



COFFEE & DRINK 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 \$1.00

*Peppermint Mocha, Cranberry & Pear,
Pistachio, Dubai Pistachio, Gingerbread,
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

Cranberry & Pear Spritzer \$8.50

*House-made cranberry and pear
simple, lemon juice, club soda.*

Italian Soda \$6.00

*Gingerbread, Lemon Lime, Vanilla
Cinnamon, Lavender Honey*

Lemonade \$6.00

*Choose from lavender,
cranberry, 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, pear and cranberry 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 cranberry and pear simple, 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: peppermint, s'mores, gingerbread.

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 cranberry and pear 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
Woolpack 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
Peyrassol 'Le Croix' Rose <i>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

Bisole 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





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, watermelon radish, 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

Delicata and Feta \$9.00 | \$17.00

Baby greens, delicata squash, raisins, pumpkin seeds, feta, tomatoes, vinaigrette

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

Delicata Squash Rings \$15.00

Served with a creamy and aromatic sauce.

Crispy Chickpea Cakes \$15.00

with tahini yogurt sauce.

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

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



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 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.

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.



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, and bacon. Served with truffle fries or tomato soup.

Steak Sandwich Strip Steak \$24.00

Cheddar cheese, goat 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

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

Harvest Shreds Stuffed Pepper \$16.00

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

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

Stuffed Delicata Squash \$24.00

Delicata squash stuffed with sausage, garbanzo, caramelized onions, oyster mushrooms and a tahini maple drizzle.

Vegetable \$17.00

Salmon \$24.00

Shrimp \$25.00

Steak \$26.00

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.

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