



## COFFEE & DRINK 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*

*Peppermint Mocha, Cranberry & Pear,  
Pistachio, Dubai Pistachio, Gingerbread,  
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

### **Cranberry & Pear Spritzer** \$8.50

*House-made cranberry and pear  
simple, lemon juice, club soda.*

### **Italian Soda** \$6.00

*Gingerbread, Lemon Lime, Vanilla  
Cinnamon, Lavender Honey*

### **Lemonade** \$6.00

*Choose from lavender,  
cranberry, 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

\$13.00

*Tequila, pear and cranberry simple, honey tajin, lime juice, triple sec, club soda.*

### The Vivian

\$15.00

*Cappelletti, lemon juice, prosecco, club soda.*

### The Alaska

\$13.00

*Bacardi with muddled sage, coconut flakes, a touch of simple, a splash of coconut milk, and a cinnamon stick.*

### The Chambers

\$14.00

*Woodford Reserve, coffee cube, espresso, simple syrup, chocolate bitters.*

### The Forest

\$12.00

*Local High Post Vodka, homemade cranberry and pear simple, topped with ginger beer.*

### The Riverside

\$12.00

*Local High Post Vodka, chocolate syrup, Baileys.*

### The Cherokee

\$13.00

*Del Maguey Mezcal, spiced honey, lime, Aperol.*

### The Shaw

\$12.00

*Espresso, local High Post Vodka, Kahlua. Add seasonal flavors for +\$1.*

### The Bellerive

\$13.00

*Frozen orange juice cube and Segura Brut.*

### The Tiffany

\$18.00

*Espresso Martini Flight with house-made syrups: peppermint, s'mores, gingerbread.*

### The Marquette

\$12.00

*House-made bloody mary mix, Meili Vodka.*

### The Penrose

\$13.00

*Maple, bourbon, lemon juice, cinnamon simple, champagne.*

### The Wilmore

\$13.00

*House-made lavender simple, High Post Vodka (local to STL!), lemon juice.*

### The Franz

\$13.00

*Bulleit Bourbon, simple, cherry juice, orange bitters.*

### The Fairground

\$12.00

*Origin Blue Gin, lemon juice, simple syrup, champagne.*

### The Gateway Arch

\$13.00

*Elderflower, Origin Gin & house cranberry and pear simple, topped with tonic.*

### The Lafayette

\$13.00

*Vodka or Origin Gin shaken with olive juice, blue cheese-stuffed olives.*

### The Benton

\$13.00

*Elderflower liqueur, Brut champagne, splash of lemon juice.*

### 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



## MORNING MENU

Served until 11:30am

### TARTINES

#### The York

\$16.00

Local oyster mushrooms, house-made hummus, microgreens, goat cheese, pine nuts, fresh herbs, EVOO. Add egg +\$2.

#### The Delcrest

\$16.00

Smoked Scottish salmon, cucumber, capers, pickled onions, and herbal cream cheese.

#### The Washington

\$14.00

Sausage or bacon, 2 eggs your way, cheddar cheese.

#### The Lindbergh

\$16.00

Sausage gravy and two eggs your way.

#### The Buckingham

\$15.00

Smashed avocado, feta, pomegranate, sunflower seeds, dill, and honey.

#### The Rosebury

\$14.00

Whipped ricotta, house-made jam, strawberries, house-made granola. Tree nuts present in granola.

#### The Forsyth

\$14.00

Caramelized bananas, peanut butter, house-made jam, vanilla.

#### The Kingsbury

\$15.00

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

#### 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, tree nuts

#### 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)

Add Buttonwood Farm Egg + \$2

Side Items:

Crispy Potatoes Topped With Cheese and Bacon (gf) \$8.50

Sourdough with Butter and Jam \$4.00

Bacon \$4.00

Sausage \$4.00

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.



## MORNING MENU

### PLATES

#### **Walnut Pesto Egg Plate** \$16.00

*Crispy potatoes, two eggs cooked with pesto, bacon, sausage or harvest shreds (vegan protein). +\$2 add cheese and bacon to crispy potatoes. gf.*

#### **2 Egg Plate** \$15.00

*Bacon, sausage or harvest shreds (vegan protein), house made sourdough with house made jam.*

#### **Breakfast Sandwich** \$15.00

*Sausage, egg, cheddar, house made jam or herbal cream cheese on our house made sourdough.*

#### **Coconut Milk Overnight** \$12.00

##### **Oats**

*Oats, chia seeds, flax seeds, strawberry, banana, coconut milk, drizzled with honey. gf*

#### **Steak, Two Eggs, and Potatoes** \$20.00

*Strip steak, buttonwood farm eggs, flash fried boiled potatoes. +\$2 add cheese and bacon to crispy potatoes gf*

#### **Yogurt Parfait** \$12.00

*Vanilla yogurt, house made granola, topped with berries & honey. gf*

#### **Coconut Milk Sourdough French Toast** \$16.00

*Topped with strawberries and banana, powdered sugar, cream cheese and butter blend, maple syrup.*

#### **Sourdough Pancakes** \$18.00

*2 pancakes, 2 eggs. + \$2 add chocolate chips, add banana.*

#### **House Potatoes** \$8.50

*Crispy potatoes topped with cheese and bacon. gf.*

#### **Morning Salad** \$13.00

*2 eggs, mixed greens, charred avocado, tomato. gf*

#### **Quinoa Bowl** \$17.00

*Served with two eggs, greens, hummus, watermelon radish, house sausage and fried avocado. gf*

#### **Quiche Lorraine** \$16.00

*Bacon, sweet onions, parmesan.*

#### **Crustless Dill and Potato** \$14.00

##### **Quiche** gf

#### **Oyster Mushroom Quiche** \$16.00

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

##### *Side Items:*

*Sourdough with Butter and Jam \$4.00*

*Bacon \$4.00*

*Sausage \$4.00*

*Sub Gluten Free Bread \$2.00*

*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

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, 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

#### **Delicata and Feta** \$9.00 | \$17.00

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

### 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