

Tree Restaurant

From Our Garden Bar

Drinks

ICED SPORTEA

Our staple house iced tea is a premium blend of decaf tea leaves, sugar free, and naturally flavored with ginseng, ginger, lemon and Brazilian mate

SOFT DRINKS

Coke / Diet Coke / Sprite / Ginger Ale

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.

HEART AND SOUL (\$)

Kimerud Collector's Pink Gin / Fresh Red Berries / Hand-Squeezed Lime Juice / ROOT The Grenada Pomegranate / Fizz Topper / Blackmore Farm Rosemary Garnish

A FULL WINE & COCKTAIL LIST IS AVAILABLE BY REQUEST.

Main

HAND-CRAFTED CAULIFLOWER CRUST FLATBREAD (gf) (s) (Vegetarian upon request)

Fresh Mozzarella / House Ricotta / Goat Cheese / Medjool Dates / Asian Pears / Prosciutto / Apricot Glaze

"BLACK & BLUE" GRASS-FED BEEF SLIDERS* (s) (Vegan Impossible Burger upon request)

Beef Sliders / Blue Cheese / Balsamic Onions / Pretzel Roll

BLACKENED MAHI-MAHI* (df) (n)

Mahi-Mahi / Coconut Basmati Rice / Strawberry Cilantro Lime Salsa / Chile Oil

FREE-RANGE GRILLED CHICKEN BREAST* (gf)

Lemon & Rosemary Marinated / Living Harvest Basil Pistou / Quinoa Tabbouleh / Tomatoes / Fresh Mint

CRACKED PEPPER TURKEY CLUB PANINI (n) (s)

Peppercorn-Crusted Turkey / Arugula / Tomatoes / Candied Bacon / Bistro Sauce / Rosemary Ciabatta

KOREAN STEAK TACO* (df) (s) (Impossible Meat upon request)

Grilled Beef / Pickled Farm Vegetables / Radishes / Sesame Seeds / Green Onions

VEGETARIAN GYRO (s)

Onion Pita / Grilled Eggplant / Zucchini / Carrots / Cucumbers / Roasted Red Peppers / Tzatziki

HAND-CRAFTED BLACK BEAN PATTY (v) (gf) (s)

Garden Greens / Beefsteak Tomato / Pickled Sweet Corn & Vegetable Salad / Roasted Red Pepper Coulis

PAN-SEARED RAINBOW TROUT* (gf) (df)

Bamboo Rice / Grilled Asparagus / Watermelon Radish / Citrus & Blackmore Farm Herb Vinaigrette

BURRATA CHEESE & ARTICHOKE SALAD (veg) (n)

Caper Berries / Roasted Red Peppers / Maldon Sea Salt / Blackmore Farm Greens / Balsamic / Extra Virgin Olive Oil / Crostini

SALAD BAR & SEASONAL CONDIMENTS

TOMATO BASIL BISQUE (v) (gf)

SOUP DU JOUR

FRESH BAKED VEGAN CHOCOLATE

CHIP COOKIES (v) (gf) (s)

DOUBLE CHOCOLATE MINI BROWNIES

(veg) (s)

SEASONAL SWEETS

Please see our Garden Bar for the current offering.

Sides

STEAMED EDAMAME (v) (gf) (s)

TERRA CHIPS

HOUSE-MADE OVEN ROASTED

STEAK FRIES (v)

v = Vegan veg = Vegetarian gf = Gluten Friendly n = Contains Nuts or Seeds df = Dairy Free gel = Animal Gelatin 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