



COFFEE & DRINK MENU

Drip Coffee \$3.75

Americano \$4.00

Cappuccino \$4.50

Cortado \$4.00

Café Au Lait \$3.75

Cold Brew \$4.50

Mushroom Medicinal \$5.00

Made with forest & meadow mushroom medicinal powder, served with a shot of espresso.

Latte \$5.00

Whole milk standard, Alternative Milk +\$1

Add homemade syrups +75¢

Add Coffee Cubes \$1.00

Hibiscus Rose, Pistachio, Dubai Pistachio, Cherry Ginger, Orange, S'mores, Cinnamon Caramel, Caramel, Lavender Honey, Mocha, Sugar-Free Vanilla, Sugar-Free Cinnamon.

Organic Loose Leaf Tea \$5.00

Choose from jasmine green, gunpowder green, chamomile tulsi, hibiscus rose, butterfly pea, English breakfast, earl gray, cranberry orange.

House made Chai \$5.50

London Fog \$4.50

Iced Black Tea \$4.50

Green Matcha \$5.00

Pink Dragonfruit "Matcha" \$5.50

Golden Milk \$5.50

Tumeric, ginger, cinnamon, honey.

Butterfly Pea "Matcha" \$5.50

JUICES, REFRESHER, AND SPIRIT FREE COCKTAILS

Hibiscus Rose Spritzer \$8.50

House-made hibiscus rose simple, lemon juice, club soda.

Italian Soda \$6.00

Cherry Ginger, Lemon Lime, Vanilla Cinnamon, Lavender Honey

Lemonade \$6.00

Choose from lavender, orange, or matcha lemonade.

Chai Old Fashioned \$9.00

with lemon and cherry juice.

Lemon Basil Spritz \$9.00

Muddled basil, lemon, sparkling water

Confluence Kombucha \$9.00

Made locally in St. Louis

Mushroom Medicinal Espresso Martini \$9.00

Espresso, house-made simple, splash of coconut milk, cocoa powder, turkey tail, lion's mane, Chaga, agarikon, and agaricus extracts.

Coke, Diet Coke, Sprite \$5.00

Mineragua Sparkling Water \$5.00



LIBATIONS

The Hyde

\$13.00

Tequila, orange simple, honey tajin, lime juice, triple sec, club soda.

The Vivian

\$15.00

Cappelletti, lemon juice, prosecco, club soda.

The Alaska

\$13.00

Bacardi with muddled sage, coconut flakes, a touch of simple, a splash of coconut milk, and a cinnamon stick.

The Chambers

\$14.00

Woodford Reserve, coffee cube, espresso, simple syrup, chocolate bitters.

The Forest

\$12.00

Local High Post Vodka, homemade cherry ginger, topped with ginger beer.

The Riverside

\$12.00

Local High Post Vodka, chocolate syrup, Baileys.

The Cherokee

\$13.00

Del Maguey Mezcal, spiced honey, lime, Aperol.

The Shaw

\$12.00

Espresso, local High Post Vodka, Kahlua. Add seasonal flavors for +\$1.

The Bellerive

\$13.00

Frozen orange juice cube and Segura Brut.

The Tiffany

\$18.00

Espresso Martini Flight with house-made syrups: hibiscus rose, orange, and lavender honey.

The Marquette

\$12.00

House-made bloody mary mix, Meili Vodka.

The Penrose

\$13.00

Maple, bourbon, lemon juice, cinnamon simple, champagne.

The Wilmore

\$13.00

House-made lavender simple, High Post Vodka (local to STL!), lemon juice.

The Franz

\$13.00

Bulleit Bourbon, simple, cherry juice, orange bitters.

The Fairground

\$12.00

Origin Blue Gin, lemon juice, simple syrup, champagne.

The Gateway Arch

\$13.00

Elderflower, Origin Gin & house hibiscus rose simple, topped with tonic.

The Lafayette

\$13.00

Vodka or Origin Gin shaken with olive juice, blue cheese-stuffed olives.

The Benton

\$13.00

Elderflower liqueur, Brut champagne, splash of lemon juice.

Beer

Yuengling Light \$6.00

Yuengling Lager \$6.00

City Wide \$6.00

4 Hands Incarnation IPA \$6.00

Brick River Cider \$6.00

Athletica (NA) \$6.00

WHITE WINE

Andrea C. Pinot Grigio <i>Venezia, IT.</i> <i>Tangy pears, golden delicious apples, hay, almonds.</i>	\$13.00 \$53.00
Ranga Sauvignon Blanc <i>Marlborough, NZ.</i> <i>Dried herbs, spiced apple, lemongrass, mineral, lemon curd.</i>	\$12.00 \$40.00
Blossom Fury Riesling <i>Washington, USA.</i> <i>Golden raspberry, white peach, guava, passion fruit, alpine strawberry</i>	\$12.00 \$42.00
Routestock Chardonnay <i>Sonoma Coast, California.</i> <i>Lemon, pear, apple, toasted oak, butter</i>	\$14.00 \$49.00
Roseblood Rose <i>Coteaux Varois en Provence, France</i> <i>Peach, white flower, strawberry, red apple.</i>	\$14.00 \$49.00
Paul Cherrier Sancerre Blanc <i>Loire, France.</i> <i>Citrus fruits, green apple, white stone fruit, mineral, crisp.</i>	X \$69.00
Caposaldo Moscato <i>Caposaldo, Italy.</i> <i>Peach, apricot, white flowers, lemon, pear.</i>	X \$44.00
La Cana Albarino <i>Riix Biexas, Spain.</i> <i>Peach, white blossoms, briny, tangy, chamomile.</i>	X \$49.00
Laurent Perrachon Macon Villages Blanc <i>Tuscany, IT.</i> <i>Diverse, tart, floral, cherry.</i>	X \$39.00
William Favre Chablis 'Champs Royaux' <i>Burgundy, France.</i> <i>Pear peel, lemon, bergamot, tangerine, chalky, zesty.</i>	X \$82.00
Ramey Chardonnay 'Fort Ross- Seaview' <i>Sonoma Coast, California</i> <i>Rich, creamym lemon zest, pomelo, ginger.</i>	X \$74.00
Fallen Grapes "Mother" Skin Contact Orange <i>Santa Ynez Valley, California.</i> <i>Citrus, dried stone fruit, floral. Natural Wine.</i>	X \$52.00

Sparkling

Bisol Prosecco 'Jeio' NV <i>Prosecco, Italy.</i> <i>Fine Bubblem Citrus fruite, saline</i>	X \$44.00
Jeio Prosecco Rose <i>Prosecco, Italy.</i> <i>Citrus fruit, strawberry, tangerine, crisp, zesty.</i>	X \$38.00
Mirabelle Brut Rose NV <i>North Coast, California.</i> <i>Fine bubble, citrus fruite, saline.</i>	X \$66.00



RED WINE

Albert Bichot Bourgogne Pinot Noir

\$16.00 | \$60.00

Burgundy, France.

Black cherry, blackberry, violet, stony mineral.

Paolo Scavino Vino Rosso

\$13.00 | \$46.00

Piedmont, Italy.

Red cherry, black plum, dried orange peel, flowers.

Conundrum Red Blend

\$13.00 | \$55.00

California.

Dark chocolate, ripe plums, blackberry, and wood.

OVR Cabernet Sauvignon

\$12.00 | \$45.00

Mendocino, California.

Bold, rich, spicy, black currant.

Dial Tone Pinot Noir

X | \$67.00

Santa Barbara, California.

Dark cherry, lavender, thyme, cinnamon, toasted sagebrush .

Marietta Zinfandel "Roman"

X | \$55.00

Sonoma, California.

Black cherry, blackberry, violet, stony mineral.

Finca Decero Malbec 'Remolinos Vyd'

X | \$52.00

Mendocino, California.

Bold, rich, spicy, black currant.

Starmont by Merryvale Cabernet Sauvignon

X | \$51.00

North Coast, California.

Rich, balanced, blackberry, boysenberry, spice

Le Volte dell'Ornella

X | \$75.00

Tuscany, Italy.

Cherries, strawberries, coffee, graphite, leather



Ivy
CLAYTON



AFTERNOON MENU

11:30 - 4:00

BOARDS

Hummus Board

\$13.00

House-made hummus with seasonal herbs and toppings. served with cucumber. gf,v

Butter Board

\$15.00

Locally sourced butter topped with fresh herbs and seasonal fruits. Contains tree nuts.

Cheese Board

\$15.00

Seasonal cheese served with almond crackers and seasonal garnishments. Contains tree nuts. gf.

SALADS

Steak and Walnut Pesto

\$18.00

Strip steak, local greens, pine nuts, tomatoes, mozzarella, pickled onions, walnut pesto drizzle. gf

Bacon and Garbanzo

\$8.50 | \$17.00

Baby greens, garbanzo, bacon, cucumber, tomato. Tossed in creamy dill dressing. gf

Beet and Goat Cheese

\$8.50 | \$17.00

Greens, tomatoes, charred avocado, beets, goat cheese. Served with a honey vinaigrette. gf

Cucumber & Tomato

\$8.00 | \$17.00

Lettuce, tomato, cucumber, feta, olives, pickled onions. Served with house made vinaigrette. gf

Seared Salmon

\$18.00

chickpeas, cucumber, capers, feta, baby greens, vinaigrette. gf

Shrimp and Pomegranate

\$18.00

Goat cheese, pomegranates, cucumber, sunflower seeds, served over baby greens with honey vinaigrette. gf

SMALL PLATES & APPETIZERS

Tomato Soup

\$8.00 | \$14.00

served with sourdough and topped with a greek yogurt swirl. (gf)

Sweet Potato Soup

\$8.00 | \$14.00

Creamy savory sweet potato soup. v, gf

Shrimp Skewers

\$14.00

Shrimp and zucchini skewers with a zesty lemon sauce.

Parmesan Truffle Fries

\$8.00

Truffle, parmesan, parsley. gf

Oyster Mushroom and Hummus Bowl

\$14.00

Microgreens, dill, parsley, pine nuts, sourdough. v

Meatballs

\$14.00

Served with a tomato mint sauce and sourdough.

House Made Fried Pickles

\$11.00

Served with a vegan cashew yogurt. gf, v

Beet Chips and Avocado

\$13.00

Topped with sunflower seeds, honey and pomegranates. gf

Salmon Skewers

\$15.00

Seared sushi grade salmon. served with a mediterranean sauce. gf

Chicken Salad Sampler

\$15.00

Served with cucumber, almond crackers, and watermelon radish. gf, tree nut



AFTERNOON MENU

TARTINES

The Central

\$14.00

Whipped feta, pistachio, basil and honey.

The York

\$16.00

Local oyster mushrooms, house-made hummus, microgreens, goat cheese, pine nuts, fresh herbs, EVOO.

The Delcrest

\$16.00

Smoked Scottish salmon, cucumber, capers, pickled onions, and herbal cream cheese.

The Delmar

\$17.00

Strip steak, seared peppers, onions, mushrooms, mozzarella cheese, horseradish drizzle, and fresh herbs.

The Brentwood

\$14.50

Whipped ricotta, fire-roasted tomatoes, and fresh herbs.

The Princeton

\$14.00

House-made hummus, cucumber, tomatoes, olives, pickled red onions, and feta cheese.

The Meramec

\$16.00

Sushi-grade pan-seared Norwegian salmon, tomatoes, cucumber, feta, capers, and Mediterranean sauce.

The Magnolia

\$16.00

House-made chicken salad with mayo, and Greek yogurt.

The Evergreen

\$15.00

Avocado mash, watermelon radish, pickled onion, Tajín, feta.

The Wydown

\$19.00

Morel Mushrooms seared and tossed in a lemon butter sauce, micro greens, feta cheese, sunflower seeds and scallions

The Ladue

\$15.00

Savory cashew yogurt topped with harvest shreds (soy protein), dried mango, fresh herbs, and a burnt lemon wheel. v

The Buckingham

\$15.00

Smashed avocado, feta, pomegranate, sunflower seeds, dill, and honey.

The Kingsbury

\$15.00

Fresh beets, white bean hummus, pickled onions, baby greens, goat cheese, pine nuts, and fresh herbs.

The Alamo

\$16.00

Jumbo shrimp, guacamole, cucumber, pomegranate, goat cheese, sunflower seeds, and bacon crumbles.

The Harvard

\$15.50

Homemade meatballs, mozzarella, and house-made red sauce with a light pesto drizzle. Served on garlic bread.

The Pershing

\$14.50

Midwest mozzarella, local tomatoes, walnut pesto, fresh basil, balsamic glaze.

The Geyer

\$14.00

Bleu Cheese, Blueberries, Walnuts, Honey, Basil.

The Taylor

\$15.00

Bacon, Sprouts, Tomato, Herbal Cream Cheese.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



AFTERNOON MENU PLATES

Coconut Milk Sourdough \$16.00

French Toast

Topped with strawberries and banana, powdered sugar, cream cheese and butter blend, maple syrup.

Three Cheese Grilled \$17.00

Cheese

Goat cheese, feta, cheddar cheese, and bacon. Served with truffle fries or tomato soup.

Steak Sandwich Strip \$24.00

Steak

Cheddar cheese, goat cheese, pickled onions, horseradish sauce and truffle fries.

Pesto Salmon in Parchment \$25.00

Norwegian Salmon, red potatoes, zucchini, lemon and pesto.

Curry

Tri-colored potatoes, zucchini, carrots, cauliflower, and heirloom tomatoes in a flavorful curry sauce. gf, tree nuts, + \- v

Vegetable \$17.00
Salmon \$24.00
Shrimp \$25.00
Steak \$26.00

Harvest Shreds \$16.00

Stuffed Pepper

Stuffed with quinoa, garbanzo beans, zucchini, Italian tomato sauce, and vegan cashew yogurt. v, tree nuts

Harvest Shred Bowl \$17.00

harvest shreds (a vegan protein), quinoa, hummus, greens, cucumber, tomato, cashew yogurt. V.

Chicken Potpie \$19.00

Lemon basil potpie with pulled chicken, zucchini, carrots, garbanzo, parsley, and parmesan.

Sourdough Sliders \$16.00

Beef sliders served with cheddar cheese, bacon, and avocado mayo. Add truffle fries +\$5. gf.

Pesto Pasta \$17.00

Walnut pesto, oyster mushrooms, tomatoes. +\$2 gf,+\$6 add protein

Quiche Lorraine \$16.00

Bacon, sweet onions, parmesan.

Crustless Dill and Potato \$14.00

Quiche gf

Oyster Mushroom Quiche \$16.00

Local oyster mushrooms, tri colored peppers, basil, and parmesan cheese.

Please inform your server of any food allergies. While we take precautions to minimize cross-contact, we are a small kitchen that prepares items containing tree nuts, coconut, dairy, sesame, gluten, and other common allergens. We cannot guarantee that any item is completely free of allergens.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Ivy
DESSERTS

London Fog Olive Oil Cake

\$12.00

soaked in a housemade earl gray syrup.

Crème Brûlée

\$12.00

vanilla topped with torched sugar. gf.

Affogato

\$8.00

Vanilla ice cream and espresso.gf

Matcha Chia Pudding

\$12.00

Caramelized Bananas.

Vegan | Gluten Free | Contains

Coconut

Tiramisu

\$12.00

*Light mascarpone cream layered
with espresso-kissed ladyfingers and
finished with cocoa.*

Pomegranate Sorbet

\$9.00

Vegan | Gluten Free

Raspberry Chocolate Tarte

\$10.00

*Topped with powdered sugar.
Vegan | Gluten Free | Tree nuts*