



IVY  
CLAYTON  
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**

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

\$13.00

### **The Vivian**

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

\$15.00

### **The Alaska**

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

\$13.00

### **The Chambers**

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

\$14.00

### **The Forest**

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

\$12.00

### **The Riverside**

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

\$12.00

### **The Cherokee**

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

\$13.00

### **The Shaw**

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

\$12.00

### **The Bellerive**

*Frozen orange juice cube and Segura Brut.*

\$13.00

### **The Tiffany**

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

\$18.00

### **The Marquette**

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

\$12.00

### **The Penrose**

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

\$13.00

### **The Wilmore**

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

\$13.00

### **The Franz**

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

\$13.00

### **The Fairground**

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

\$12.00

### **The Gateway Arch**

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

\$13.00

### **The Lafayette**

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

\$13.00

### **The Benton**

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

\$13.00

### 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



## MORNING MENU

*Served until 11:30am*

### TARTINES

#### **The York**

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

\$16.00

#### **The Delcrest**

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

\$16.00

#### **The Washington**

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

\$14.00

#### **The Lindbergh**

*Sausage gravy and two eggs your way.*

\$16.00

#### **The Buckingham**

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

\$15.00

#### **The Rosebury**

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

\$14.00

#### **The Forsyth**

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

\$14.00

#### **The Kingsbury**

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

\$15.00

#### **The Evergreen**

*Avocado mash, watermelon radish, pickled onion, Tajín, feta.*

\$15.00

#### **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

House-made hummus with seasonal herbs and toppings. served with cucumber. gf, v

\$13.00

#### Butter Board

Locally sourced butter topped with fresh herbs and seasonal fruits. Contains tree nuts.

\$15.00

#### Cheese Board

Seasonal cheese served with almond crackers and seasonal garnishments. Contains tree nuts. gf.

\$15.00

### SALADS

#### Steak and Walnut Pesto

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

\$18.00

#### Bacon and Garbanzo

Baby greens, garbanzo, bacon, cucumber, tomato. Tossed in creamy dill dressing. gf

\$8.50 | \$17.00

#### Beet and Goat Cheese

Greens, tomatoes, charred avocado, watermelon radish, beets, goat cheese. Served with a honey vinaigrette. gf

\$8.50 | \$17.00

#### Cucumber & Tomato

Lettuce, tomato, cucumber, feta, olives, pickled onions. Served with house made vinaigrette. gf

\$8.00 | \$17.00

#### Seared Salmon

chickpeas, cucumber, capers, feta, baby greens, vinagrette. gf

\$18.00

#### Shrimp and Pomegranate

Goat cheese, pomegranates, cucumber, sunflower seeds, served over baby greens with honey vinaigrette. gf

\$18.00

#### Delicata and Feta

\$9.00 | \$17.00

Baby greens, delicata squash, craisins, 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

\$14.00

#### Hummus Bowl

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