



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

WHITE WINE

Andrea C. Pinot Grigio <i>Venezia, IT.</i> <i>Tangy pears, golden delicious apples, hay, almonds.</i>	\$13.00 \$53.00
Ranga 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
Roseblood Rose <i>Coteaux Varois en 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>Riax 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

Bisol 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



Ivy
CLAYTON

IVY

CLAYTON

EVENING MENU

4:00pm - 9:30pm

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.

SALADS

Steak and Walnut Pesto \$23.00

Strip steak, local greens, pine nuts, tomatoes, mozzarella, pickled onions, walnut pesto drizzle. gf

Watermelon & Watermelon \$8.50 | \$17.00

Watermelon, watermelon radish, fresh greens, mint, and feta. (gf)

Beet and Goat Cheese \$8.50 | \$18.00

Greens, tomatoes, charred avocado, 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 \$23.00

chickpeas, cucumber, capers, feta, baby greens, vinaigrette. gf

Shrimp and Pomegranate \$22.00

Goat cheese, pomegranates, cucumber, sunflower seeds, served over baby greens with honey vinaigrette. gf

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.

SMALL PLATES

Tomato Soup \$8.00 | \$14.00

served with sourdough and topped with a greek yogurt swirl. (gf)

Watermelon Gazpacho \$8.00 | \$14.00

Hints of red wine vinegar, cucumber, basil and green onion. (gf,v)

Shrimp Skewers \$14.00

Shrimp and zucchini skewers with a zesty lemon sauce.

Chicken Salad Sampler \$15.00

Served with cucumber, almond crackers, and watermelon radish. gf, tree nut.

Candied Bacon Dates \$13.00

Goat Cheese, bacon, spicy maple. gf

Parmesan Truffle Fries \$8.00

truffle, parmesan, parsley. gf

Smoked Salmon Bites \$15.00

Cucumber slices topped with herbal cream cheese, smoked salmon, capers and pickled onions. gf

Oyster Mushroom and \$14.00

Hummus Bowl

Microgreens, dill, parsley, pine nuts, sourdough. v

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

Strip Steak Cubes \$14.00

served in red pepper puree with side of sourdough.

Meatballs \$14.00

Served with a tomato mint sauce and sourdough.



EVENING MENU

TARTINES

The Central

\$14.00

Whipped feta, pistachio, basil and honey.

The York

\$16.00

Local oyster mushrooms, house-made hummus, micro greens, goat cheese, pine nuts and fresh herbs.

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

\$15.00

House-made chicken salad with mayo, and Greek yogurt.

The Wydown

\$19.00

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

The Ladue

\$15.00

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

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. Served on garlic bread.

The Pershing

\$14.50

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

The Geyer

\$14.00

Bleu Cheese, Blueberries, Walnuts, Honey, Basil.

The Taylor

\$15.00

Bacon, Sprouts, Tomato, Herbal Cream Cheese.

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.



EVENING MENU

PLATES

Chilean Seabass \$38.00

With creamy lemon garlic butter sauce, herbal smashed potatoes, and zucchini. gf

Oyster Mushroom & Herb Pasta \$21.00

Organic pasta with a white wine cream sauce, local oyster mushrooms, zucchini, onion, garlic, and fresh herbs. +\$2 gf

Pesto Salmon in Parchment \$25.00

Norwegian Salmon, red potatoes, zucchini, lemon and pesto.

Beef Phillington \$24.00

Strip steak, sautéed mushrooms, onions, peppers, parmesan, wrapped in pie crust with mashed potatoes. Our spin on a classic beef Wellington.

Curry

Tri-colored potatoes, zucchini, carrots, cauliflower, and heirloom tomatoes in a flavorful curry sauce. gf, tree nuts, +|- v

Vegetable \$17.00
Salmon \$24.00
Shrimp \$25.00
Steak \$26.00

Harvest Shreds Stuffed Pepper \$16.00

Stuffed with quinoa, garbanzo beans, zucchini, Italian tomato sauce, and vegan cashew yogurt. v, tree nuts

Sourdough Sliders \$16.00

Beef sliders served with cheddar cheese, bacon, and avocado mayo. Add truffle fries +\$5.

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.

Pesto Pasta \$17.00

Organic Pasta with walnut pesto, oyster mushrooms, tomatoes. +\$2 gf,+\$6 add protein

Harvest Shred Bowl \$17.00

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

Shrimp Scampi \$24.00

Organic pasta in a white wine caper sauce with shrimp.

Chicken Potpie \$19.00

Lemon basil potpie with pulled chicken, zucchini, carrots, garbanzo, parsley, and parmesan.

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.

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

DESSERTS

Lemon Blackberry Olive Oil Cake

soaked in a housemade vanilla syrup.

\$12.00

Affogato

Vanilla ice cream and espresso. gf

\$8.00

Chocolate Chia Pudding

*Vegan | Gluten Free | Contains
Coconut*

\$12.00

Tiramisu

*Light mascarpone cream layered
with espresso-kissed ladyfingers and
finished with cocoa.*

\$12.00

Pomegranate Sorbet

Vegan | Gluten Free

\$9.00

Cheesecake Cups

*Cashew based filling topped with berries.
Vegan | Gluten Free | Tree nuts*

\$12.00

Strawberry Shortcake

\$11.00

Coffee Coconut Ice Cream

Vegan | Gluten Free

\$10.00

