



toasts

GF available - served with side of fruit or greens

smashed avocado*
calabrian chile, radish, smoked maldon, multigrain 9
+ add eggs 2

almond butter & banana
multigrain, sea salt - honey (vegan option available) 9

grilled mushroom
herbed goat cheese, micro arugula, sourdough 9

brunch plates

sausage & polenta*
house made sausage (local pork or chicken) soft polenta, poached eggs, spicy roasted peppers 13

lemon-ricotta pancakes GF
blueberries, salted cultured butter 10

vegan warm ancient grain porridge GF
quinoa, amaranth, steel cut oats, currants, figs, apricot, walnuts, cinnamon, maple syrup, hemp milk 9

snacks & sides

crispy potato waffle 3
craft potato chips 2
seasonal fruit and berries 3
sweet and spicy marcona almonds 3
house made vegetable pickles 3
side salad 3
daily grain salad 3

breakfast sandwiches

comes with choice of potatoes, greens or fruit + gluten free 1

the farmhouse*
soft scrambled eggs, gruyere, tomato, herb butter, toasted brioche bun 11
+ add ham or turkey 2

the classic*
thick cut bacon, over easy eggs, cave aged cheddar, buttered country white roll 11

the ivy cristo
local ham, apricot jam, brie, pressed sourdough french toast 11

daily local egg & vegetable scramble*
Comes with choice of potatoes, greens or fruit (egg whites available) 11
+ add berkshire ham, heritage bacon 2

mediterranean eggs*
roasted tomatoes, paprika- dusted potatoes, nicoise olives, wild greens, sheep's milk feta 14
+ add merguez sausage 2

house-made sea salt & tahini granola
seasonal fruit, greek yogurt, local raw honey 9

salads

+ 2 farm eggs, avocado, bacon* 3
+ house roasted turkey, berkshire ham 4
+ grilled chicken breast, seared steak, grilled shrimp* 5

chopped greenmarket salad
charred corn, cherry tomatoes, wild radishes, baby greens, heirloom baby carrots, kirby cucumbers, red cubanelle peppers, ricotta salata - herb vinaigrette 6/9

spicy smoky 'waldorf' wedge
baby gem lettuce, red grapes, celery, pumpkin seeds, heirloom baby carrots, westfield blue, smoked chili - buttermilk vinaigrette 6/9

vegan slaw salad
cabbage, kale, brussels sprouts, celery, kohlrabi, broccoli, apple, avocado, gogi berries, sunflower, chia & flax seeds - apple cider & ginger vinaigrette 6/9

sandwiches

vegan 'reuben'
pastrami-spiced eggplant, house-made red cabbage kraut, vegan special sauce, pressed rye 12
+ add swiss 1

house roasted turkey
heirloom tomato, fig mostarda, buratta, watercress, baguette *Vegetarian available 12

classic blt
thick cut applewood smoked bacon, lettuce, tomato, house made black pepper mayo, country white toast 12
+ add cheddar 1
+ add avocado 1

mustard & horseradish crusted grilled steak
scallion creme fraiche, watercress, pickled red onions, ciabatta 12

daily special sandwich 12

specials

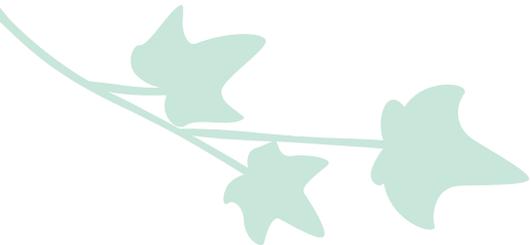
1/2 sandwich, small soup & side
or
large soup & 1/2 signature salad
11

daily seasonal soup
small or large
5/7

GF: gluten free

* These items may be served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

A 20% gratuity will be added to parties of 8 or more. No separate checks on parties of 8 or more. Thank you!



coffee

featuring pablo's coffee
+ extra shot 1
+ house syrups & alternative milks 1

- drip coffee 3
- cold brew 4
- espresso 3
- americano 4
- macchiato 4
- cortado 4
- cappuccino 4
- café latte 5

tea

featuring teatulia organic teas

- hot tea** 4
black, earl grey, oolong, green, mint,
lemongrass, rooibos
- iced tea** 4
black, herbal

juice

- lemonade or limeade** 4
- assorted juices** 4

hot drinks

- elixir of life** 6
chamomile tea, ginger, turmeric, honey,
cayenne, lemon, sea salt, spices
- golden milk** 6
almond milk, turmeric, ginger, honey,
cardamon, black pepper
- mayan cocoa** 6
cold brew coffee, coconut milk, cacao,
vanilla, cinnamon, cayenne, coconut sugar
- london fog** 6
- chai tea latte** 6

cocktails

- green or red michelada 8
- mimosa or bellini 8
- aperol or st. germain spritz 8
- earl grey whiskey sour 8
- hot toddy or irish coffee 8
- bloody mary or maria 10

beer

- assorted beer available 6

wines

by the glass, 500ml, or 750ml carafe

- carboy white** 8/16/24
- carboy rosé** 8/16/24
- carboy red** 9/18/26
- vin '59** 10/20/28
- featured sparkling wine** 8/25 (glass or 750ml bottle)

Ivy on 7th is a spectacular venue for private events once the sun goes down. Featuring multiple configurations and a full-service kitchen and bar, we accommodate private parties of up to 150 guests. [Ask for details.](#)