

# Ivy

## COFFEE & DRINK MENU

### COFFEE MENU

Drip Coffee \$3.75

*Peruvian | Colombian | Guatemalan*

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

*Whole milk standard, Alternative Milk +\$1*

*Add homemade syrups +75¢*

*Add Coffee Cubes \$1.00*

*Pumpkin Spice, Brown Sugar, Fig and Peach, Spiced Plum,  
S'mores, Cinnamon Caramel, Caramel, Lavender Honey,  
Mocha, Sugar-Free Vanilla, Sugar-Free Cinnamon.*

### TEA

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, bitters, club soda.*

Italian Soda \$6.00

*Fig and Peach, Lemon Lime,  
Vanilla Cinnamon, Spiced Plum*

Lemonade \$6.00

*Choose from lavender, spiced  
plum, or matcha lemonade.*

Chai Old Fashioned \$9.00

*Housemade chai, bitters, simple*

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. a*

Coke, Diet Coke, Sprite \$5.00



# LIBATIONS

|                                                                                                                         |         |                                                                                                                                                                                                             |         |
|-------------------------------------------------------------------------------------------------------------------------|---------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <b>The Shaw</b><br><i>Espresso, local High Post Vodka, Kahlua. Add seasonal flavors for +\$1.</i>                       | \$12.00 | <b>The Marquette</b><br><i>House-made bloody mary mix, Meili Vodka.</i>                                                                                                                                     | \$12.00 |
| <b>The Vivian</b><br><i>Cappelletti, lemon juice, prosecco, club soda.</i>                                              | \$15.00 | <b>The Penrose</b><br><i>Maple, bourbon, lemon juice, cinnamon simple, champagne.</i>                                                                                                                       | \$13.00 |
| <b>The Hyde</b><br><i>Tequila, spiced plum simple, spicy honey, lime juice, club soda.</i>                              | \$13.00 | <b>The Wilmore</b><br><i>House-made lavender simple, High Post Vodka (local to STL!), lemon juice.</i>                                                                                                      | \$13.00 |
| <b>The Forest</b><br><i>Local High Post Vodka, homemade pumpkin spice syrup, coffee liqueur, half and half.</i>         | \$12.00 | <b>The Franz</b><br><i>Bulleit Bourbon, simple, cherry juice, orange bitters.</i>                                                                                                                           | \$13.00 |
| <b>The Alaska</b><br><i>Rum, fig and peach simple,, coconut milk, lime juice, sparkling water.</i>                      | \$13.00 | <b>The Fairground</b><br><i>Origin Blue Gin, lemon juice, simple syrup, champagne.</i>                                                                                                                      | \$12.00 |
| <b>The Riverside</b><br><i>Local High Post Vodka, mint simple, chocolate syrup, Baileys.</i>                            | \$12.00 | <b>The Gateway Arch</b><br><i>Elderflower, Origin Gin &amp; spiced plum simple, topped with tonic.</i>                                                                                                      | \$13.00 |
| <b>The Cherokee</b><br><i>Del Maguey Mezcal, spiced honey, lime, Aperol.</i>                                            | \$13.00 | <b>The Lafayette</b><br><i>Vodka or Origin Gin shaken with olive juice, blue cheese-stuffed olives.</i>                                                                                                     | \$13.00 |
| <b>The Chambers</b><br><i>Woodford Reserve, coffee cube, espresso, simple syrup, chocolate bitters.</i>                 | \$14.00 | <b>The Benton</b><br><i>Elderflower liqueur, Brut champagne, splash of lemon juice.</i>                                                                                                                     | \$13.00 |
| <b>The Bellerive</b><br><i>Frozen orange juice cube and Segura Brut.</i>                                                | \$13.00 | <b>Beer</b><br>Four Hands Oktoberfest \$6.00<br>Yuengling Light \$6.00<br>Yuengling Lager \$6.00<br>City Wide \$6.00<br>4 Hands Incarnation IPA \$6.00<br>Brick River Cider \$6.00<br>Athletica (NA) \$6.00 |         |
| <b>The Tiffany</b><br><i>Espresso Martini Flight with house-made syrups: pumpkin spice, brown sugar, fig and peach.</i> | \$18.00 |                                                                                                                                                                                                             |         |

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## AFTERNOON MENU

### 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

Delicata and Feta \$9.00 | \$17.00

*Baby greens, delicata squash, raisins, pumpkin seeds, feta, tomatoes, vinaigrette*

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, watermelon radish, 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*

Steak and Walnut Pesto \$18.00

*Strip steak, local greens, pine nuts, tomatoes, mozzarella, pickled onions, walnut pesto drizzle. 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*

Delicata Squash Rings \$15.00

*Served with a creamy and aromatic sauce.*

Crispy Chickpea Cakes \$15.00

*with tahini yogurt sauce.*

Chicken Salad Sampler \$15.00

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

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*

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## AFTERNOON MENU

### TARTINES

**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** \$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** \$15.50  
*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 Pershing** \$14.50  
*Midwest mozzarella, local tomatoes, walnut pesto, fresh basil, balsamic glaze.*

**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.*

#### 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.

# Ivy

## 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, with bacon and truffle fries.*

Steak Sandwich Strip Steak \$24.00

*Cheddar cheese, goat cheese, pickled onions, horseradish sauce and truffle fries.*

Pan-Seared Norwegian Salmon \$25.00

*Pan seared sushi grade salmon served with quinoa, roasted tomatoes, and orange ginger soy glaze.*

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*

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 with summer 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*

Stuffed Delicata Squash \$24.00

*Delicata squash stuffed with sausage, garbanzo, caramelized onions, oyster mushrooms and a tahini maple drizzle.*

*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**  
CLAYTON