

# Tree Restaurant

## 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

### SUMMER SMOOTHIE

(v) (gf)  
Fresh Orange Juice / Mango / Banana / Fresh Mint / Peach / Ginger

### COFFEE

Our locally sourced "Black & Brass" Fresh-Roasted Coffee Beans / Cappuccino / Espresso

### ORGANIC "TWO LEAVES" 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.

### MIMOSA OF THE DAY (\$)

Ask your server about our mimosa of the day.

### KOMBUCHA (\$)

Ask your server about our kombucha of the day.

## Main

### PHILLY-STYLE STEAK OMELET\* (gf) (s)

Roasted Red Peppers / Red Onions / Sirloin Steak / Cooper Sharp American

### OPEN-FACED EGG WHITE OMELET\* (veg) (gf) (s)

Cremini Mushrooms / Spinach / Artichoke / Patros Feta

### TWO FARM EGGS\* (gf) (df)

Cooked to Order- Fried / Scrambled / Poached

### TOFU SCRAMBLE (v) (veg) (gf) (s)

Tofu / Cauliflower / Roasted Red Peppers / Spinach / Sweet Potatoes / Turmeric / Sriracha Chickpeas / Red Onions

### STRAWBERRY PANCAKES (veg)

Strawberry Coulis / Tonjes Farm Maple Syrup

### BREAKFAST BLT (n) (s) (vegan upon request)

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

### SPA POWERBOWL (gf) (n)

Greek Yogurt / Overnight Oats / Ground Flaxseed / Strawberries / Blueberry Compote / House-Made Granola

### LOX BREAKFAST FLATBREAD\* (gf) (n) (s)

Cauliflower Crust / Smoked Salmon / Tomatoes / Red Onions / Capers / Dill Crème / Everything Spice

### MANGO & PEACH SMOOTHIE BOWL (gf) (df) (n)

Mango / Peach / Banana / House-Made Granola

### BREAKFAST QUESADILLA\* (n) (s)

Chorizo Sausage / Scrambled Egg / Monterey & Cheddar Jack Cheese / Flour Tortilla / Pico de Gallo / Avocado / Adobo Aioli

## From Our Garden Bar

### HOT STEEL CUT OATMEAL (v) (gf) (n) (df)

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

### COTTAGE CHEESE

### BREAKFAST BREADS

### HOUSE-MADE GRANOLA (v) (gf) (n) (s)

### MIXED FRESH FRUIT

## Sides

### BREAKFAST POTATOES WITH

### CARAMELIZED ONIONS (gf)

### 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 / GF Roll / Assorted Jam

v = Vegan veg = Vegetarian gf = Gluten Friendly n = Contains Nuts or Seeds df = Dairy Free s = Soy  
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:  
Anthill Farms / Calkin's Creamery / Freebird / Catskill Food Hub / Quails R Us