



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)
Banana / Pineapple / Peach / Coco Lopez / 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 (\$)

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

(vegan upon request) (veg) (gf) (se)
Greek Yogurt / Moka Origins Chocolate Overnight Oats / Chia Seeds / Cacao Nibs / Fresh Berries / House-Made Granola

WINTER 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

WINTER SQUASH HASH*

(vegan upon request) (gf) (df)
Roasted Butternut Squash / Fingerling Potatoes / Brussels Sprouts / Organic Kale / Bell Peppers / Caramelized Red Onions / Fine Herbs / Poached Egg

GINGER BREAD FRENCH TOAST

Cranberry, Apple, & Spice Compote / Single Origin Vietnamese Cinnamon / Orange / Maple-Toasted Oats / Local Maple Syrup

SMOKED SALMON PLATTER (s) (se)

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

EGGS BENEDICT*

(s)
Poached Egg / Canadian Bacon / Hollandaise / Toasted English Muffin / Broccolini / Blackmore Farm Micro Greens

SHAKSHUKA (vegan upon request)

Middle Eastern Roasted Tomatoes / Poached Egg / Avocado / Fine Herbs / Rosemary Ciabatta

ACAI BOWL (gf) (vegan upon request)

Multi Source Collagen Protein / Blueberries / Blackberries / Strawberries / Raspberries / 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

HOMEFRIED FINGERLING POTATOES WITH CAMELIZED 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

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

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