



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

Fig and Peach, Pistachio, Pumpkin Spice, Orange, Cinnamon Orange, Dubai Pistachio, 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

Fig and Peach Spritzer \$8.50

House-made fig and peach simple, fresh sage, lemon juice, club soda.

Italian Soda \$6.00

Orange, lemon lime, or lavender honey.

Lemonade \$6.00

Choose from lavender, orange or fig and peach.

Chai Old Fashioned \$9.00

with na bitters, 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 with Forest and Meadow mushroom medicinal powder: 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, spicy honey, orange simple, tajin, lime juice, triple sec, club soda.

14.00

The Vivian

Cappelletti, lemon juice, bubbles, club soda.

15.00

The Alaska

Bacardi, pumpkin spice, chai, baileys.

13.00

The Chambers

Bulleit Bourbon, coffee cube, espresso, simple syrup, chocolate bitters.

14.00

The Forest

Local High Post Vodka, cranberry juice, triple sec.

12.00

The Riverside

Local High Post Vodka, chocolate syrup, Baileys.

12.00

The Cherokee

Del Maguey Mezcal, spiced honey, lime, Cappelletti.

13.00

The Shaw

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

14.00

The Bellerive

Frozen orange juice cube and Segura Brut.

13.00

The Tiffany

Espresso Martini Flight with house-made syrups: Pumpkin Spice, Fig & Peach, and S'mores.

18.00

The Marquette

House-made bloody mary mix, vodka.

12.00

The Penrose

Maple, Bulleit Bourbon, lemon juice, cinnamon simple, champagne.

13.00

The Wilmore

House-made lavender simple, High Post Vodka (local to STL!), triple sec, 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 fig and peach simple, lime, topped with tonic.

14.00

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, ETC.

Yuengling Light

6.00

Yuengling Lager

6.00

City Wide

7.00

4 Hands Incarnation IPA

7.00

Brick River Cider

7.00

Athletica (NA)

6.00

WHITE WINE

Andrea C. Pinot Grigio 13.00 | 53.00
Venezia, IT.
Tangy pears, golden delicious apples, hay, almonds.

Ranga Sauvignon Blanc 12.00 | 40.00
Marlborough, NZ.
Dried herbs, spiced apple, lemongrass, mineral, lemon curd.

Blossom Fury Riesling 12.00 | 42.00
Washington, USA.
Golden raspberry, white peach, guava, passion fruit, alpine strawberry.

Routestock Chardonnay 14.00 | 49.00
Sonoma Coast, California.
Lemon, pear, apple, toasted oak, butter

Roseblood Rose 14.00 | 49.00
Coteaux Varois en Provence, France
Peach, white flower, strawberry, red apple.

Paul Cherrier Sancerre Blanc 69.00
Loire, France.
Citrus fruits, green apple, white stone fruit, mineral, crisp.

Caposaldo Moscato 44.00
Caposaldo, Italy.
Peach, apricot, white flowers, lemon, pear.

La Cana Albarino 49.00
Riix Biexas, Spain.
Peach, white blossoms, briny, tangy, chamomile.

Laurent Perrachon Macon Villages Blanc 39.00
Tuscany, IT.
Diverse, tart, floral, cherry.

William Favre Chablis 'Champs Royaux' 82.00
Burgundy, France.
Pear peel, lemon, bergamot, tangerine, chalky, zesty.

Ramey Chardonnay 'Fort Ross- Seaview' 74.00
Sonoma Coast, California
Rich, creamy lemon zest, pomelo, ginger.

Fallen Grapes "Mother" Skin Contact Orange 52.00
Santa Ynez Valley, California.
Citrus, dried stone fruit, floral. Natural Wine.

SPARKLING

Bisol Prosecco 'Jeio' NV 44.00
Prosecco, Italy.
Fine Bubblem Citrus fruit, saline.

Jeio Prosecco Rose 38.00
Prosecco, Italy.
Citrus fruit, strawberry, tangerine, crisp, zesty.

Mirabelle Brut Rose NV 66.00
North Coast, California.
Fine bubble, citrus fruit, saline.

RED WINE

Albert Bichot Bourgogne Pinot Noir

16.00 | 60.00

Burgundy, France.

Black cherry, blackberry, violet, stony mineral.

Paolo Scavino Vino Rosso

13.00 | 46.00

Piedmont, Italy.

Red cherry, black plum, dried orange peel, flowers.

Conundrum Red Blend

13.00 | 55.00

California.

Dark chocolate, ripe plums, blackberry, and wood.

OVR Cabernet Sauvignon

14.00 | 46.00

Mendocino, California.

Bold, rich, spicy, black currant.

Dial Tone Pinot Noir

67.00

Santa Barbara, California.

Dark cherry, lavender, thyme, cinnamon, toasted sagebrush .

Marietta Zinfandel "Roman"

55.00

Sonoma, California.

Black cherry, blackberry, violet, stony mineral.

Finca Decero Malbec 'Remolinos Vyd'

52.00

Mendocino, California.

Bold, rich, spicy, black currant.

Starmont by Merryvale Cabernet Sauvignon

56.00

North Coast, California.

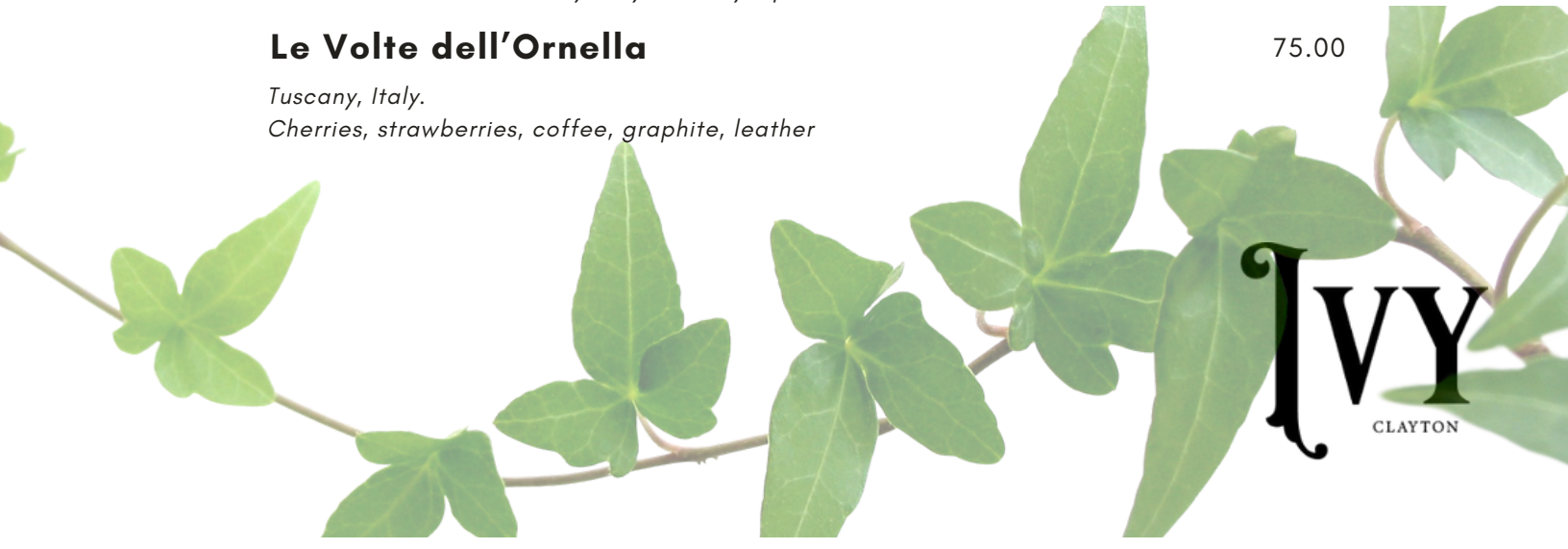
Rich, balanced, blackberry, boysenberry, spice

Le Volte dell'Ornella

75.00

Tuscany, Italy.

Cherries, strawberries, coffee, graphite, leather



Ivy
CLAYTON



TO BE SHARED WITH THOSE YOU LOVE

Hummus Board	13.00	Tomato Soup	8.00
<i>house-made hummus with seasonal herbs & toppings, served with cucumber slices. gf, v</i>		<i>served with sourdough & topped with a greek yogurt swirl. v w/o yogurt, *</i>	
Cheese Board	15.00	Acorn Squash & Lentil Soup	8.00
<i>seasonal cheese served with almond crackers, fruit, & house-made jam. gf, contains tree nuts</i>		<i>served with sourdough & topped with grated ginger. v, *</i>	
Butter Board	15.00	Shrimp Skewers	14.00
<i>with fresh herbs & fruits, crackers and sourdough. *, contains tree nuts</i>		<i>shrimp & zucchini skewers with a zesty lemon sauce. gf</i>	
Parmesan Truffle Fries	8.00	Salmon Skewers	15.00
<i>truffle, parmesan, parsley. gf, v w/o cheese</i>		<i>seared sushi grade salmon served with a mediterranean sauce. gf</i>	
Strip Steak Cubes	14.00	The Ann	15.00
<i>served in a red pepper puree with a side of sourdough. *</i>		<i>fresh mozzarella, local peaches, walnut pesto, balsamic glaze, & fresh basil. *, contains tree nuts</i>	
Meatballs	14.00	The Central Tartine	15.00
<i>served with house-made tomato sauce & sourdough. *</i>		<i>whipped feta, pistachios, basil & honey. *, contains tree nuts</i>	
Candied Bacon Dates	13.00	Oyster Mushroom & Hummus Bowl	14.00
<i>goat cheese, bacon, spicy maple. gf</i>		<i>with microgreens, dill, pine nuts, house honey vinaigrette, & sourdough. v w/o honey, *, contains tree nuts</i>	
Smoked Salmon Bites	15.00	House Made Fried Pickles	11.00
<i>cucumber slices topped with herbal cream cheese, smoked salmon, capers & pickled onions. gf</i>		<i>battered in rice flour, served with a vegan cashew yogurt. gf, v, contains tree nuts</i>	
Chicken Salad Sampler	15.00	Delicata Squash Rings	16.00
<i>served with cucumber, almond crackers, & watermelon radish. gf, contains tree nuts</i>		<i>served with pesto ranch. gf, contains tree nuts</i>	
Beet Chips & Avocado	13.00		
<i>topped with sunflower seeds, honey, & pomegranate seeds. gf, v w/o honey</i>			

Allergy Notice:

Please inform your server of any food allergies. While we take precautions to minimize cross-contact, we are a small kitchen that prepares items containing tree nuts, coconut, dairy, sesame, gluten, and other common allergens. We cannot guarantee that any item is completely free of allergens.



LARGER PLATES

add starter salad +8.50

*beet & goat cheese
or
cucumber & tomato*

Chilean Seabass

38.00

*with creamy lemon garlic butter sauce,
herbal mashed potatoes, & zucchini. gf*

Chicken Pot Pie

19.00

*Pulled chicken breast, acorn squash,
leeks, & fall vegetables.*

Pesto Salmon in Parchment

25.00

*Norwegian salmon, red potatoes, zucchini,
lemon, & pesto, wrapped & cooked in
parchment. gf, contains tree nuts*

Beef Phillington

24.00

*strip steak, sautéed mushrooms, onions, &
peppers wrapped in pie crust, served with
horseradish sauce & mashed potatoes.*

Seasonal Curry

17.00

*delicata squash, zucchini, carrots,
cauliflower, & heirloom tomatoes in a
flavorful & spicy curry sauce. served with
sourdough. v, *, contains tree nuts
add salmon +7, add shrimp +8, add steak +9*

Harvest Shreds

17.00

Stuffed Pepper

*stuffed with quinoa, garbanzo beans,
Harvest Shreds (a vegan protein), & cashew
yogurt. v, contains tree nuts*

Stuffed Acorn Squash

22.00

*stuffed with cabbage, quinoa, dates, red
peppers and herbs. gf, v*

Grilled Chicken

23.00

*served with mashed potatoes, sautéed
oyster mushrooms, red peppers, tomatoes,
and sweet onions. gf*

Sourdough Sliders

17.00

*beef sliders served with cheddar, bacon,
& avocado mayo. *
add truffle fries +5*

Three Cheese Grilled Cheese

17.00

*goat cheese, feta, cheddar, & bacon.
Served with truffle fries or tomato soup. **

Strip Steak Sandwich

24.00

*goat cheese, cheddar, pickled onions,
horseradish sauce & truffle fries. **

Pesto Pasta

17.00

*organic semolina pasta with walnut pesto, oyster
mushrooms, & tomatoes. *, contains tree nuts
add salmon +7, add shrimp +8, add steak +9*

Oyster Mushroom & Herb Pasta

21.00

*organic semolina pasta with a white wine
cream sauce, local oyster mushrooms,
zucchini, onion, garlic, & herbs. *
add salmon +7, add shrimp +8, add steak +9*

MAIN SALADS

Delicata Squash

17.00

*delicata squash, sunflower seeds,
goat cheese, raisins, maple tahini. gf*

Shrimp & Pomegranate

22.00

*jumbo shrimp, goat cheese, pomegranate,
cucumber, sunflower seeds, spring greens,
honey vinaigrette. gf*

Steak & Walnut Pesto

23.00

*strip steak, pine nuts, tomatoes,
mozzarella, pickled onions, spring greens,
walnut pesto drizzle. gf, contains tree nuts*

Seared Salmon

23.00

*Norwegian salmon, fried chickpeas,
cucumber, capers, feta, spring greens,
honey vinaigrette. gf*

Ivy

DESSERTS

Spiced Date Olive Oil Cake

12.00

warmly spiced cake soaked in a housemade vanilla syrup.

Affogato

8.00

vanilla ice cream drowned in a rich shot of espresso. gf

Chocolate Chia Pudding

12.00

silky chocolate chia pudding, rich and lightly sweet. v, gf, contains coconut

Tiramisu

12.00

light mascarpone cream layered with espresso-kissed ladyfingers and finished with cocoa.

Caramel Apple Sorbet

9.00

bright apple sorbet with notes of rich caramel and warm fall spices. gf

Cheesecake Cups

12.00

cashew-based filling topped with berries. Vv gf, contains tree nuts

Pumpkin Gooey Butter Cake

11.00

our seasonal take on a classic - rich pumpkin, warm spices and an irresistible gooey center.

