



DRINKS

TREEHOUSE GREEN JUICE

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

SWEET SUNRISE JUICE

(v) (gf)
Pineapple / Ginger / Basil / Carrots / Orange Juice / Apple / Turmeric / Lemon Juice

JUICE SELECTION

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

SMOOTHIE

(v) (gf)
Pineapple / Peach / Banana / Dates / Orange Juice / Coconut Milk

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 (\$)

Crop Organic Lemon Vodka / McClure's Mild Mary Mixer / Blackmore Farm Herbed-Salted Rim / Seasonal Toppings

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 (vegan upon request) (df) (s) (se)

Avocado / Tomatoes / Hickory Bacon / Blackmore Farm Greens / Chipotle Aioli / Sprouted Grain Bread

SPA PROTEIN POWER BOWL (v) (gf) (s) (se)

Chia Seeds & Oat Milk Pudding / Plant Based Complete Protein / Agave / Banana / Strawberries / House-Made Granola

SPRING VEGETABLE & FETA OMELET* (gf) (e)

Asparagus / Wild Foraged Mushrooms / Green Onions / Fines Herbes / Fava Bean Leaves / Local Farm Eggs

AVOCADO TOAST (gf upon request) (df) (se) (e)

Hard Boiled Egg / Smashed Avocado / Shaved Radish / Tomato / Microgreens / Multi-Grain Ciabatta

TWO FARM EGGS* (gf) (df) (e)

Cooked to Order – Fried / Scrambled / Poached

SPRING VEGETABLE HASH* (vegan upon request) (gf) (df) (e)

Fiddlehead Ferns / English Peas / Fingerling Potatoes / Pea Tendrils / Bell Peppers / Caramelized Onions / Fines Herbes / Shaved Radish / Sunny Side Up Egg

BELGIAN WAFFLE (s) (e)

Chantilly Cream / Strawberries / Blackberries / Blueberries / Shaved Dark Chocolate / Single Origin Cinnamon / Local Maple Syrup

SMOKED SALMON PLATTER (s) (se)

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

HUEVOS RANCHEROS* (e)

Avocado / Corn Tortilla / Chorizo Sausage / Pico de Gallo / Queso Fresco / Sunny Side Up Egg

GREEN TOMATILLO SHAKSHUKA (vegan upon request) (e)

Tomatillo / Scallions / Bell Peppers / Jalapenos / Baby Spinach / Feta Cheese / Poached Egg / Crispy Shiitake Mushrooms / Rosemary Ciabatta

STRAWBERRY BANANA ACAI BOWL (vegan upon request) (gf) (se) (gel)

Multi Source Collagen Protein / Strawberries / Vanilla Greek Yogurt / Sliced Banana / House Made Granola

FROM OUR GARDEN BUFFET

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

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

COTTAGE CHEESE

BREAKFAST BREADS

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

MIXED FRESH FRUIT & BERRIES

ASSORTED JAMS & PRESERVES

SIDES

HOME FRIED FINGERLING POTATOES WITH CARAMELIZED ONIONS (gf)

BOAR'S HEAD TURKEY SAUSAGE PATTY (gf) (df)

HICKORY SMOKED BACON (gf) (df)

BAGEL WITH CREAM CHEESE (veg) (s) Choice of Sesame (se) / Everything (se) / Plain / Whole Wheat / Gluten Free Plain (gf) / Gluten Free Everything (gf) (se)

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

v = Vegan veg = Vegetarian gf = Gluten Friendly n = Contains Nuts df = Dairy Free gel = Animal Gelatin s = Soy se = Contains Seeds e = Contains Egg
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