

Ivy

COFFEE & DRINK MENU

COFFEE MENU

Drip Coffee \$3.75

Peruvian | Colombian | Guatemalan

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

Whole milk standard, Alternative Milk +\$1

Add homemade syrups +75¢

Add Coffee Cubes +50¢

*Blueberry, Thin Mint, Chocolate + Strawberry, S'mores,
Cinnamon Caramel, Caramel, Lavender Honey, Mocha,
Sugar-Free Vanilla, Sugar-Free Cinnamon.*

TEA

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

Lemonade \$5.00

*Choose from lavender, strawberry,
blueberry, or matcha.*

Italian Soda \$5.50

*Blueberry, Lemon Lime, Vanilla
Cinnamon, Lavender, Strawberry.*

Strawberry Spritzer \$8.00

*House-made strawberry simple,
lemon, club soda.*

Chai Old Fashioned \$9.00

Housemade chai, bitters, simple

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. a*

Coke, Diet Coke, Sprite \$5.00



LIBATIONS

The Shaw <i>Espresso, local High Post Vodka, Kahlua. Add seasonal flavors for +\$1.</i>	\$12.00	The Marquette <i>House-made bloody mary mix, Meili Vodka.</i>	\$12.00
The Vivian <i>Cappelletti, lemon juice, prosecco, club soda.</i>	\$15.00	The Penrose <i>Maple, bourbon, lemon juice, simple, champagne.</i>	\$13.00
The Hyde <i>Tequila, blueberry, lime juice, club soda.</i>	\$13.00	The Wilmore <i>House-made lavender simple, High Post Vodka (local to STL!), lemon juice.</i>	\$13.00
The Forest <i>Local High Post Vodka, homemade blueberry and ginger simple, lime and basil.</i>	\$12.00	The Franz <i>Bulleit Bourbon, orange simple, cherry juice, orange bitters.</i>	\$13.00
The Alaska <i>Rum, strawberry simple, coconut milk, lime juice, sparkling water.</i>	\$13.00	The Fairground <i>Origin Blue Gin, lemon juice, simple syrup, champagne.</i>	\$12.00
The Riverside <i>Local High Post Vodka, mint simple, chocolate syrup, Baileys.</i>	\$12.00	The Gateway Arch <i>Elderflower, Origin Gin & strawberry simple, topped with tonic.</i>	\$13.00
The Cherokee <i>Del Maguey Mezcal, spiced honey, lime, Aperol.</i>	\$13.00	The Lafayette <i>Vodka or Origin Gin shaken with olive juice, blue cheese-stuffed olives.</i>	\$13.00
The Chambers <i>Woodford Reserve, coffee cube, espresso, simple syrup, chocolate bitters.</i>	\$14.00	The Benton <i>Elderflower liqueur, Brut champagne, splash of lemon juice.</i>	\$13.00
The Bellerive <i>Frozen orange juice cube and Segura Brut.</i>	\$13.00	Beer Yuengling Light \$6.00 City Wide \$6.00 4 Hands Incarnation IPA \$6.00 Brick River Cider \$6.00 Wellbeing Light (NA) \$6.00 4 Hands City Wide Light \$6.00	
The Tiffany <i>Espresso Martini Flight with house-made syrups: chocolate strawberry, blueberry, and mint.</i>	\$18.00		

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WINE BY THE GLASS

RED WINE

Old Vine Cabernet \$15.00 | \$55.00

Old Vine Cabernet Sauvignon is bold & rich with lovely notes of spice & oak wrapped around a core of black currant.

Conundrum Red Blend \$12.00 | \$40.00

Zinfandel, Petite Syrah, and Cabernet Sauvignon. Notes of dark chocolate, ripe plums, blackberry, and wood.

Albert Bichot Bourgogne Pinot Noir \$16.00 | \$60.00

Elegant with scents of red and black berries, silky and smooth.

Paolo Scavino Vinno Rosso \$15.00 \$55.00

Brilliant ruby-red with purple hints. Expressive, continuous and delicate aromas of red cherries and spices.

WHITE WINE

Harken Chardonnay \$12.00 | \$45.00

Barrel-fermented with notes of apple, pear, and vanilla.

Andrea C. Pinot Grigio \$14.00 | \$53.00

Crisp acidity with peach, almond, and floral notes.

Tarrida Brut Rose \$14.00 | \$49.00

A wonderful light bottle conditioned Spanish Rose. Strawberry and watermelon on the palate

Woolpack Sauvignon Blanc \$12.00 | \$44.00

Crisp New Zealand sauv with aromas of pineapple, passionfruit, guava, and grapefruit.

Cristia Rose \$13.00 | \$49.00

Dry with notes of strawberry, red currant, raspberry, and brioche.

Caposaldo Moscato \$12.00 | \$44.00

Bright golden yellow in color, this wine delivers an assertive bouquet with exotic fruit and spice aromas and a fresh, vivacious and highly polished palate

Ask your server for a full wine by the bottle list.



AFTERNOON MENU

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

Cucumber & Tomato \$8.00 | \$17.00
Lettuce, tomato, cucumber, feta, olives, pickled onions. Served with house made vinaigrette. 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, watermelon radish, beets, goat cheese. Served with a honey vinaigrette. gf

Watermelon & Watermelon \$9.00 | \$17.00
Watermelon, watermelon radish, feta cheese, mint, and baby greens served with a honey vinaigrette. gf

Seared Salmon \$18.00
chickpeas, cucumber, capers, feta, baby greens, vinaigrette. gf

Shrimp and Pomegranate \$19.00
Goat cheese, pomegranates, cucumber, sunflower seeds, served over baby greens with honey vinaigrette. gf

Steak and Bleu Cheese \$18.00
Strip steak, strawberries, bleu cheese, tomatoes, balsamic glaze. gf.

SALADS CONTINUED

Steak and Walnut Pesto \$18.00
Strip steak, local greens, pine nuts, tomatoes, mozzarella, pickled onions, walnut pesto drizzle. gf

SMALL PLATES & APPETIZERS

Avocado Gaspacho \$8.00 | \$14.00
Served cold, deliciously creamy and savory. Contains coconuts. gf. v.

Sweet Potato Soup \$8.00 | \$14.00
Creamy savory sweet potato soup. v, gf

Olive Bowl v, gf \$9.00

Fried Roma Tomatoes \$14.00
served with a creamy dill sauce.

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 \$9.00
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

Parmesan Truffle Fries \$8.00
Truffle, parmesan, parsley. gf

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AFTERNOON MENU

TARTINES

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 \$16.50
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 \$15.50
House-made chicken salad with grapes, celery, cranberries, walnuts, mayo, and Greek yogurt.

The Evergreen \$15.00
Avocado mash, watermelon radish, pickled onion, Tajin, feta.

The Pershing \$14.50
Midwest mozzarella, local tomatoes, walnut pesto, fresh basil, balsamic glaze.

The Ladue \$15.00
Savory cashew yogurt topped with harvest shreds (soy protein), dried mango, fresh herbs, and a burnt lemon wheel. v

The Somerset \$14.00
Strawberries, Mozzarella, Pesto, Balsamic Glaze.

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.

The Buckingham \$15.00
Smashed avocado, feta, pomegranate, sunflower seeds, dill, and honey.

Potential Modifications:

*Substitute Gluten Free Bread +\$2
 Add Additional Protein +6 (steak, shrimp, salmon)
 Add Harvest Shreds +6 (vegan protein)*

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 AFTERNOON MENU

PLATES

Coconut Milk Sourdough French Toast \$16.00

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

Three Cheese Grilled Cheese \$17.00

Goat cheese, feta, cheddar cheese, with bacon and truffle fries.

Steak Sandwich Strip Steak \$24.00

American cheese, pickled onions, horseradish sauce and truffle fries.

Pan-Seared Norwegian Salmon \$25.00

Pan seared sushi grade salmon served with quinoa, roasted tomatoes, and orange ginger soy glaze.

Curry

Tri-colored potatoes, zucchini, carrots, cauliflower, and heirloom tomatoes in a flavorful curry sauce. gf

Vegetable \$17.00

Salmon \$24.00

Shrimp \$25.00

Steak \$26.00

Harvest Shred Bowl \$17.00

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

Chicken Potpie \$19.00

Slow cooked chicken with summer veggies in a savory sauce, topped with a flaky crust.

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

With an unwavering passion for creating unforgettable experiences, Julie's dream was to cultivate more than just a restaurant; she aspired to foster a welcoming environment that becomes an integral part of the community's daily rhythm. Whether it's the allure of a hand crafted latte that draws you in, the plates handmade by Julie herself, or the romantic ambiance that sets the stage for cherished dinners with loved ones, Ivy is where connections are forged and memories are etched.

Ivy
CLAYTON