

Coffee

FRENCH PRESS 33OZ: 7

*ETHIOPIAN

*PANAMA

*SUMATRA, BRAZIL, COSTA RICAN

*FRENCH DARK ROAST

DRIP 3.5

AMERICANO 4

ICE CUBED COFFEE 5.25

COLD BREW 5

MUSHROOM MEDICINAL 7

LATTE DRINKS

WHOLE MILK STANDARD

LATTE 4.75

LAVENDER HONEY 5.75

SMOKED SALTED HONEY 5.75

CINNAMON 5.25

CHAI TEA 5.5

PEPPERMINT 5.25

PEPPERMINT MOCHA 5.5

GINGERBREAD COOKIE 5.25

SUGAR COOKIE 5.25

MOCHA 5.5

ORANGE MOCHA 5.75

HOUSE-MADE SYRUPS: .5

LAVENDER

HIBISCUS

CARAMEL SAUCE

CHOCOLATE SAUCE

ORANGE

ROSE

CINNAMON

SALTED HONEY

SIMPLE SYRUP

VANILLA

SUGAR FREE VANILLA

SUGAR FREE SIMPLE

COFFEE CUBES .50

HONEY .50

EXTRA SHOT -1

MILK OPTIONS - OAT, COCONUT, ALMOND,

WHOLE, SKIM, HALF & HALF

Kombucha

INQUIRE FOR CURRENT FLAVORS

Tea & Matcha

FRENCH PRESS HOT TEA 22OZ: 4.5

INQUIRE FOR CURRENT SELECTION OF TEAS

LONDON FOG 4.5

ICED TEA 3.5

FRESH LEMONADE 4

OJ 3.5

MATCHAS

GREEN MATCHA LATTE 5

GOLDEN MILK MATCHA LATTE 5.5

PINK DRAGON FRUIT MATCHA LATTE 5.5

PURPLE MATCHA MEDICINE BALL TEA 5.5

Libations

KOMBUCHA MIMOSA 10

THE JANE 9 - ROSE INFUSED BRANDY W/
COFFEE OR TEA AND HONEY

MIMOSA 9

OLDE TOWN SPICE BLOODY MARY 9.5

FRENCH 75 11

ESPRESSO MARTINI 11

PEANUT BUTTER ESPRESSO MARTINI 11

WINTER WONDERLAND MARGARITA 10

ROSE LEMON DROP 10

IVY OLD FASHIONED 11

BAILEYS OR KAHLUA & COFFEE 8

BAILEYS ON COFFEE CUBE ROCKS 8

Wine

SEGURA VIUDA BRUT 9

WENTE CHARDONNAY 9/32

LA PETITE PERRIERE SAUVIGNON BLANC 9/32

STORYPOINT CABERNET 9/32

ANGELS INK PINOT NOIR 12/44

SEVEN FALLS RED BLEND 9/32

RATTI BARBERA D'ASTI 14/52

Herbal Shrub

*A NON-ALCOHOLIC SYRUP MADE OF A COMBINATION OF
CONCENTRATED FRUITS, SPICES, AROMATICS, HONEY & VINEGAR
TOPPED WITH CLUB SODA

LEMON BASIL 6

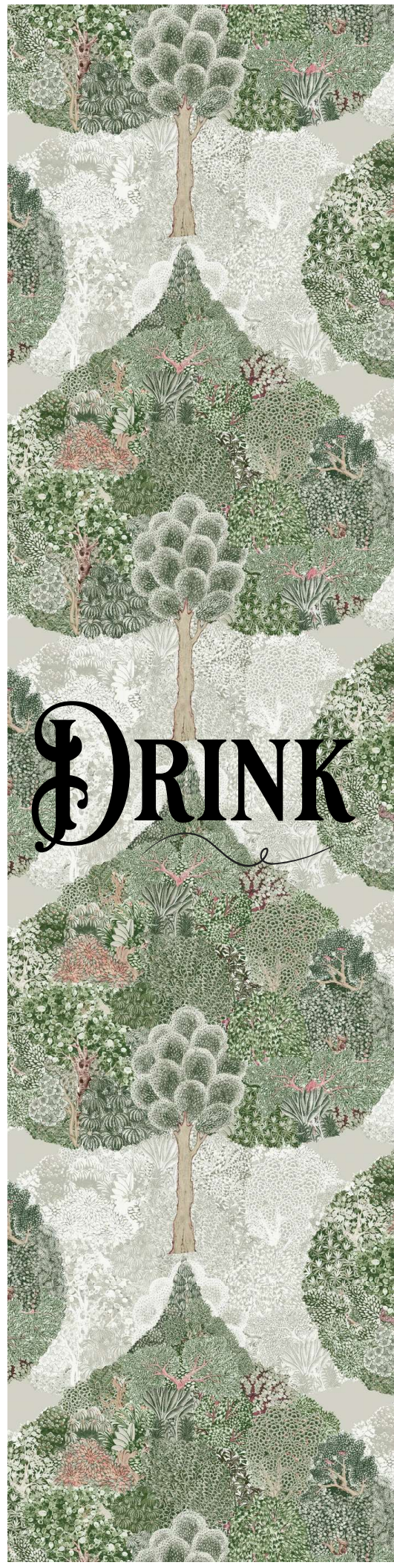
LAVENDER HIBISCUS 6

IVY

WWW.IVYTARTINES.COM

14 N MERAMEC HRS: MON-FRIDAY 7AM-3PM SAT-8AM-3PM SUN- 9AM-3PM

FRIDAY-SATURDAY DINNER SERVICE 5PM-10PM





MENU

Soups

ASK ABOUT OUR DAILY SOUP SPECIALS

Tartines

THE KINGSBURY-BEET, GOAT CHEESE, PINE NUTS, MICROGREENS 12.50

THE BRENTWOOD- HERBAL WHIPPED RICOTTA & FIRE ROASTED TOMATOES 13

THE YORK - LOCAL OYSTER MUSHROOMS, HOME-MADE HUMMUS, GOAT CHEESE, PINE NUTS, DILL, PARSLEY, EVOO 15

THE PERSHING-MOZZARELLA, HEIRLOOM TOMATOES, BASIL, TRUFFLE GLAZE 12.5

THE LINDEN- STEAK, MIXED GREENS, PEARS, BLUE CHEESE, FIG GLAZE 14.5

THE FORSYTH- CARAMELIZED BANANA, PEANUT BUTTER, CINNAMON, JAM & YOGURT 11.5

THE BUCKINGHAM- SMASHED AVOCADO, FETA, POMEGRANATES, SUNFLOWER SEEDS, DILL & PARSLEY 13

THE WASHINGTON- SAUSAGE OR BACON, EGG & CHEDDAR WITH A GRAVY DRIZZLE 13.5

THE MERAMEC- SALMON, TOMATO, CUCUMBER, FETA, CAPERS, EVOO, DILL 14

THE JACKSON- CURRIED CAULIFLOWER, HOUSE-MADE HUMMUS, DILL, PINE NUTS 12

THE ROSEBURY - WHIPPED RICOTTA,HOUSEMADE JAM, FRESH BERRIES, TOPPED WITH GRANOLA 12

THE ALAMO - TEQUILA SPIKE GUACAMOLE, JUMBO SHRIMP, CUCUMBER TOPPED WITH BACON CRUMBLES 15

ADD EGG -1.5
ADD SALMON - 7
ADD STEAK - 7
ADD SAUSAGE - 4
ADD BACON - 3
SWEET POTATO TARTINE- 2
GLUTEN FREE BREAD - 2
MAKE IT A SANDWICH - 1.5

Pastries

BAKED FRESH DAILY

Quiche

LORRAINE (BACON & ONION) 12
OYSTER MUSHROOMS & SPINACH 13
*SERVED WITH SMALL SIDE SALAD

Other Plates

YOGURT PARFAIT 8
2 EGG PLATE- BACON OR SAUSAGE, SIDE OF SOURDOUGH WITH FRESH JAM 12

BREAKFAST SANDWICH - SAUSAGE, EGG, CHEDDAR, AND JAM ON OUR HOMEMADE SOURDOUGH 14

PANCAKE PLATE - 2 PANCAKES & 2 EGGS 11

Salads

DIJON SALMON - SERVED WITH CHICKPEAS,CUCUMBER, CAPERS, FETA OVER BABY GREENS WITH A HOUSE-MADE HONEY VINAIGRETTE 15

SHRIMP & POMEGRANATE: WITH GOAT CHEESE, SUNFLOWER SEEDS OVER BABY GREENS WITH A HOUSE-MADE HONEY LIME VINAIGRETTE 15

STEAK & BLUE CHEESE: SERVED WITH PEARS, TOMATOES, BABY GREENS WITH A BALSAMIC FIG DRESSING 15

BEET & GOAT CHEESE: SERVED WITH TOMATO, BABY GREENS, WITH A HOUSE-MADE HONEY VINAIGRETTE 10.5

Sides

SIDE SALAD WITH BERRIES 6
SWEET POTATO FRIES 6
SAUTÉED SPINACH 5
BUFFALO CAULIFLOWER 5.5
FRIED ZUCCHINI 5
CHEESE & BACON HASH BROWN 5
SOURDOUGH W/BUTTER OR JAM 4
HUMMUS & CUCUMBERS 6

Desserts

INQUIRE ON CURRENT SELECTION

Ivy