

Tree Restaurant

Soup (Choice of one)

TOMATO TORTILLA SOUP (v) (gf)

SOUP DU JOUR

Our Chef's daily special soup, featuring seasonal on site ingredients from our Blackmore Farm.

Salad (Optional)

BLACKMORE FARM SALAD

Mixed Greens / Cucumbers / Carrots / Tomatoes
Maple Sage Balsamic Vinaigrette (v) (gf)

Sides (Choice of one)

STEAMED EDAMAME (v)

STEAMED BROCCOLI (v)

TERRA CHIPS (v)

OVEN ROASTED STEAK FRIES (v)

Main (Choice of one)

HANDCRAFTED CAULIFLOWER CRUST FLATBREAD (vegetarian upon request) (gf)
House-made Ricotta / Mozzarella / Prosciutto / Mushrooms / Roasted Tomatoes / Spinach / Balsamic Glaze

5 OZ. GRASS-FED BURGER* (n) (Vegan Impossible Burger upon request)
Calkin's Creamery Brie / Sweet & Sour Pickles / Balsamic Onions / Mushroom Pesto / Toasted Artisan Bun

BLACKENED FISH TACO (df)
Mahi-Mahi / Vegetable & Cabbage Slaw / Pico de Gallo / Limes / Chipotle Lime Aioli / Flour Tortilla

GRILLED CHICKEN MARINATED WITH LEMON & ROSEMARY (gf) (df) (sf)
Marinated Lemon & Rosemary / Roasted Red Pepper Pesto / Haricot Verts / Extra Virgin Olive Oil / Cracked Pepper

PUMPKIN GNOCCHI (n) (veg)
Goat Cheese / Shaved Brussels Sprouts / Roasted Winter Squash / Blackmore Farm Greens / Roasted Peppers / Stony Brook Farm First Pressed Pumpkin Seed Oil / Butternut Pepitas / Sage

SLOW ROASTED TURKEY PANINI
Blackmore Farm Vegetable & Herbs Stuffing / Baby Arugula / Whipped Horseradish Cranberry Spread / Rosemary Ciabatta

KOREAN STEAK BOWL* (df) (Tofu upon request)
Grilled Beef / Sticky Rice / Broccoli / Peppers / Carrots / Go Chu Jang Sauce

VEGAN PASTA BOLOGNESE (v) (n)
Beyond Beef Crumbles / Garlic / Extra Virgin Olive Oil / Hydroponic Basil / Grilled Vegan Baguette

STEAK COBB SALAD* (gf)
Hard Boiled Egg / Hickory Smoked Bacon / Tomato / Cucumber / Grilled Beef Rib Cap / Blackmore Farm Salad Greens / Cucumber Ranch Dressing

PULLED CHICKEN POT PIE
Puff Pastry / Mirepoix / French Green Beans / Peas / Blackmore Farm Vegetable & Herbs Stuffing

PAN SEARED RAINBOW TROUT (n) (gf) (df)
Sticky Rice / Green Beans Almondine / Watermelon Radish / Blackmore Farm Honey Dijon Vinaigrette

Dessert (Choice of one)

FRESH BAKED COOKIES (gf) (v)
Vegan Chocolate Chip

DOUBLE CHOCOLATE BROWNIE (veg)
Dark Chocolate / Diplomat Cream / Strawberries

FRESH FRUIT TART (veg)
Seasonal Fruit / Flakey Tart Shell / Sugar in the Raw / Fresh Whipped Cream

Drinks

ICED SPORTEA
Our staple house iced tea is a premium blend of decaf tealeaves, 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 / Regular and Decaf / Non-Dairy Creamers Available

ORGANIC "TWO LEAVES" TEA
English Breakfast / Tropical Green / Energize Green / Chamomile / Peppermint

ASK ABOUT OUR TREEHOUSE MIMOSA, THERAPEUTIC LATTE, OR KOMBUCHA (\$)

v = Vegan veg = Vegetarian gf = Gluten Friendly n = Contains Nuts or Seeds df = Dairy Free sf = Sugar Free
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 you

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