

The Ivy

KITCHEN AND BAR

APPETIZER

Seasonal Bisque \$13
(Pepitas, Creme Fraiche)

Proscuitto Wrapped Shrimp \$19
(Fig, Balsamic, Pistachio Crumble)

Baked Clams \$14
(Caramelized Onion Oreganata,
Bacon Onion Jus)

MeatBalls \$13
(Hot Sauce, Parmesan, Herb)

BURGERS & SANDWICHES

Ivy Cheeseburger \$21
(6oz Patty, LTO, American Cheese, Brioche)

Wagyu Burger \$26
(Raclette, Veal Onion Demi)

Buttermilk Fried Chicken \$23
(Pickled Carrots, Old Bay Remoulade)

Cali Blackened Chicken \$21
(Avocado, Shrimpy's Sauce)

PIZZETTA

Margherita \$14
(Mozarella, Fresh Basil)

Fig & Proscuitto \$17
(Buratta, Balsamic Glaze, Arugula)

SALADS

Supplement: Blacked Chicken \$8,
Shrimp \$15, Salmon \$20, Steak \$14

Local Greens Salad \$14
(Local Greens, Radish, Sherry, Vinaigrette)

Beet \$14
(Orange, Pistachio, Spiced Yoghurt, Dukkah)

Ivy Caesar \$14
(Green Goddess, Breadcrumbs)

PASTA

GLUTEN FREE PASTA
AVAILABLE

Short Rib Mac & Cheese \$26
(Cavatelli, Chive, Locatelli)

Barrotta Rigattoni \$25
(Buratta, Crispy Pancetta, Basil)

Sweet Potato Gnocchi \$24
(Brown Butter, Sage, Lemon)



ENTRIES

Chicken - Scarpiello \$36
(Fennel Sausage, Cherry Peppers, Eggplant)

Scallop \$39
(Parsnip & Apple Puree, Frisee Vinaigrette)

Chicken Parm \$29
(Vodka, Mozarella de Bufara)

Porkchop \$34
(Mustard Seed, Pork Jus, Greens)

Atlantic Salmon \$33
(Fennel Soubise, Potato, Greens)

Short Rib Risetete \$26
(Horseradish, Carrots, Demi Glaze)

Steak
8oz Fillet - Bordelaise \$46
Picanha - Salsa Verde \$56
Tomahawk Ribeye - Marrow Aoili \$175



SIDES

Italian Potatoes \$14

Broccolini \$14

Mac & Cheese \$14

Fries - Sweet Potato or Shoestring \$9



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