

Daily Food & Wine

Raise Your Spirits and Get the Dish!

IVY GROWS IN HELL'S KITCHEN

Doug Singer | March 29, 2013



On Eighth Avenue between 55th and 56th street, Ivy is keeping the Gastro Pub trend alive and well. Rife with an inspired cocktail menu and a selection of craft and artisanal beers that compliment a solid dinner menu, this was a pleasant twist in a hectic week. A great place to unwind and take some down time, I truly enjoyed the upbeat, vibrant environment.

We breached the appetizer menu with the Lobster Tacos (fresh Maine lobster, grilled corn, tomatoes, basil cream) and the Steakhouse Springrolls (mashed potatoes, creamed spinach, sliced steak in a crisp spring roll with homemade steak sauce, black peppercorn reduction, A-1). Both of these were solid, tasty choices, but paled in comparison the star, Fried Brussel Sprouts with Bacon (sautéed sweet onions, aged cheddar cheese, applewood smoked bacon). This was contemporary American comfort food at its finest—truly addictive!

On to the heartier side of the menu which included a wide array of very tasty sandwich creations, as well as more traditional entrees, we settled on the Crispy Chicken Cutlet Sandwich (avocado chipotle aioli, cilantro, watercress, pickled red onions, sautéed jalapenos, on ciabatta bread) and the Pan Seared Sea Scallops (mango relish, jalapeno crema, grilled asparagus, sliced garlic potatoes, cilantro scallion sauce). The sandwich was one of those that even after you've hit your limit, you just want to keep going—a beautiful balance of savory, spicy, sweet, tangy, crunchy and more! The scallops were certainly a departure from the traditional bar fare that we had been enjoying, but somehow fit right in—an eclectic blend of flavors, but ones that certainly worked well with one another.

This was a solid dining experience that left me yearning to explore some of the other delicious sounding menu items—go take a break at Ivy.



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