



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 <i>Tequila, spicy honey, orange simple, tajin, lime juice, triple sec, club soda.</i>	14.00	The Penrose <i>Maple, Bulleit Bourbon, lemon juice, cinnamon simple, champagne.</i>	13.00
The Vivian <i>Cappelletti, lemon juice, bubbles, club soda.</i>	15.00	The Wilmore <i>House-made lavender simple, High Post Vodka (local to STL!), triple sec, lemon juice.</i>	13.00
The Alaska <i>Bacardi, pumpkin spice, chai, baileys.</i>	13.00	The Franz <i>Bulleit Bourbon, simple, cherry juice, orange bitters.</i>	13.00
The Chambers <i>Bulleit Bourbon, coffee cube, espresso, simple syrup, chocolate bitters.</i>	14.00	The Fairground <i>Origin Blue Gin, lemon juice, simple syrup, champagne.</i>	12.00
The Forest <i>Local High Post Vodka, cranberry juice, triple sec.</i>	12.00	The Gateway Arch <i>Elderflower, Origin Gin & house fig and peach simple, lime, topped with tonic.</i>	14.00
The Riverside <i>Local High Post Vodka, chocolate syrup, Baileys.</i>	12.00	The Lafayette <i>Vodka or Origin Gin shaken with olive juice, blue cheese-stuffed olives.</i>	13.00
The Cherokee <i>Del Maguey Mezcal, spiced honey, lime, Cappelletti.</i>	13.00	The Benton <i>Elderflower liqueur, Brut champagne, splash of lemon juice.</i>	13.00
The Shaw <i>Espresso, local High Post Vodka, Kahlua. Add seasonal flavors for +\$1.</i>	14.00	BEER, ETC.	
The Bellerive <i>Frozen orange juice cube and Segura Brut.</i>	13.00	Yuengling Light	6.00
The Tiffany <i>Espresso Martini Flight with house-made syrups: Pumpkin Spice, Fig & Peach, and S'mores.</i>	18.00	Yuengling Lager	6.00
The Marquette <i>House-made bloody mary mix, vodka.</i>	12.00	City Wide	7.00
		4 Hands Incarnation IPA	7.00
		Brick River Cider	7.00
		Athletica (NA)	6.00

WHITE WINE

Andrea C. Pinot Grigio 13.00 | 53.00
Venezia, IT.
Tangy pears, golden delicious apples, hay, almonds.

Ranga Sauvignon Blanc 12.00 | 40.00
Marlborough, NZ.
Dried herbs, spiced apple, lemongrass, mineral, lemon curd.

Blossom Fury Riesling 12.00 | 42.00
Washington, USA.
Golden raspberry, white peach, guava, passion fruit, alpine strawberry.

Routestock Chardonnay 14.00 | 49.00
Sonoma Coast, California.
Lemon, pear, apple, toasted oak, butter

Roseblood Rose 14.00 | 49.00
Coteaux Varois en Provence, France
Peach, white flower, strawberry, red apple.

Paul Cherrier Sancerre Blanc 69.00
Loire, France.
Citrus fruits, green apple, white stone fruit, mineral, crisp.

Caposaldo Moscato 44.00
Caposaldo, Italy.
Peach, apricot, white flowers, lemon, pear.

La Cana Albarino 49.00
Riix Biexas, Spain.
Peach, white blossoms, briny, tangy, chamomile.

Laurent Perrachon Macon Villages Blanc 39.00
Tuscany, IT.
Diverse, tart, floral, cherry.

William Favre Chablis 'Champs Royaux' 82.00
Burgundy, France.
Pear peel, lemon, bergamot, tangerine, chalky, zesty.

Ramey Chardonnay 'Fort Ross- Seaview' 74.00
Sonoma Coast, California
Rich, creamy lemon zest, pomelo, ginger.

Fallen Grapes "Mother" Skin Contact Orange 52.00
Santa Ynez Valley, California.
Citrus, dried stone fruit, floral. Natural Wine.

SPARKLING

Bisol Prosecco 'Jeio' NV 44.00
Prosecco, Italy.
Fine Bubblem Citrus fruit, saline.

Jeio Prosecco Rose 38.00
Prosecco, Italy.
Citrus fruit, strawberry, tangerine, crisp, zesty.

Mirabelle Brut Rose NV 66.00
North Coast, California.
Fine bubble, citrus fruit, saline.

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

14.00 | 46.00

Mendocino, California.

Bold, rich, spicy, black currant.

Dial Tone Pinot Noir

67.00

Santa Barbara, California.

Dark cherry, lavender, thyme, cinnamon, toasted sagebrush .

Marietta Zinfandel "Roman"

55.00

Sonoma, California.

Black cherry, blackberry, violet, stony mineral.

Finca Decero Malbec 'Remolinos Vyd'

52.00

Mendocino, California.

Bold, rich, spicy, black currant.

Starmont by Merryvale Cabernet Sauvignon

56.00

North Coast, California.

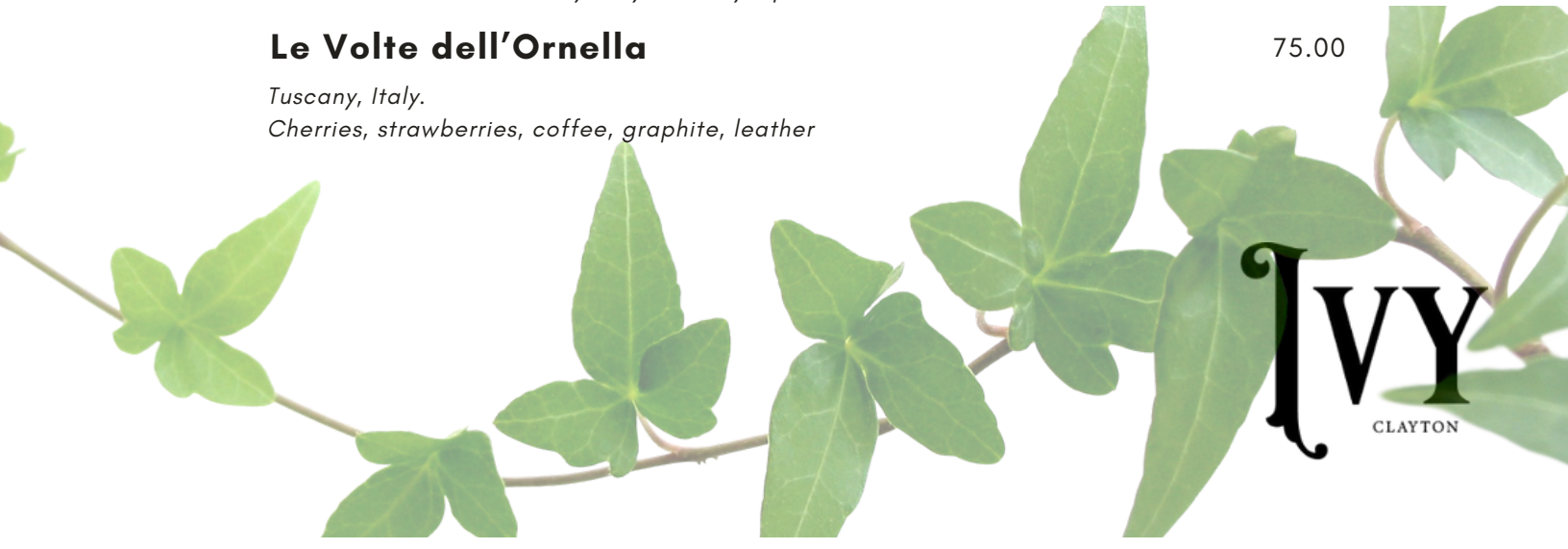
Rich, balanced, blackberry, boysenberry, spice

Le Volte dell'Ornella

75.00

Tuscany, Italy.

Cherries, strawberries, coffee, graphite, leather



Ivy
CLAYTON



AFTERNOON MENU

11:30 - 4:00

BOARDS

Hummus Board 13.00

house-made hummus with seasonal herbs & toppings, served with cucumber slices. gf, v

Butter Board 15.00

with fresh herbs & garnishes, crackers & sourdough. *, contains tree nuts

Cheese Board 15.00

seasonal cheeses served with almond crackers, fruit, & house-made jam. gf, contains tree nuts

SALADS

Steak & Walnut Pesto 18.00

strip steak, pine nuts, tomatoes, mozzarella, pickled onions, spring greens, walnut pesto drizzle. gf, contains tree nuts

Delicata Squash 8.50 | 17.00

delicata squash, sunflower seeds, goat cheese, raisins, maple tahini. gf

Beet & Goat Cheese 8.50 | 17.00

beets, tomatoes, fried avocado, goat cheese, spring greens, & honey vinaigrette. gf

Cucumber & Tomato 8.00 | 17.00

cucumber, tomato, olives, pickled onions, feta, spring greens, & honey vinaigrette. gf

Seared Salmon 18.00

Norwegian salmon, fried chickpeas, cucumber, capers, spring greens, & honey vinaigrette. gf

Shrimp & Pomegranate 18.00

jumbo shrimp, goat cheese, pomegranate, cucumber, sunflower seeds, spring greens, & honey vinaigrette. gf

SMALL PLATES & APPETIZERS

Tomato Soup 8.00 | 14.00

served with sourdough & topped with a greek yogurt swirl. v w/o yogurt, *

Acorn Squash & Lentil Soup 8.00 | 14.00

served with sourdough & topped with grated ginger. v, *

Shrimp Skewers 14.00

shrimp & zucchini skewers with a zesty lemon sauce. gf

Delicata Squash Rings 16.00

served with a pesto ranch. Contains tree nuts. gf

Oyster Mushroom & Hummus Bowl 14.00

with microgreens, dill, pine nuts, house honey vinaigrette, & sourdough. v w/o honey, *, contains tree nuts

Meatballs 14.00

served with house-made tomato sauce & sourdough. *

House Made Fried Pickles 11.00

battered in rice flour, served with a vegan cashew yogurt. gf, v, contains tree nuts

Beet Chips & Avocado 13.00

topped with sunflower seeds, honey, & pomegranate seeds. gf, v w/o honey

Salmon Skewers 15.00

seared sushi grade salmon served with a mediterranean sauce. gf

Chicken Salad Sampler 15.00

served with cucumber, almond crackers, & watermelon radish. gf, contains tree nuts

Parmesan Truffle Fries 8.00

truffle, parmesan, parsley. gf, v w/o cheese



AFTERNOON MENU

TARTINES

on house-made sourdough bread

The Ann

15.00

*fresh mozzarella, local peaches,
walnut pesto, balsamic glaze, &
fresh basil. *, contains tree nuts*

The York

16.00

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

The Delcrest

18.00

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

The Delmar

18.00

*strip steak, bell peppers, onions,
mushrooms, mozzarella, horseradish
drizzle, & herbs. **

The Brentwood

14.50

*whipped ricotta, fire-roasted
tomatoes, & fresh herbs. **

The Princeton

14.00

*house-made hummus, cucumber,
tomatoes, olives, pickled onions, feta,
honey vinaigrette. **

The Meramec

17.00

*sushi-grade pan-seared Norwegian
salmon, tomatoes, cucumber, feta,
capers, & mediterranean sauce. **

The Magnolia

16.00

*house-made chicken salad with
mayo & Greek yogurt. **

The Taylor

15.00

*herbal cream cheese, bacon,
tomatoes, & greens. **

The Ladue

17.00

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

The Buckingham

15.00

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

The Kingsbury

15.00

*fresh beets, hummus, pickled onions, spring
greens, goat cheese, pine nuts, & honey
vinaigrette. *, contains tree nuts*

The Alamo

18.00

*jumbo shrimp, mashed avocado,
cucumber, pomegranate, goat cheese,
sunflower seeds, & bacon crumbles. **

The Harvard

16.00

*house-made meatballs, mozzarella,
tomato sauce, herbs, & walnut pesto.
served on garlic sourdough. *, contains
tree nuts*

The Geyer

14.00

*blue cheese, blueberries, walnuts,
honey, basil. *, contains tree nuts*

The Evergreen

15.00

*mashed avocado, watermelon radish,
pickled onion, Tajín, feta, & herbs. **

The Central

15.00

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

*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

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

Three Cheese Grilled Cheese 17.00

*goat cheese, feta, cheddar, & bacon. Served
with truffle fries or tomato soup. **

Strip Steak Sandwich 24.00

*goat cheese, cheddar, pickled onions,
horseradish sauce & truffle fries. **

Pesto Salmon in Parchment 25.00

*Norwegian salmon, red potatoes, zucchini,
lemon, & pesto, wrapped & cooked in
parchment. gf, contains tree nuts*

Seasonal Curry 17.00

*delicata squash, zucchini, carrots,
cauliflower, & heirloom tomatoes in a
flavorful & spicy curry sauce. served with
sourdough. v, *, contains tree nuts*

add salmon +7, add shrimp +8, add steak +9

Harvest Shreds Stuffed Pepper 17.00

*stuffed with quinoa, garbanzo beans, Harvest
Shreds (a vegan protein), & cashew yogurt. v,
contains tree nuts*

Harvest Shreds Bowl 17.00

*Harvest Shreds (a vegan protein), quinoa,
hummus, greens, cucumber, tomato,
cashew yogurt. v, contains tree nuts*

Chicken Pot Pie 19.00

*lemon basil pot pie with pulled chicken ,
zucchini, carrots, garbanzos, parsley, &
parmesan.*

Sourdough Sliders 17.00

*beef sliders served with cheddar, bacon, &
avocado mayo. *
add truffle fries +5*

Pesto Pasta 17.00

*organic semolina pasta with walnut pesto, oyster
mushrooms, & tomatoes. *, contains tree nuts
add salmon +7, add shrimp +8, add steak +9*

Quiche Lorraine 16.00

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

Oyster Mushroom Quiche 16.00

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

**gf option available +2*

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.*

Ivy DESSERTS

Spiced Date Olive Oil Cake

12.00

warmly spiced cake soaked in a housemade vanilla syrup.

Affogato

8.00

vanilla ice cream drowned in a rich shot of espresso. gf

Chocolate Chia Pudding

12.00

silky chocolate chia pudding, rich and lightly sweet. v, gf, contains coconut

Tiramisu

12.00

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

Caramel Apple Sorbet

9.00

bright apple sorbet with notes of rich caramel and warm fall spices. gf

Cheesecake Cups

12.00

cashew-based filling topped with berries. Vv gf, contains tree nuts

Pumpkin Gooey Butter Cake

11.00

our seasonal take on a classic - rich pumpkin, warm spices and an irresistible gooey center.

