



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)
Pineapple / Peach / Banana / Flaxseed / Fresh Ginger / Coconut Milk

COFFEE

Our locally sourced MOKA Origins 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.

TREEHOUSE MARY (\$)

A morning favorite- Crop Organic Lemon Vodka / McClure's Mild Mary Mixer / Blackmore Farm Herbed-Salted Rim / Calkin's Creamery Cheese Curd / McClure's Garlic & Dill Pickle Spear

MIMOSA OF THE DAY (\$)

Ask your server about our mimosa of the day.

KOMBUCHA (\$)

Ask your server about our kombucha of the day.

MAIN

BREAKFAST BLT (df) (s) (se) (vegan upon request)

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

SPA POWER BOWL (veg) (gf) (s) (se)

Greek Yogurt / Overnight Oats / Chia Seeds / Strawberries / Blueberry Compote / House-Made Granola

SWEET ITALIAN SAUSAGE OMELET* (gf)

Peppers / Onions / Calkin's Creamery Barn Red Cheddar Cheese / Local Farm Eggs / Pepperoncini

OPEN FACED EGG WHITE OMELET* (gf)

Cremeni Mushrooms / Wilted Spinach / Caramelized Onions / Goat Cheese / Chives

TWO FARM EGGS* (gf) (df)

Cooked to Order- Fried / Scrambled / Poached

SWEET POTATO HASH* (v) (gf)

Roasted Sweet Potatoes / Organic Kale / Caramelized Red Onions / Sunny Side Up Egg

PEANUT BUTTER BANANA PANCAKES (n)

Buttermilk Pancakes / House-Made Peanut Butter / Roasted Peanuts / Ripe Bananas / Tonjes Farm New York Maple Syrup / Fresh Strawberries

SMOKED SALMON PLATTER

Choice of Bagel / Smoked Salmon / Tomatoes / Red Onions / Capers / Dill Cream Cheese

BREAKFAST TACOS (s)

Scrambled Local Farm Eggs / Vegan Chorizo Sausage / Pico de Gallo / Queso Fresco / Micro Cilantro / Flour Tortillas

SHAKSHUKA

Middle Eastern Roasted Tomatoes / Poached Eggs / Avocado / Fine Herbs / Feta Cheese / Rosemary Ciabatta

HOMINY GRITS & TASSO HAM CAKE (gf)

Scallions / Country Gravy / Sautéed Blackmore Farm Greens / Poached Egg

FROM OUR GARDEN BUFFET

HOT STEEL CUT OATMEAL (v) (gf) (se) (df)

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

COTTAGE CHEESE

BREAKFAST BREADS

HOUSE-MADE GRANOLA (v) (gf) (se) (s)

MIXED FRESH FRUIT

SIDES

BREAKFAST POTATOES WITH CAMELIZED 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 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: Willow Wisp / Calkin's Creamery / Mountain View Mushrooms / Harvest Moon Microgreens / Quails R' Us / Lukan's Farm Resort / Blackmore Farm / Lato Sud Farm / Hudson Valley Fish Farms / Subarashii Kudamono