

Tree Restaurant

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

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.

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 PROSCIUTTO & BROCCOLI FLATBREAD* (gf) (se) (vegetarian upon request)

Fontina / Broccoli / Roasted Red Peppers / Prosciutto / Herb Ricotta / Balsamic Glaze / Gluten Free Cauliflower Crust

GRASS-FED BLACK ANGUS BEEF BURGER* (s)

(Vegan Impossible Burger upon request)
Montreal Steak Seasoning / Cheddar Cheese / Bourbon Glazed Caramelized Onions / Blackmore Farm Greens / Tomato / Kaiser Roll

BLACKENED MAHI-MAHI TACO* (df) (s)

Mahi-Mahi / Pico De Gallo / Chipotle Crème / Avocado / Flour Tortilla

CHAR-BROILED CHICKEN CAESAR SALAD* (s)

Lemon & Rosemary Marinated Chicken / Shaved Romaine / Tomatoes / Onions / Parmesan / Caesar Dressing / Herb Croutons

ROAST TURKEY WALDORF SALAD (n) (df) (s)

Roasted Free-Range Turkey Breast / Grapes / Roasted Walnuts / Celery / Apples / Dried Cranberries / Spring Peas / Creamy Champagne Vinaigrette

STEAK & PEPPER STIR FRY* (df) (s) (vegan with tofu upon request)

Beef Tenderloin Tips / Broccoli / Carrots / Peppers / Lotus / Gochujang Stir Fry Sauce / Sticky Rice

WHITE BEAN CASSOULET (v) (veg) (df)

White Beans / Mirepoix / Roasted Tomatoes / Truffle Oil / Panko Crust

HAND-CRAFTED BLACK BEAN QUESADILLA (v) (gf)

Corn Tortilla / Vegan Cheddar / Garden Greens / Pickled Sweet Corn & Vegetable Salad / Roasted Red Pepper Coulis

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

Sticky Rice / Grilled Asparagus / Watermelon Radishes / Citrus & Blackmore Farm Herb Vinaigrette

SHRIMP & CRAB CAKE

Cold Water Shrimp / Lump Crab / Blackmore Farm Greens / Lemon Tarragon Crème

From Our Garden Buffet

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 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:

Anthill Farms / Calkin's Creamery / Freebird / Catskill Food Hub / Quails R' Us