / Whole Wheat / Onion

TOAST (s)
Choice of Whole Wheat / Country White / Rye / English Muffin /
Gluten Free Roll / Assorted Jam