

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

brunch sandwiches

GF + 1 - comes with choice of potatoes, greens or fruit

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

the blt

applewood smoked bacon, lettuce, tomato, house-made black pepper mayo, country white toast 13

pan roasted Scottish salmon

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

ivy
on 7th

brunch plates

steak and eggs*

cast iron seared petite filet, crispy potatoes, horseradish creme fraiche, sunny side up eggs 17

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

shrimp & "grits" *

grilled shrimp, crispy white grit cake, hollandaise s 16
+ add eggs 2

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

italian benedict*

Prosciutto cotto, griddled tomato, rosemary-olive oil hollandaise, over easy eggs, city bakery focaccia 15

seasonal housemade quiche*

fresh torn herbs, cherry tomato & frisee salad 13

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

snacks & sides

house made cinnamon

brown sugar zeppole 4

crispy potato waffle 4

craft potato chips 2

seasonal fruit and berries 4

river bear meats bacon 4

sweet and spicy marcona

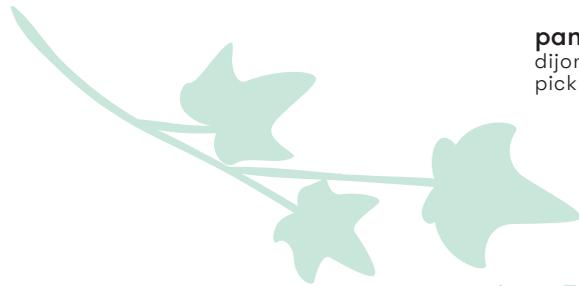
almonds 4

maple glazed thick cut bacon 4

house made vegetable pickles 3

house made sausage

pork or chicken 5

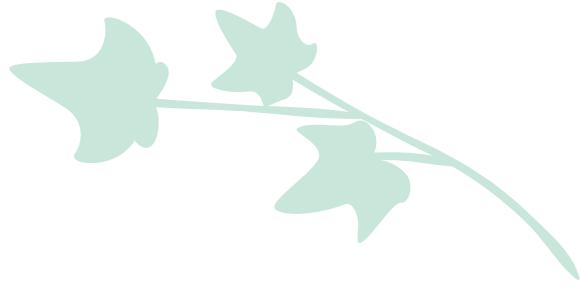


ivyon7th.com

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

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

tea

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

juice

- 4 lemonade or limeade
- 4 assorted juices

cocktails

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

beer

assorted beer available 6

wines

by the glass, 500ml, or 750ml carafe

carboy white 8/16/24

carboy rose 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.

