



## 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*

*Hibiscus Rose, Pistachio, Dubai Pistachio, Cherry Ginger, Orange, 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

**Hibiscus Rose Spritzer** \$8.50

*House-made hibiscus rose simple, lemon juice, club soda.*

**Italian Soda** \$6.00

*cherry Ginger, Lemon Lime, Vanilla Cinnamon, Lavender Honey*

**Lemonade** \$6.00

*Choose from lavender, orange, 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

<b>The Hyde</b> <i>Tequila, orange simple, honey tajin, lime juice, triple sec, club soda.</i>	\$13.00	<b>The Marquette</b> <i>House-made bloody mary mix, Meili Vodka.</i>	\$12.00
<b>The Vivian</b> <i>Cappelletti, lemon juice, prosecco, club soda.</i>	\$15.00	<b>The Penrose</b> <i>Maple, bourbon, lemon juice, cinnamon simple, champagne.</i>	\$13.00
<b>The Alaska</b> <i>Bacardi with muddled sage, coconut flakes, a touch of simple, a splash of coconut milk, and a cinnamon stick.</i>	\$13.00	<b>The Wilmore</b> <i>House-made lavender simple, High Post Vodka (local to STL!), lemon juice.</i>	\$13.00
<b>The Chambers</b> <i>Woodford Reserve, coffee cube, espresso, simple syrup, chocolate bitters.</i>	\$14.00	<b>The Franz</b> <i>Bulleit Bourbon, simple, cherry juice, orange bitters.</i>	\$13.00
<b>The Forest</b> <i>Local High Post Vodka, homemade cherry ginger, topped with ginger beer.</i>	\$12.00	<b>The Fairground</b> <i>Origin Blue Gin, lemon juice, simple syrup, champagne.</i>	\$12.00
<b>The Riverside</b> <i>Local High Post Vodka, chocolate syrup, Baileys.</i>	\$12.00	<b>The Gateway Arch</b> <i>Elderflower, Origin Gin &amp; house hibiscus rose simple, topped with tonic.</i>	\$13.00
<b>The Cherokee</b> <i>Del Maguey Mezcal, spiced honey, lime, Aperol.</i>	\$13.00	<b>The Lafayette</b> <i>Vodka or Origin Gin shaken with olive juice, blue cheese-stuffed olives.</i>	\$13.00
<b>The Shaw</b> <i>Espresso, local High Post Vodka, Kahlua. Add seasonal flavors for +\$1.</i>	\$12.00	<b>The Benton</b> <i>Elderflower liqueur, Brut champagne, splash of lemon juice.</i>	\$13.00
<b>The Bellerive</b> <i>Frozen orange juice cube and Segura Brut.</i>	\$13.00		
<b>The Tiffany</b> <i>Espresso Martini Flight with house-made syrups: hibiscus rose, orange, and lavender honey.</i>	\$18.00		
		<b>Beer</b>	
		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

<b>Andrea C. Pinot Grigio</b> <i>Venezia, IT.</i> <i>Tangy pears, golden delicious apples, hay, almonds.</i>	\$13.00   \$53.00
<b>Woolpack Sauvignon Blanc</b> <i>Marlborough, NZ.</i> <i>Dried herbs, spiced apple, lemongrass, mineral, lemon curd.</i>	\$12.00   \$40.00
<b>Blossom Fury Riesling</b> <i>Washington, USA.</i> <i>Golden raspberry, white peach, guava, passion fruit, alpine strawberry</i>	\$12.00   \$42.00
<b>Routestock Chardonnay</b> <i>Sonoma Coast, California.</i> <i>Lemon, pear, apple, toasted oak, butter</i>	\$14.00   \$49.00
<b>Peyrassol 'Le Croix' Rose</b> <i>Provence, France.</i> <i>Peach, white flower, strawberry, red apple.</i>	\$14.00   \$49.00
<b>Paul Cherrier Sancerre Blanc</b> <i>Loire, France.</i> <i>Citrus fruits, green apple, white stone fruit, mineral, crisp.</i>	X   \$69.00
<b>Caposaldo Moscato</b> <i>Caposaldo, Italy.</i> <i>Peach, apricot, white flowers, lemon, pear.</i>	X   \$44.00
<b>La Cana Albarino</b> <i>Riax Biexas, Spain.</i> <i>Peach, white blossoms, briny, tangy, chamomile.</i>	X   \$49.00
<b>Laurent Perrachon Macon Villages Blanc</b> <i>Tuscany, IT.</i> <i>Diverse, tart, floral, cherry.</i>	X   \$39.00
<b>William Favre Chablis 'Champs Royaux'</b> <i>Burgundy, France.</i> <i>Pear peel, lemon, bergamot, tangerine, chalky, zesty.</i>	X   \$82.00
<b>Ramey Chardonnay 'Fort Ross- Seaview'</b> <i>Sonoma Coast, California</i> <i>Rich, creamym lemon zest, pomelo, ginger.</i>	X   \$74.00
<b>Fallen Grapes "Mother" Skin Contact Orange</b> <i>Santa Ynez Valley, California.</i> <i>Citrus, dried stone fruit, floral. Natural Wine.</i>	X   \$52.00

## Sparkling

<b>Bisol Prosecco 'Jeio' NV</b> <i>Prosecco, Italy.</i> <i>Fine Bubblem Citrus fruite, saline</i>	X   \$44.00
<b>Jeio Prosecco Rose</b> <i>Prosecco, Italy.</i> <i>Citrus fruit, strawberry, tangerine, crisp, zesty.</i>	X   \$38.00
<b>Mirabelle Brut Rose NV</b> <i>North Coast, California.</i> <i>Fine bubble, citrus fruite, saline.</i>	X   \$66.00



# RED WINE

<b>Albert Bichot Bourgogne Pinot Noir</b> <i>Burgundy, France.</i> <i>Black cherry, blackberry, violet, stony mineral.</i>	\$16.00   \$60.00
<b>Paolo Scavino Vino Rosso</b> <i>Piedmont, Italy.</i> <i>Red cherry, black plum, dried orange peel, flowers.</i>	\$13.00   \$46.00
<b>Conundrum Red Blend</b> <i>California.</i> <i>Dark chocolate, ripe plums, blackberry, and wood.</i>	\$13.00   \$55.00
<b>OVR Cabernet Sauvignon</b> <i>Mendocino, California.</i> <i>Bold, rich, spicy, black currant.</i>	\$12.00   \$45.00
<b>Dial Tone Pinot Noir</b> <i>Santa Barbara, California.</i> <i>Dark cherry, lavender, thyme, cinnamon, toasted sagebrush .</i>	X   \$67.00
<b>Marietta Zinfandel "Roman"</b> <i>Sonoma, California.</i> <i>Black cherry, blackberry, violet, stony mineral.</i>	X   \$55.00
<b>Finca Decero Malbec 'Remolinos Vyd'</b> <i>Mendocino, California.</i> <i>Bold, rich, spicy, black currant.</i>	X   \$52.00
<b>Starmont by Merryvale Cabernet Sauvignon</b> <i>North Coast, California.</i> <i>Rich, balanced, blackberry, boysenberry, spice</i>	X   \$51.00
<b>Le Volte dell'Ornella</b> <i>Tuscany, Italy.</i> <i>Cherries, strawberries, coffee, graphite, leather</i>	X   \$75.00



## 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, 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

### 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

**Shrimp Skewers** \$14.00

Shrimp and zucchini skewers with a zesty lemon sauce.

**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

**Chicken Salad Sampler** \$15.00

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



# AFTERNOON MENU

## TARTINES

### The Central \$14.00

Whipped feta, pistachio, basil and honey.

### 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 \$17.00

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 \$16.00

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 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.

### The Pershing \$14.50

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

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.*

### Pesto Salmon in Parchment \$25.00

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

### Curry

*Local delicata squash, 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*

### 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 and 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*

### Quiche Lorraine \$16.00

*Bacon, sweet onions, parmesan.*

### Crustless Dill and Potato Quiche \$14.00

### Oyster Mushroom Quiche \$16.00

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

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Ivy  
DESSERTS

**London Fog Olive Oil Cake** \$12.00  
*soaked in a housemade earl gray syrup.*

**Crème Brûlée** \$12.00  
*vanilla topped with torched sugar. gf.*

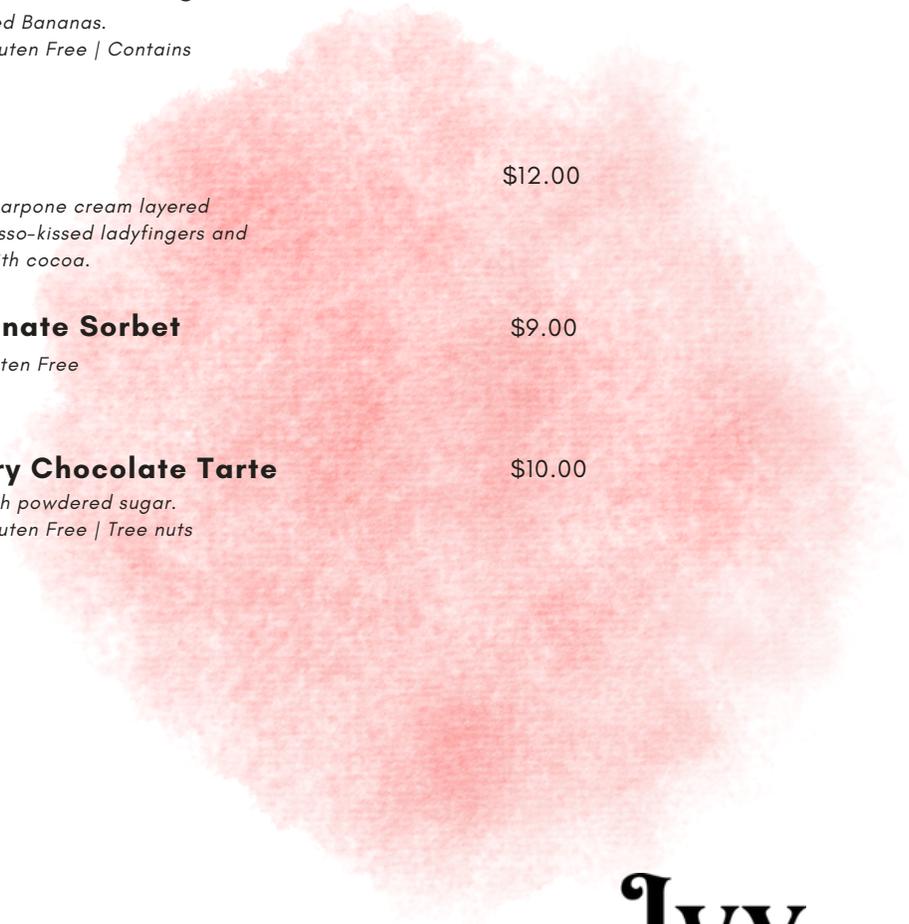
**Affogato** \$8.00  
*Vanilla ice cream and espresso.gf*

**Matcha Chia Pudding** \$12.00  
*Caramelized Bananas.  
Vegan | Gluten Free | Contains  
Coconut*

**Tiramisu** \$12.00  
*Light mascarpone cream layered  
with espresso-kissed ladyfingers and  
finished with cocoa.*

**Pomegranate Sorbet** \$9.00  
*Vegan | Gluten Free*

**Raspberry Chocolate Tarte** \$10.00  
*Topped with powdered sugar.  
Vegan | Gluten Free | Tree nuts*



**Ivy**  
CLAYTON