



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

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!

brunch 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

italian benedict*

Prosciutto cotto, griddled tomato, rosemary-olive oil hollandaise, over easy eggs, house baked focaccia 14

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

breakfast 'tacos' *

oletha cornmeal crispy crepe, avocado crema, soft scrambled eggs, cherry tomatoes, pickled fresno chiles 11
+ add house made spicy chorizo 2

asparagus & aged white cheddar quiche*

marinated cherry tomato and herb salad 12

house-made sea salt & tahini granola

seasonal fruit, greek yogurt, local raw honey 9

snacks & sides

house made cinnamon brown sugar zeppole 3

crispy potato waffle 3

craft potato chips 2

seasonal fruit and berries 3

sweet and spicy marcona almonds 3

maple glazed thick cut bacon 3

house made vegetable pickles 3

house made sausage pork or chicken 4

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.](#)