



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

Fig and Peach, Pistachio, Pumpkin Spice, Orange, Cinnamon Orange, Dubai Pistachio, 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

Fig and Peach Spritzer \$8.50

House-made fig and peach simple, fresh sage, lemon juice, club soda.

Italian Soda \$6.00

Orange, lemon lime, or lavender honey.

Lemonade \$6.00

Choose from lavender, orange or fig and peach.

Chai Old Fashioned \$9.00

with na bitters, 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 with Forest and Meadow mushroom medicinal powder: 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

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

14.00

The Vivian

Cappelletti, lemon juice, bubbles, club soda.

15.00

The Alaska

Bacardi, pumpkin spice, chai, baileys.

13.00

The Chambers

Bulleit Bourbon, coffee cube, espresso, simple syrup, chocolate bitters.

14.00

The Forest

Local High Post Vodka, cranberry juice, triple sec.

12.00

The Riverside

Local High Post Vodka, chocolate syrup, Baileys.

12.00

The Cherokee

Del Maguey Mezcal, spiced honey, lime, Cappelletti.

13.00

The Shaw

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

14.00

The Bellerive

Frozen orange juice cube and Segura Brut.

13.00

The Tiffany

Espresso Martini Flight with house-made syrups: Pumpkin Spice, Fig & Peach, and S'mores.

18.00

The Marquette

House-made bloody mary mix, vodka.

12.00

The Penrose

Maple, Bulleit Bourbon, lemon juice, cinnamon simple, champagne.

13.00

The Wilmore

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

13.00

The Franz

Bulleit Bourbon, simple, cherry juice, orange bitters.

13.00

The Fairground

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

12.00

The Gateway Arch

Elderflower, Origin Gin & house fig and peach simple, lime, topped with tonic.

14.00

The Lafayette

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

13.00

The Benton

Elderflower liqueur, Brut champagne, splash of lemon juice.

13.00

BEER, ETC.

Yuengling Light

6.00

Yuengling Lager

6.00

City Wide

7.00

4 Hands Incarnation IPA

7.00

Brick River Cider

7.00

Athletica (NA)

6.00



MORNING MENU

served until 11:30am

TARTINES

on house-made sourdough bread

The Central

14.00

whipped feta, pistachios, basil & honey. *, contains tree nuts

The Buckingham

15.00

mashed avocado, feta, pomegranate, sunflower seeds, dill, & honey. *

The York

16.00

local oyster mushrooms, house-made hummus, microgreens, goat cheese, pine nuts, herbs, honey vinaigrette. *, contains tree nuts

The Ladue

15.00

savory cashew yogurt topped with Harvest Shreds (a vegan protein), dried mango, fresh herbs, & a torched lemon wheel. v, contains tree nuts

The Forsyth

14.00

caramelized bananas & peanut butter with house-made jam & vanilla yogurt. v w/o honey, *, contains peanuts

The Rosebury

14.00

whipped ricotta, house-made jam, berries, house-made granola, honey. *, contains tree nuts

The Washington

15.00

house sausage or bacon, 2 eggs your way, cheddar cheese. *

The Lindbergh

16.00

sausage gravy & two eggs your way.

The Delcrest

18.00

smoked Scottish salmon, cucumber, capers, pickled onions, & herbal cream cheese. *

The Essex

14.00

Herbal cream cheese, sliced tomatoes, two eggs & balsamic. *

The Evergreen

15.00

mashed avocado, watermelon radish, pickled onion, Tajín, feta, & herbs. v w/o feta, *

add-ons:

egg +2

bacon +5

sausage +5

house potatoes w/ cheese & bacon +8.50

side of sourdough w/ jam and butter +6

gluten free bread +2

*gf option available +2

Allergy Notice:

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.



MORNING MENU

served until 11:30am

PLATES

Walnut Pesto Egg Plate

16.00

crispy potatoes, two eggs cooked with pesto, bacon, sausage or Harvest Shreds (a vegan protein). gf, contains tree nuts

Two Egg Plate

15.00

*two eggs your way, bacon, sausage or Harvest Shreds (a vegan protein), house-made sourdough, butter, & jam. **

Breakfast Sandwich

16.00

*sausage, two eggs, & cheddar on house-made sourdough with your choice of jam and/or herbal cream cheese. **

Steak, Two Eggs, & Potatoes

20.00

strip steak, two eggs your way, crispy potatoes, with spring greens & honey vinaigrette. gf

Coconut Milk Overnight Oats

12.00

oats, chia seeds, flax seeds, strawberries, bananas, coconut milk, drizzled with honey. gf, v w/o honey

Yogurt Parfait

12.00

vanilla yogurt, house-made granola, topped with fruit & honey. gf, contains tree nuts.

Coconut Milk Sourdough French Toast

16.00

cooked with heavy cream and cinnamon, topped with fruit, powdered sugar, & strawberry butter blend. Side of organic maple syrup.

Sourdough Pancakes

18.00

2 pancakes & 2 eggs your way. add chocolate chips or bananas +2

Morning Salad

13.00

2 eggs your way, spring greens, tomatoes, flash-fried avocado, honey vinaigrette. gf

Quinoa Bowl

17.00

organic quinoa, two eggs your way, spring greens, hummus, watermelon radish, house sausage, & fried avocado. gf

House Potatoes

8.50

crispy potatoes topped with cheese & bacon. gf

Quiche Lorraine

16.00

bacon, sweet onions, parmesan. served with side salad.

Crustless Dill & Potato Quiche

14.00

potatoes, dill, & parmesan. served with side salad. gf

Oyster Mushroom Quiche

16.00

local oyster mushrooms, bell peppers, basil, & parmesan. served with side salad.

add-ons:

one egg +2

bacon +5

sausage +5

house potatoes w/ cheese & bacon +8.50

side of sourdough w/ jam and butter +6

gluten free bread +2

**gf option available +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.

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