

Tree Restaurant

Soup (Choice of one)

TOMATO TORTILLA SOUP (v) (gf)

SOUP DU JOUR

Our chef's daily special soup featuring seasonal on site Blackmore Farm ingredients

Salad (Optional)

BLACKMORE FARM SALAD (v) (gf)

Mixed Greens / Cucumbers / Carrots / Tomatoes
Maple Sage Balsamic Vinaigrette

Sides (Choice of one)

STEAMED EDAMAME (v) (gf) (s)

STEAMED BROCCOLI (v) (gf)

TERRA CHIPS (v) (gf)

OVEN ROASTED STEAK FRIES (v)

Main (Choice of one)

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

GRASS FED BEEF SLIDERS* (s) (Vegan Impossible Burger upon request)

Calkin's Creamery Brie / Sweet & Sour Pickles / Lettuce / Tomato / Caramelized Spring Onions /
Toasted Pretzel Bun / Bacon Aioli

BLACKENED FISH TACO (df) (s)

Mahi-Mahi / Vegetable & Cabbage Slaw / Pico de Gallo / Limes / Chipotle Lime Aioli / Flour Tortilla

GRILLED CHICKEN (gf)

Lemon & Rosemary Marinated / Roasted Red Pepper Pesto / Haricot Verts / Extra Virgin Olive Oil / Cracked
Pepper

PORCINI MUSHROOM & BLACK TRUFFLE RAVIOLI (s)

Ricotta Cheese / Blackmore Farm Greens / Roasted Peppers / Parmesan / Mushrooms / Chicken Demi-Glace

MONTREAL PANINI (n) (s)

Roast Beef / Arugula / Swiss & Horseradish Garlic Cheese Spread / Tomato / Handcrafted Rosemary Roll

KOREAN STEAK BOWL* (df) (s) (Tofu upon request)

Grilled Beef / Sticky Rice / Broccoli / Peppers / Carrots / Go Chu Jang Sauce

VEGAN PASTA BOLOGNESE (v) (n) (s)

Plant-Based Protein Crumbles / Garlic / Extra Virgin Olive Oil / Hydroponic Basil / Grilled Vegan Baguette

STEAK COBB SALAD* (gf) (s)

Hard Boiled Egg / Hickory Smoked Bacon / Tomato / Cucumber / Grilled Beef Rib Cap / Blackmore Farm
Salad Greens / Cucumber Ranch Dressing

VEGAN "MEATLOAF" (v) (s)

Spa Potato Puree / Steamed Broccoli / Mushroom Sauce / Soffritto

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

Sticky Rice / Green Beans Almondine / Watermelon Radish / Blackmore Farm Honey Dijon Vinaigrette

Dessert (Choice of one)

FRESH BAKED COOKIES (gf) (v) (s)

Vegan Chocolate Chip

DOUBLE CHOCOLATE BROWNIE (veg) (s)

Dark Chocolate / Diplomat Cream / Strawberries

FRESH FRUIT TART (veg) (s)

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 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