

# Tree Restaurant

## Soup (Choice of one)

**TOMATO TORTILLA SOUP** (v) (gf)

**SUMMER VEGETABLE & POTATO CHOWDER** (v) (gf)

## Main (Choice of one)

**HANDCRAFTED FLATBREAD** (vegetarian upon request)

House-made Ricotta / Mozzarella / Prosciutto / Mushrooms / Oven Roasted Tomatoes / Spinach

**5 OZ. GRASS-FED BURGER\*** (n)

Swiss Cheese / Sweet & Sour Pickles / Caramelized Port Wine Onions / Mushroom Pesto / Potato Bun

**BLACKENED FISH TACO** (df)

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

**GRILLED CHICKEN** (gf) (df)

Lemon & Rosemary Marinated / Blanched Broccoli / Extra Virgin Olive Oil / Cracked Pepper

**TURKEY BURGER**

Maple Dijon Mustard / Arugula / Smoked Cheddar / Potato Bun

**TUNGOL TUNA SALAD CLUB** (df)

Hickory Smoked Bacon / Blackmore Greens / Tomato / Grilled Spring Onion / Lemon Aioli / Ciabatta

**KOREAN STEAK BOWL\*** (n) (df)

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

**VEGAN QUESADILLA** (v)

Grilled Beyond Burger / Tofu Cucumber Ranch Dressing / Black Beans / Blackmore Greens / Pico de Gallo / Roasted Spring Vegetables

**PITTSBURGH STYLE COBB SALAD\*** (gf)

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

All entrees served with our:

**BLACKMORE FARM SALAD**

Mixed Greens / Cucumbers / Carrots / Tomatoes  
Cucumber Ranch (s) or Maple Sage Balsamic Vinaigrette (v) (gf)

## Dessert (Choice of one)

**FRESH BAKED COOKIES**

Vegan Chocolate Chip

**DOUBLE CHOCOLATE BROWNIE** (veg)

Dark Chocolate / Diplomat Cream / Strawberries

**FRESH FRUIT TART** (veg) (n)

Seasonal Fruit / Flakey Tart Shell / Sugar in the Raw / Fresh Whipped Cream

## Sides (Choice of one)

**STEAMED EDAMAME** (v)

**STEAMED BROCCOLI** (v)

**TERRA CHIPS** (v)

**OVEN ROASTED STEAK FRIES** (v)

## 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 (FRENCH PRESS)**

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 YOUR SERVER FOR THE FRESH TREEHOUSE MIMOSA OF THE DAY (\$)**

v = Vegan veg = Vegetarian gf = Gluten Friendly n = Contains Nuts or Seeds df = Dairy 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 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