

Tree Restaurant

Drinks

TREE HOUSE 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

MIXED BERRY SMOOTHIE

(v) (gf)
Strawberries / Blueberries / Blackberries / Raspberries /
Rice Milk / Acai Puree

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

ITALIAN OMELET* (gf) (s)

Diced Italian Meats (Capicola, Ham, Pepperoni & Salami) / Aged Provolone / Banana Pepper Salsa

OPEN-FACED EGG WHITE OMELET* (veg) (gf)

Cremini Mushrooms / Fennel / Asparagus / Goat Cheese

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

BLUEBERRY PANCAKES (veg)

Lemon Berry Mascarpone / 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 / Housemade Granola

LOX BREAKFAST FLATBREAD (gf) (n) (s)

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

PIÑA COLADA SMOOTHIE BOWL (gf) (df) (n)

Strawberries / Mango / Pineapple / Coconut / Bananas / 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