

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

SMOOTHIE

(v) (gf)
Apples / Cranberries / Pomegranate / Strawberries

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

HAM & CHEDDAR OMELET* (gf)

Black Forest Ham / Tomatoes / Crimini Mushrooms / Calkin's Creamery Barn Red Cheddar

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

Roasted Sweet Potatoes / Spinach / Onions / 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

VEGAN & GLUTEN FREE PANCAKES (v) (gf) (s)

Oat Milk & Oat Flour Pancakes / Fresh Strawberries & Blueberries / Local Maple Syrup

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

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

SPA POWER BOWL (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

BREAKFAST QUESADILLA* (n) (s)

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

SHAKSHUKA (gf) (df)

Middle Eastern Roasted Tomatoes / Poached Egg / Avocado / Fine Herbs / Feta Cheese / Multigrain Crostini

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 CARMELIZED 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 / Gluten Free 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