



APPETIZERS

Brie and Apple Flatbread

Brandy caramelized apples, double cream brie cheese, baby arugula, brandy reduction
16

Crab Dip Spring Rolls

Local blue claw crab meat, cream cheese, scallions, crispy spring roll wrappers, spicy mango dipping sauce
16

Cheeseburger Eggrolls

Seasoned black angus beef, american cheese, cheddar cheese, spicy sriracha aioli
16

Chicken Naan

Thai style chicken, grilled naan bread, chili lime sauce, avocado, red onion, pickled cilantro
15

Buffalo Wings

Crispy chicken wings tossed in our house made buffalo sauce
14

Kale & Artichoke Dip

Sautéed kale, artichoke hearts, asiago cheese, béchamel sauce, oregano pita chips
14

Tuna Tartare

Sushi grade tuna, avocado, crispy egg roll chips, sesame soy dressing, spicy aioli, pickled ginger puree, black and white sesame seeds
15

Chicken Quesadilla

Marinated chicken breast, roasted red peppers, and monterey jack cheese
15

French Fries

Hand cut fries, served with 3 dipping sauces, ketchup, sriracha aioli, roasted garlic aioli
8

Sweet Potato Fries

House made sweet potato fries, maple chipotle aioli
9

Truffle Fries

Hand cut fries, black truffle oil, grated parmigiano-reggiano black truffle aioli
10

Sweet & Spicy Calamari

Tender calamari topped with a sweet and spicy sauce, peanut ginger dipping sauce
15

Mac & Cheese Bites

Rolled in crispy panko breadcrumbs, served with a white cheddar havarti and shaved truffle dipping sauce
14

SIDES

Sautéed Baby Spinach 8

Black Forbidden Rice 8

Sautéed Broccoli Rabe 8

Sautéed Cauliflower 8

ARTISANAL CHEESE BOARD

19

Served with grilled baguette, seasonal fruit, mixed nuts, and honeycomb
- CHOOSE 3 Additional cheese \$6 each -

Brie Fermier Jouvence

Soft bloomy, pasteurized cow age 3-5 weeks

Manchego

Hard, creamy sheep age 12-18 months

Cremont

Soft ripened goat and age 3-5 weeks

Black River Bleu

Semi soft bleu, pasteurized cow age 60 days

Gran Padano

Hard slow-ripened cow age 8-20 months

TACOS

3 PER ORDER, SOFT FLOUR OR CORN TORTILLA

Pork

Pulled pork topped with onions and cilantro
18

Chicken

Shredded lettuce, cotija cheese, chimichurri, pico de gallo, jalapeño crema, salsa verde
16

Sautéed Mahi Mahi

Red onion, shredded lettuce, jalapeno, guacamole, pico de gallo, salsa verde
18

Veggie

Spice rubbed over roasted sweet potatoes, black beans, avocado, cabbage, red peppers, carrots, cotija cheese, chipotle crema
16

SALADS

CHICKEN 6 | SHRIMP 7 | STEAK 8

Frisee Citrus Salad

Frisee, baby arugula, grapefruit, blood orange, orange, lime, baby fennel, castelvetrano olives, pomegranate seeds, citrus vinaigrette
14

Kale Salad

Kale, cabbage, radicchio, currants, sunflower seeds, parmigiano reggiano, lemon vinaigrette
14

Mediterranean Salad

Crisp romaine lettuce, chopped tomatoes, cucumber, kalamata olives, red onion, feta cheese, oregano red wine vinaigrette
14

Arugula Salad

Baby arugula, poached pears, sliced avocado, almonds, feta cheese in a pear vinaigrette
14

SANDWICHES & BURGERS

Grilled Chicken Sandwich

Roasted red peppers, sautéed broccoli rabe, fresh mozzarella, fresh herbs on a toasted baguette
17

Napa Chicken Sandwich

Grilled chicken, shiitake mushrooms, sautéed onions, avocado, tomatoes, mixed greens, feta aioli, multigrain toast
17

Chicken Cutlet Sandwich

Chipotle mayonnaise, cilantro, pickled red onions, pickled jalapeños, avocado
16

Ivy Grilled Cheese

Soft ripened brie cheese, mango chutney, avocado on griddled sourdough bread
15

Tuna Wrap

pan seared sushi grade tuna, asian style slaw, avocado, wasabi aioli, pickled ginger, soy sauce, flour wrap
19

The Burger

Special blend, LTO
16

- Add Cheese 1.50: American, cheddar, pepper jack, swiss
Add Bacon 2 | Add avocado 2 -

Big Bleu Burger

Cheddar cheese, applewood smoked bacon, tempura onion rings, bleu cheese dressing
19

Chipotle Burger

Bacon, chipotle mayonnaise, jack cheese, worcestershire sautéed onions
19

Salmon Burger

House made salmon burger, roma tomato, pickles, baby arugula, horseradish mayo
17

Homemade Vegetable Burger

Lentils, basil, feta cheese, avocado, pickles, LTO, Ivy sauce
15

SLIDERS

ALL SERVED WITH FRIES

Salmon Sliders 16

Blackened pan seared salmon, roma tomato, baby spinach, chipotle mayonnaise

Classic 14

Mini burgers with american cheese

Pulled Pork Sliders 13

Slow roasted shredded pork with homemade BBQ sauce, coleslaw and spicy homemade pickles

Trio 16

Choose any 3

WHITE WINE

Santa Cristina Pinot Grigio 13/47

Straw yellow in color, fruity and delicate aromas of pineapple, green apples, and lemon peel

Hess Chardonnay 14/53

Tropical aromas with ripe gala apple, lemon zest, with balanced acidity and a kiss of oak

Villa Maria Sauvignon Blanc 15/60

Flavors dominated by gooseberry, passionfruit, fresh citrus, melon and herbaceous aromas, with a crisp and clean finish

Romance Rosé 15/60

Aromas of berry, peaches, and strawberry with an aromatic, persistent finish

Fess Parker Reisling 13/48

Prominent apricot, with white peach and lemon cream flavors

RED WINE

Rutini Malbec, Mendoza 14/54

Forced-oak scents of clove, herbal plum and berry flavors, with a soft silky finish

Contour Pinot Noir 14/55

Aromas of dark cherry, forest and earl grey tea, with a bright acidity and a touch of deft spice

William Hill Merlot 14/52

Juicy plum and blackberry, sweet oak, spice and fine balance

Motto Backbone Cabernet Sauvignon 14/52

Aromas of plum, dark mature berries, with notes of leather, tobacco, and black olives

Prayers of Sinners / Red Blend 14/50

In a world full of temptation, we all indulge from time to time. This red blend is for the sinner in all of us; The dark side that craves decadent, smooth, and luxurious red wine.

CURATED DRAFTS

Firestone Lager 4.5%	10
Einstok White Ale 5.2%	10
Brooklyn Lager 5.2%	9
Coney Island Pilsner 5.2%	9
Mind Haze IPA 6.2%	10
Guinness 4.2%	9
Harpoon IPA 5.9%	9
Ithaca Flower Power IPA 7.5%	10
Lagunitas IPA 6.2%	9
Leff Blonde 6.6%	10
Modelo Especial 4.6%	9
Radeberger Pilsner 4.8%	9
Founders Watermelon Gose Ale 4.6%	9
Shock Top Wheat 5.2%	9
Speakeasy Prohibition Amber Ale 6.1%	10
Stella Artois 5.0%	9
Stella Cidre 4.5%	9
Dirty Blonde*	10

*Half Guinness half Harpoon IPA

COCKTAILS

Black Manhattan 15

James Pepper 1776 Rye, Amaro dell etna, Angostura & Orange Bitter, Brandied Cherry

Ivy Manhattan 15

Woodford Reserve, Port Wine, Carpano Antica, Angostura Bitters, Chocolate Bitters

French Pear Martini 15

Grey Goose Pear Vodka, St. Elder Elderflower, Fresh Lime, Orange Bitters, Prosecco, Orange Twist

Guava Coconut Rum Cocktail 13

Sugar Island Coconut Rum, Guava Nectar, Fresh Lime, Shredded Coconut Flakes

Classic Rye Old Fashioned 14

Highwest Double Rye, Simple Syrup, Orange Bitters, Brandied Cherry, Orange Rind, Club Soda

Aviation 14

Botanist Gin, Maraschino Liqueur, Crème Yvette, Fresh Lemon Juice

Ivy Elderflower 13

Campo Viejo Cava, St. Elder Elderflower, Club Soda

Bohemian Rhapsody 14

Bombay Sapphire Gin, St. Elder Elderflower, Cucumber & Lemon

Pomegranate White Cosmo 14

Tito's Vodka, St. Elder Elderflower, White Cranberry, Pomegranate Juice

Tequila Old Fashioned 15

Blue Nectar Añejo, Agave, Orange Bitters, Brandied Cherry

SMOKED COCKTAILS

Smoked Whiskey Sour 15

Maker's Mark, Fresh Lemon, Simple Syrup, Cherry Liqueur, Ms. Better's Bitters Miraculous Foamer

Smoking Rose Paloma 15

Vida Mezcal, Cinnamon Simple Syrup, Grapefruit Juice, Fresh Lime Juice, Rose Water

SANGRIA

Red or White

Glass	13
Carafe	40

HOUSE INFUSIONS

Pineapple Infused Vodka
Orange & Jalapeño Infused Tequila

MOJITOS, MULES & MARGARITAS

Original Mojito 13

Don Q Rum, Simple Syrup, Fresh Mint, Fresh Lime Juice

Pineapple Coconut Mojito 13

Sugar Island Coconut Rum, Simple Syrup, Fresh Mint, Pineapple Juice, Fresh Lime Juice

Moscow Mule 13

Tito's Vodka, Fresh Mint, Fresh Lime Juice, Ginger Beer

Mezcal Mule 14

Vida Mezcal, Dash of Orange Bitters, Fresh Lime Juice, Ginger Beer

Blood Orange Margarita 15

Tres Agaves Blanco, Campari, Magdala Orange Liqueur, Fresh Blood Orange Juice, Fresh Lime Juice,

Organic Margarita 14

Organic Cobalto Blanco, Organic Agave Nectar, Fresh Lime Juice, Fresh Lemon Juice, Splash of Fresh Orange Juice

House Top Shelf Margarita 15

Avion Silver, Grand Marnier, Agave Nectar, Fresh Lime Juice

Spicy Cucumber Margarita 14

House Orange and Jalapeño Infused Tequila, Triple Sec, Cucumber, Fresh Lime and Lemon Juice

Bulldog 16

Classic Margarita topped with a Coronita

BEER STAPLES

Corona | Heineken | Amstel Light | Budweiser | Bud Light | Coors Light | Clausthaler Unfiltered N/A Michelob Ultra

CRAFT BOTTLES & CANS

Delirium Tremens 8.5%	13
Angry Orchard Rosé 5.5%	9
Sierra Nevada Pale Ale 5.6%	9
Schofferhofer Grapefruit 2.5%	8
Coney Island Merman IPA 5.8%	9

SPARKLING

Campo Viejo Cava	13/46
Segura Viudas Rosé 187 ml	13
Moet Chandon	120
Veuve Clicquot	120

VOSS WATER

Small Still	3.50
Large Still/Sparkling	7