



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

Blueberry, Chocolate Strawberry, Strawberry,

Sea Salt Almond, Coconut, 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

Strawberry Spritzer \$8.50

House-made strawberry simple, fresh mint, lemon juice, club soda.

Italian Soda \$6.00

Coconut, blueberry, lemon lime, or lavender honey.

Lemonade \$6.00

Choose from lavender, strawberry, or matcha lemonade.

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

\$13.00

Tequila, Jalepeno and cucumber, spicy honey, tajin, lime juice, triple sec, club soda.

The Vivian

\$15.00

Cappelletti, lemon juice, prosecco, club soda.

The Alaska

\$13.00

Bacardi with a touch of coconut simple, a splash of coconut milk, lime juice, club soda, fresh mint.

The Chambers

\$14.00

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

The Forest

\$12.00

Local High Post Vodka, homemade strawberry 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, Cappelletti.

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: Chocolate strawberry, coconut, sea salt almond.

The Marquette

\$12.00

House-made bloody mary mix, Meili Vodka.

The Penrose

\$13.00

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

The Wilmore

\$13.00

House-made lavender simple, High Post Vodka (local to STL!), triple sec, 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 blueberry simple, lime, 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



MORNING MENU

Served until 11:30am

TARTINES

The Central

\$14.00

Whipped feta, pistachio, basil and honey. Add egg +\$2.

The York

\$16.00

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

The Delcrest

\$17.00

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 Evergreen

\$15.00

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

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 Pershing

\$14.50

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

The Kingsbury

\$15.00

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

The Geyer

\$14.00

Bleu Cheese, Blueberries, Walnuts, Honey, Basil.

The Taylor

\$15.00

Bacon, Sprouts, Tomato, Herbal Cream Cheese.

The Wydown

\$19.00

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

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.



MORNING MENU

PLATES

Walnut Pesto Egg Plate \$16.00

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

2 Egg Plate \$15.00

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 Overnight \$12.00

Oats

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

Steak, Two Eggs, and Potatoes \$20.00

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 French Toast \$16.00

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.

House Potatoes \$8.50

Crispy potatoes topped with cheese and bacon. gf.

Morning Salad \$13.00

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

Quinoa Bowl \$17.00

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 Quiche \$16.00

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

Side Items:

Sourdough with Butter and Jam \$4.00

Bacon \$4.00

Sausage \$4.00

Sub Gluten Free Bread \$2.00

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.

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