

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 / V8 / Cranberry

CHEF'S SMOOTHIE

(v) (gf) (n)
Rice Milk / Apple Cider / Strawberry / Pomegranate / Flax Seed / Cinnamon

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

Wake Me Up

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

Main (Choice of one)

SMOKED HAM & CALKIN'S CREAMERY CHEDDAR OMELET (gf)

Peppers / Onions / Calkin's Creamery Vampire Slayer Cheese

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

Blackmore Farm Greens / Feta Cheese / Oven Roasted Tomatoes

TWO FARM EGGS* (df)

Fried or Scrambled

ORGANIC SWEET POTATO, KALE, & BUTTERNUT SQUASH HASH

(veg) (gf) (df) (vegan upon request)
Tuscan Kale / Caramelized Onions / Sunny Side Up Farm Egg

BELGIAN WAFFLE (veg)

Fresh Strawberries / Cultured Butter / Pennsylvania Maple Syrup

STUFFED CREPES & HOMEMADE STRAWBERRY CHIA SEED JAM (veg)

Cottage Cheese / Blueberry Compote / Cranberries / Bruleed Banana

OPEN-FACED COLOSSAL CRAB BENEDICT

Toasted English Muffin / Poached Eggs / Blackmore Farm Greens / Spa Hollandaise Sauce

BREAKFAST BLT (n) (vegan upon request)

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

HOT STEEL CUT OATMEAL (v) (gf) (n)

Chia Seeds / Quinoa / Cranberries / Shaved Almonds / Brown Sugar

SPA POWERBOWL (v) (gf) (df)

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

TOASTED BAGEL & LOX

Smoked Salmon / Hard Boiled Egg / Tomatoes / Garden Greens / Red Onions / Capers / Dill Cream Cheese

TREE BREAKFAST SKILLET SCRAMBLE (gf)

Farm Eggs / Sweet Potato / Roasted Red Peppers / Chorizo / Spinach / Monterey Cheddar Jack

Sides (Choice of three)

BREAKFAST POTATOES

(v) (gf) (df)

TURKEY SAUSAGE

(gf) (df)

HICKORY SMOKED BACON

(gf) (df)

BAGEL WITH CREAM CHEESE

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

CHOBANI NON-FAT GREEK YOGURT

(veg) (gf)

HOUSE MADE GRANOLA

(v) (gf) (n)

MIXED FRESH FRUIT

(v) (gf)
Strawberries / Blueberries / Pineapple / Honeydew Melon

BREAKFAST BREADS

Choice of Chocolate Croissant / Cranberry Bread

TOAST

Choice of Whole Wheat / Country White / Rye / GF Roll / Orange or Strawberry Jam

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