



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

The Hyde <i>Tequila, orange simple, honey tajin, lime juice, triple sec, club soda.</i>	\$13.00	The Marquette <i>House-made bloody mary mix, Meili Vodka.</i>	\$12.00
The Vivian <i>Cappelletti, lemon juice, prosecco, club soda.</i>	\$15.00	The Penrose <i>Maple, bourbon, lemon juice, cinnamon simple, champagne.</i>	\$13.00
The Alaska <i>Bacardi with muddled sage, coconut flakes, a touch of simple, a splash of coconut milk, and a cinnamon stick.</i>	\$13.00	The Wilmore <i>House-made lavender simple, High Post Vodka (local to STL!), lemon juice.</i>	\$13.00
The Chambers <i>Woodford Reserve, coffee cube, espresso, simple syrup, chocolate bitters.</i>	\$14.00	The Franz <i>Bulleit Bourbon, simple, cherry juice, orange bitters.</i>	\$13.00
The Forest <i>Local High Post Vodka, homemade cherry ginger, topped with ginger beer.</i>	\$12.00	The Fairground <i>Origin Blue Gin, lemon juice, simple syrup, champagne.</i>	\$12.00
The Riverside <i>Local High Post Vodka, chocolate syrup, Baileys.</i>	\$12.00	The Gateway Arch <i>Elderflower, Origin Gin & house hibiscus rose simple, topped with tonic.</i>	\$13.00
The Cherokee <i>Del Maguey Mezcal, spiced honey, lime, Aperol.</i>	\$13.00	The Lafayette <i>Vodka or Origin Gin shaken with olive juice, blue cheese-stuffed olives.</i>	\$13.00
The Shaw <i>Espresso, local High Post Vodka, Kahlua. Add seasonal flavors for +\$1.</i>	\$12.00	The Benton <i>Elderflower liqueur, Brut champagne, splash of lemon juice.</i>	\$13.00
The Bellerive <i>Frozen orange juice cube and Segura Brut.</i>	\$13.00		
The Tiffany <i>Espresso Martini Flight with house-made syrups: hibiscus rose, orange, and lavender honey.</i>	\$18.00		
		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	\$13.00 \$53.00
<i>Venezia, IT. Tangy pears, golden delicious apples, hay, almonds.</i>	
Woolpack Sauvignon Blanc	\$12.00 \$40.00
<i>Marlborough, NZ. Dried herbs, spiced apple, lemongrass, mineral, lemon curd.</i>	
Blossom Fury Riesling	\$12.00 \$42.00
<i>Washington, USA. Golden raspberry, white peach, guava, passion fruit, alpine strawberry</i>	
Routestock Chardonnay	\$14.00 \$49.00
<i>Sonoma Coast, California. Lemon, pear, apple, toasted oak, butter</i>	
Peyrassol 'Le Croix' Rose	\$14.00 \$49.00
<i>Provence, France. Peach, white flower, strawberry, red apple.</i>	
Paul Cherrier Sancerre Blanc	X \$69.00
<i>Loire, France. Citrus fruits, green apple, white stone fruit, mineral, crisp.</i>	
Caposaldo Moscato	X \$44.00
<i>Caposaldo, Italy. Peach, apricot, white flowers, lemon, pear.</i>	
La Cana Albarino	X \$49.00
<i>Riax Biexas, Spain. Peach, white blossoms, briny, tangy, chamomile.</i>	
Laurent Perrachon Macon Villages Blanc	X \$39.00
<i>Tuscany, IT. Diverse, tart, floral, cherry.</i>	
William Favre Chablis 'Champs Royaux'	X \$82.00
<i>Burgundy, France. Pear peel, lemon, bergamot, tangerine, chalky, zesty.</i>	
Ramey Chardonnay 'Fort Ross- Seaview'	X \$74.00
<i>Sonoma Coast, California Rich, creamym lemon zest, pomelo, ginger.</i>	
Fallen Grapes "Mother" Skin Contact Orange	X \$52.00
<i>Santa Ynez Valley, California. Citrus, dried stone fruit, floral. Natural Wine.</i>	

Sparkling

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



IVY
CLAYTON

RED WINE

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



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 \$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

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.

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 grapes, celery, cranberries, walnuts, mayo, and Greek yogurt.

The Kingsbury

\$15.00

Fresh beets, white bean hummus, pickled onions, baby greens, goat cheese, pine nuts, and fresh herbs.

The Evergreen

\$15.00

Avocado mash, watermelon radish, pickled onion, Tajín, 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 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

Add Harvest Shreds +6 (vegan protein)

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 lemon pepper butter, 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 Vegetable \$17.00

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

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

Sweet Potato and Beet Stack \$20.00

With a lemon whipped ricotta, walnuts, raisins, honey, and herbs

Creamy Parmesan and Italian Sausage Soup \$18.00

Tomatoes, onions, garlic, parmesan, Italian sausage, herbs.

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

Slow cooked chicken and veggies in a savory sauce, topped with a flaky crust.

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

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*

