

# 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

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

# Ivy MORNING MENU

## TARTINES

### The York

\$16.00

Local oyster mushrooms, house-made hummus, microgreens, goat cheese, pine nuts, fresh herbs, EVOO. Add egg +\$2.

### The Delcrest

\$16.00

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

### The Washington

\$14.00

Sausage or bacon, 2 eggs your way, cheddar cheese.

### The Lindbergh

\$16.00

Sausage gravy and two eggs your way.

### The Buckingham

\$15.00

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

### The Rosebury

\$14.00

Whipped ricotta, house-made jam, strawberries, house-made granola. Tree nuts present in granola.

### The Forsyth

\$14.00

Caramelized bananas, peanut butter, house-made jam, vanilla .

### The Kingsbury

\$15.00

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

### The Evergreen

\$15.00

Avocado mash, watermelon radish, pickled onion, Tajín, 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, tree nuts

### The Somerset

\$14.00

Strawberries, Mozzarella, Pesto, Balsamic Glaze.

#### Potential Modifications:

Substitute Gluten Free Bread +\$2

Add Additional Protein +6

Add Harvest Shreds +6 (vegan protein)

Add Buttonwood Farm Egg + \$2

The genesis of Ivy was a passion for fresh baked sourdough bread. We wanted to introduce a vibrant medley of flavors, textures, and colors to the traditional hand-crafted French open face sandwich, the tartine.

Connecting to our community by way of nourishing dishes and tasteful drinks, and locally sourcing as many ingredients as possible is our approach.

We've placed plants throughout the dining area to bring life to the setting and influence a connection with the energy in the room and the food being enjoyed.

# Ivy

## MORNING MENU

### PLATES

#### Walnut Pesto Egg Plate

\$16.00

*Crispy potatoes, two eggs cooked with pesto, bacon, sausage or harvest shreds (vegan protein).*

#### 2 Egg Plate

\$14.00

*Bacon, sausage or harvest shreds (vegan protein), house made sourdough with house made jam.*

#### Breakfast Sandwich

\$15.00

*Sausage, egg, cheddar, house made jam or herbal cream cheese on our house made sourdough.*

#### Coconut Milk

\$12.00

#### Overnight Oats

*Oats, chia seeds, flax seeds, strawberry, banana, coconut milk, drizzled with honey. gf*

#### Steak, Two Eggs, and

#### Potatoes

\$18.00

*Strip steak, buttonwood farm eggs, flash fried boiled potatoes. gf*

#### Yogurt Parfait

\$12.00

*Vanilla yogurt, house made granola, topped with berries & honey. gf*

#### Coconut Milk Sourdough

\$16.00

#### French Toast

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

#### Sourdough Pancakes

\$18.00

*2 pancakes, 2 eggs. + \$2 add chocolate chips, add banana.*

#### Morning Salad

\$13.00

*2 eggs, mixed greens, charred avocado, tomato. gf*

#### Quinoa Bowl

\$18.00

*Served with two eggs, greens, hummus, watermelon radish, house sausage and fried avocado. gf*

#### Quiche Lorraine

\$16.00

*Bacon, sweet onions, parmesan.*

#### Crustless Dill and Potato

\$14.00

#### Quiche *gf*

#### Oyster Mushroom and Pepper

\$16.00

#### Quiche

*Local oyster mushrooms, basil, tri colored peppers.*

#### Side Items:

*Crispy Potatoes Topped With Cheese and Bacon (gf) \$6.00*

*Sourdough with Butter and Jam \$4.00*

*Bacon \$4.00*

*Sausage \$4.00*

*Sub Gluten Free Bread \$2.00*

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