

toasts

GF + 1 - served with side of fruit or greens

smashed avocado*

calabrian chile, radish, smoked maldon, seeded sourdough 10
+ add eggs 2

almond butter & banana

multigrain, sea salt - honey
(vegan option available) 10

burrata & heirloom tomato

fig jam, crispy prosciutto, ciabatta 10

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 12
+ add ham or turkey 2

the classic*

thick cut bacon, over easy eggs, cave aged cheddar, buttered country white roll 12

the ivy cristo

local ham, apricot jam, brie, pressed sourdough french toast 13

the brooklyn bagel *housemade

wood-smoked lox, tomato, pickled red onion dill-horseradish cream cheese 13

sandwiches

All served with choice of craft potato chips or greens

vegan 'reuben'

pastrami-spiced eggplant, house-made red cabbage kraut, vegan special sauce, pressed rye 13
+ add swiss 1

house roasted turkey

sun-dried pesto aioli, fresh mozzarella, heirloom tomato, baby arugula, multigrain baguette
*Vegetarian available 13

classic blt

thick cut applewood smoked bacon, lettuce, tomato, house made black pepper mayo, country white toast 13
+ add cheddar 1 + add avocado 1

pan roasted Scottish salmon

dijon-horseradish sauce, frsee, pickled red onions, ciabatta 16

prime rib dip

sliced thin slow roasted prime rib roast, rosemary aioli, aged provolone, warm black truffle jus, baguette 16

grilled chicken breast

avocado, tomato, spicy mayo toasted brioche bun 12
+ add bacon 2 + add cheese 1

daily special sandwich 13

brunch plates

lemon-ricotta pancakes GF

blueberries, salted cultured butter 13

sourdough french toast

roasted peaches, brown sugar mascarpone 12
GF + 1

vegan warm ancient grain porridge GF

quinoa, amaranth, steel cut oats, currants, figs, apricot, walnuts, cinnamon, maple syrup, hemp milk 9

seasonal housemade quiche*

fresh torn herbs, cherry tomato & frisee salad 13

daily local egg & vegetable scramble*

comes with choice of potatoes, greens or fruit (egg whites available) 12
+ add berkshire ham, heritage bacon 2

mediterranean eggs*

roasted tomatoes, paprika- dusted potatoes, nicoise olives, wild greens, sheep's milk feta 15
+ 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 5

+ grilled chicken, steak, seared salmon, shrimp* 6

baby black tuscan kale

toasted quinoa, blueberries, walnuts, herbed goat cheese, lemon vinaigrette 7/10

little wedge

baby gem lettuce, crispy bacon, celery, heirloom cherry tomatoes, charred corn, livley run blue, smoky buttermilk dressing 7/10

vegan slaw salad

cabbage, kale, brussels sprouts, celery, kohlrabi, broccoli, apple, avocado, gogi berries, sunflower, chia & flax seeds, apple cider & ginger vinaigrette 7/10

snacks & sides

crispy potato waffle 4

craft potato chips 2

seasonal fruit and berries 4

river bear meats bacon 4

house made sausage (pork or chicken) 5

sweet and spicy marcona almonds 4

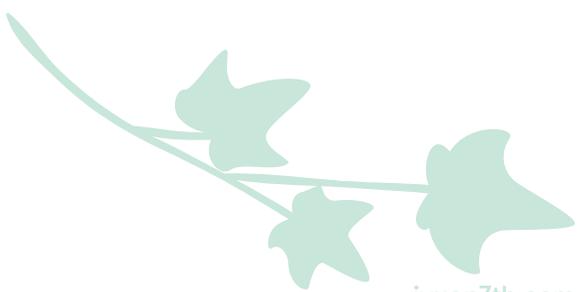
house made vegetable pickles 3

side salad 3

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!



specials

1/2 sandwich & small soup
with chips or greens
or
1/2 sandwich & small specialty salad
14

roasted tomato & parmesan soup
with fresh herbs and olive oil
small or large

coffee

featuring pablo's coffee

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

tea

- hot tea 4
- iced tea 4
- london fog tea latte 5
- chai tea latte 5

juice

- lemonade or limeade 4
- assorted juices 4

cocktails

- red michelada 9
- mimosa or bellini 9
- aperol or st. germain spritz 9
- earl grey whiskey sour 9
- hot toddy or irish coffee 8
- bloody mary or maria 11

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
- carboy sangria 9/20/24
- 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.

