

Tree Restaurant

Drinks

TREEHOUSE GREEN JUICE

(v) (gf)
Kale / Cucumber / Apples / Celery / Spinach

SWEET SUNRISE JUICE

(v) (gf)
Pineapple / Ginger / Basil / Carrot / Orange Juice

JUICE SELECTION

(v) (gf)
Orange / Grapefruit / Pineapple / Tomato / Cranberry

PIÑA COLADA SMOOTHIE

(v) (gf)
Pineapple / Banana / Coconut / Orange Juice

COFFEE

Our locally sourced "Black & Brass" Fresh-Roasted Coffee Beans / Cappucino / 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 (Choice of one)

MONTREAL STEAK & EGGS OMELET* (gf) (s)

Shaved Sirloin / Onions / Mushrooms / Swiss Cheese

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

Steamed Asparagus / Queso Fresco / Sautéed Mushrooms

TWO FARM EGGS* (df)

Fried or Scrambled

ORGANIC SWEET POTATO, KALE, & BUTTERNUT SQUASH HASH*

(veg) (gf) (df) (vegan upon request)
Tuscan Kale / Caramelized Onions / Poached Farm Egg

ACAI BOWL (v) (gf) (n) (s)

House-Made Granola / Fresh Strawberries / Bananas / Seasonal Berries

BANANAS FOSTER FRENCH TOAST (veg) (s)

Cinnamon Raisin French Toast / Rum-Infused Raisins & Foster Compound Butter

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

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

SPA POWERBOWL (v) (gf) (df)

Overnight Oats / Ground Flaxseed / Coconut / Cacao Nibs / Strawberries / Blueberries

LOX BREAKFAST FLATBREAD* (gf) (n) (s)

Cauliflower Crust / Smoked Salmon / Tomatoes / Red Onions / Capers / Dill Crème / Everything Spice

SOUTHWEST TURKEY SAUSAGE SKILLET* (gf) (s)

Farm Eggs / Roasted Red Peppers / Onions / Black Beans / Cheddar Jack / Southwest Spiced Potatoes / Spinach

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 (Choice of three)

BREAKFAST POTATOES

(v) (gf) (df) (s)

TURKEY SAUSAGE

(gf) (df)

HICKORY SMOKED BACON

(gf) (df)

BAGEL WITH CREAM CHEESE

(veg) (s)
Choice of Asiago / Everything (n) / Plain / Whole Wheat

TOAST

(s)
Choice of Whole Wheat / Country White / Rye / English Muffin / GF 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