

The Ivy

SANDWICHES

CHOICE OF PATATAS BRAVAS,
FRIES OR SWEET FRIES

CROISSANT B.E.C. 14

2 EGGS ANY STYLE, BACON,
CHEESE ON A CROISSANT

***BREAKFAST BANGER 20**

6OZ BURGER, 1 EGG ANY STYLE,
ARUGULA, BACON, CRISPY ONION
RINGS, GRUYERE FONDUE, ON
BRIOCHE BUN

GRILLED CHICKEN B.L.T 18

MARINATED CHICKEN, APPLEWOOD
SMOKED BACON, LETTUCE, TOMATO,
MAYO, ON A BRIOCHE BUN

***IVY CHEESEBURGER 19**

6 OZ BURGER, BIB LETTUCE,
AMERICAN CHEESE, TOMATO, ONION,
PICKLES, OLD BAY REMOULADE

TOASTS

AVOCADO TOAST 18^{VG}

CHOICE OF EGGS, AVOCADO,
STRACCIATELLA CHEESE,
EVERYTHING BAGEL SEASONING

BURRATA TOAST 18

CRISPY PROSCIUTTO, EGGPLANT
CAPONATA, BASIL, BALSAMIC GLAZE

***SMOKED SALMON TOAST 20**

SALMON ROE, RED ONION, DILL
HERB CREAM CHEESE, LEMON,
EVERYTHING BAGEL SEASONING

SIDES

BACON OR SAUSAGE 10

PATATAS BRAVAS 11

FRIES 11

SWEET POTATO FRIES 11

PARMESAN TRUFFLE FRIES 14

ENTREÉS

GLUTEN FREE PASTA IS AVAILABLE

BARROTTA PASTA 28

RIGATONI, BURRATA, CRISPY
PROSCIUTTO, BASIL,
LOCATELLI, ALEPPO

SHORT RIB MAC 30

CAVATELLI, PULLED SHORT RIB, CHEESE
SAUCE, ITALIAN BREADCRUMBS

TORTELLINI ALLA PANNA 24^{VG}

FRESH CHEESE TORTELLINI, WHITE WINE
CREAM SAUCE, CHERRY TOMATOES

CHICKEN PARMESAN 29

SERVED WITH A SIDE OF
RIGATONI IN HOUSE SAUCE

CHICKEN MILANESE 30

FRIED CHICKEN CUTLET, TOPPED
WITH GREENS, FRESH MOZZARELLA,
RED ONION, CHERRY TOMATO,
BALSAMIC GLAZE

***SALMON 37^{GF}**

8 OZ ATLANTIC SALMON, COUS COUS,
QUINOA SALAD IN A DIJON BEURRE
BLANC SAUCE

The Ivy BRUNCH

BRUNCH

CLASSIC BREAKFAST 21

EGGS ANY STYLE, PATATAS BRAVAS,
BACON AND SAUSAGE, CHOICE OF TOAST

BRUNCH BOWL 18 ^{VG}

EGGS ANY STYLE, QUINOA, AVOCADO,
TOMATO, MUSHROOM, EGGPLANT
CAPONATA

EGGS BENEDICT 19

2 POACHED EGGS, FRESH PROSCIUTTO,
HOLLANDAISE SAUCE, ON A ENGLISH MUFFIN

BUTTERMILK PANCAKES 16 ^{VG}

SEASONAL ACCOMPANIMENTS

IVY BREAKFAST TACOS 14 ^{VG}

3 TACOS; SCRAMBLED EGGS, LETTUCE,
PICO DE GALLO, GOAT CHEESE,
AVOCADO CREMA, LEMON

CROISSANT FRENCH TOAST 18 ^{VG}

ALMONDS, SEASONAL ACCOMPANIMENTS

CHICKEN & WAFFLES 23

BUTTERMILK FRIED CHICKEN, WAFFLES,
SEASONAL ACCOMPANIMENTS

*FILET & EGGS 44

CHOICE OF EGGS, BORDELAISE,
GRUYERE FONDUE

PIZZETTES

GLUTEN FREE PIZZA IS AVAILABLE

BEC PIZZETTE 16

SOFT SCRAMBLE, BACON, GRUYERE
FONDUE, ARUGULA

FIG PIZZETTE 17

STRACCIATELLA, FRESH FIGS, ARUGULA,
PROSCIUTTO, FIG BALSAMIC GLAZE

MARGHERITA PIZZETTE 15 ^{VG}

MOZZARELLA, FRESH BASIL, LOCATELLI

SALADS

ADD CHICKEN \$9, SHRIMP \$14,
SALMON \$15, OR STEAK \$15

IVY CAESAR SALAD 16

CHOPPED LETTUCE, SHAVED PARMESAN,
CROUTONS IN A CREAMY CAESAR
DRESSING

COBB SALAD 18 ^{GF}

ROMAINE, ROASTED CORN, TOMATO,
AVOCADO, HARD BOILED EGGS, PROSCIUTTO,
IN A CREAMY RANCH DRESSING

THE CHOPPED WEDGE 16

BUTTERMILK BLUE CHEESE DRESSING,
BACON CRUMBLES, CHERRY TOMATOES,
BREADCRUMBS

FARRO SALAD 16 ^{V, VG}

ARUGULA, FARRO, ALMONDS,
STRAWBERRIES, DIJON VINAIGRETTE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.

MENU CURATED BY: JACK GRACE, ONDY BONILLA AND TYRIEK JOHNSON