



APPETIZERS

Soup Du Jour 9

Homemade Potato Chips

Warm potato chips, sea salt or old bay seasoned
6

Chicken Parmesan Tenders

Chicken breast, panko breaded, side of spicy marinara and creamy parmesan
13

New York Style Pizza

Marinara, mozzarella cheese, fresh basil
15

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

Buffalo Popcorn Shrimp

Tempura battered shrimp, buffalo sauce, celery and carrots
14

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

ARTISANAL CHEESE BOARD

19

Served with grilled baguette, seasonal fruit, mixed nuts, and honeycomb
- CHOOSE THREE -
- additional cheese 6 each -

Brie Fermier Jouvence

Soft bloomy, pasteurized cow age 3-5 weeks

Manchego

Hard, creamy sheep age 12-18 months

Petit Billy

Soft ripened goat age 2 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 SOFT CORN TORTILLA

Chicken

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

Tequila Shrimp Tacos

Shrimp sautéed in tequila and garlic, grilled corn, red peppers, red onion, avocado, spicy cilantro crema
18

Sautéed Mahi Mahi

Red onion, shredded lettuce, jalapeño, 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

Caesar Salad

Hearts of romaine, croutons, parmesan, caesar dressing
14

Butternut Squash Salad

Roasted butternut squash, baby spinach, feta cheese, pistachios, balsamic dressing
14

Mediterranean Salad

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

Arugula Salad

Baby arugula, red and golden beets, walnuts, goat cheese, red wine vinaigrette
14

SANDWICHES & BURGERS

ALL SERVED WITH FRIES, SALAD, OR BROCCOLI RABE

Grilled Chicken Wrap

Chicken, red onion, baby spinach, avocado, tomato, rosemary aioli, pepper jack cheese
16

Grilled Chicken Sandwich

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

Chimichurri Steak Sandwich

Grilled skirt steak, grilled red onions, mushrooms, chimichurri sauce
18

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

Classic 14

Mini burgers with american cheese

Fried Chicken Sliders 15

Fried chicken breast, red cabbage, carrot, apple slaw, sriracha aioli

Salmon Sliders 16

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

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

Tokoeka Sauvignon Blanc 15/60

Aromas of grapefruit, box wood, and peapods, with flavors of passionfruit and melon and a palate that is fresh and full of vigor

Seaglass Reisling 13/48

Aromas of ripe pineapple, nectarine, and apricot, a touch of sweetness with a fresh, zesty finish

Romance Rosé 15/60

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

RED WINE

Bodega Norton Malbec 14/54

Aromas of ripe red fruits and black pepper, friendly tannins on the palate with a rounded structure and long finish

Acacia Pinot Noir 14/55

Strong black cherry flavors with a hint of violet and spice, soft tannins and a short, dry finish

Auspicion Cabernet 14/52

Ripe berry and plum aromas, with a lingering finish accented by touches of chocolate, toffee, and vanilla

SPARKLING

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

SANGRIA

Red or White

Glass	13
Carafe	40

BEER STAPLES

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

VOSS WATER

Small Still	3.50
Large Still/Sparkling	7

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

CURATED DRAFTS

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
Destihl Synchopathic Sour 6%	10
Shock Top Wheat 5.2%	9
Speakeasy Prohibition Amber Ale 6.1%	10
Stella Artois 5.0%	9
Stella Cidre 4.5%	9
Seasonal Draft	10
Dirty Blonde*	10

*Half Guinness half Harpoon IPA

CRAFT BOTTLES & CANS

Delirium Tremens 8.5%	13
Sierra Nevada Pale Ale 5.6%	9
Coney Island Merman IPA 5.8%	9
Schofferhofer Grapefruit 2.5%	8
Angry Orchard Rosé 5.5%	9
Pampelonne Blood Orange Spritz 6%	13

COCKTAILS

Ivy Manhattan 15

James Pepper 1776 Rye, Amaro dell Etna, Angostura Bitters, Orange Bitters, Brandied Cherry

Ivy Negroni 15

Botanist Gin, Lilet Blanc, Campari, Peychauds Biters

Tropical Storm 14

Cutwater Bali Hai Rum, Fresh Lime Juice, Ginger Beer, Angostura Bitters

Guava Coconut Rum Cocktail 14

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

Café Anejo 14

Blue Nectar Anejo, Misceo Coffee Liqueur, Cognac, Cold Brew Coffee, Heavy Cream, Cinnamon

Classic Rye Old Fashioned 14

Highest Double Rye, Simple Syrup, Orange Bitters, Brandied Cherry, Orange Rind, 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

Ivy Martini 14

House Infused Pineapple Vodka, Triple Sec, Lime Juice, Splash of Cranberry

Hot Toddy 13

Jack Daniels, St. Elder Elderflower, Fresh Lemon Juice, Agave, Earl Grey Tea

SMOKED COCKTAILS

Black With Envy 15

Black Angel Infusion, Black Walnut Bitters, Peychauds Bitters, Absinthe Rinse

Smoked Whiskey Sour 15

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

The Eclipse 15

Tequila Ocho Reposado, Vida Mezcal, Cherry Herring, Aperol, Fresh Lemon Juice

HOUSE INFUSIONS

Pineapple Infused Vodka

Orange & Jalapeño Infused Tequila

Black Angel Infusion

Angels Envy Bourbon and Black Fig Vodka aged in a Charred Oak Barrel

IVY FLIGHTS

Ask your server about our flight selections.