

Ivy
DESSERTS

**Lemon and Pistachio Olive Oil
Cake**

soaked in a housemade pistachio syrup.

\$12.00

Crème Brûlée

vanilla topped with torched sugar. gf.

\$12.00

Affogato

Vanilla ice cream and espresso.gf

\$8.00

Chai Chia Pudding

with Caramelized Bananas.

*Vegan | Gluten Free | Contains Tree
Nuts*

\$12.00

Chocolate Almond Mousse

Topped with powdered sugar

*Vegan | Gluten Free | Contains Tree
Nuts*

\$12.00

Caramel Apple Sorbet

candeied apples with caramel drizzle

\$9.00

Peanut Butter Fudge Bar

Topped with powdered sugar.

Vegan | Gluten Free | Tree nuts

\$10.00

Ivy
CLAYTON



CANDLELIGHT HOUR

8:30pm-9:30pm

Pancake Spaghetti

\$11.00

*Pancake spaghetti, topped with
honey and powdered sugar.
Served with organic maple.*

Cacao French Toast

\$10.00

*Coconut Cacao French Toast with
Strawberries.*

Bailey Affogato

\$13.00

Vanilla ice cream and Baileys.

Smoked Salmon Plate

\$15.00

*Served with capers, red onions,
cucumbers, watermelon radish,
herbal cream cheese, and house
made sourdough.*

Sorbet Champagne

\$12.00

*Caramel Apple Sorbet topped with
Champagne*

Hot Toddy

\$13.00

*James Pieper Bourbon, Hot water,
Honey, Lemon Juice.*

Breakfast Pizza Pie

\$12.00

*House gravy and sausage, scrambled
eggs, cheddar cheese, served on pie
crust.*