

catering

Pick up only - No delivery
48 hours in advance for groups of 6-25
pick up times: 8:00 am - 12:00 pm monday-friday
order will include flatware and napkins for the requested
amount of people

bagel breakfast \$10 per person

assortment of the below items, quantities based
on how many people

plain and everything bagels
+ gluten free 1

plain and sun dried tomato cream cheese

blueberry brown sugar muffin and banana bread

daily fruits

coffee

lunch box \$15 per person

each guest gets to choose from the selection of the
items below

gf veggie wrap

edamame hummus with sesame marinated cucumbers
and red cabbage

turkey sandwich

local apples, aged white cheddar, arugula,
whole grain mustard, balsamic mayo,
multigrain toast

ham sandwich

sourdough baguette, ham, apricot jam, frisee, brie

lunch box comes with:

choc chip cookie

+ substitute fruit for 1 per person

assortment of chips

+ substitute quinoa-greens salad for 1 per person

assortment of spindrift sodas

**catering orders are pick up only - no delivery
**all orders are subject to 8.31% tax and 3% admin fee

contact

(720) 828-8180

410 E. 7th Ave. Denver, CO. 80203

hours:

weekdays 7:30 am - 2:30 pm

weekends 8:00 am - 3:00 pm

ivyon7th.com

ivy
on 7th

70-90

7-0-g-0

pastries

seasonal house-made pastries varies

toasts

GF available - served with side of fruit or greens

smashed avocado*

calabrian chile, radish, smoked maldon, multigrain **11**
+ add eggs **2**

nutella & banana

toasted hazelnuts, honey, brioche toast
(vegan option available) **11**

burrata & heirloom tomato

fig jam, crispy prosciutto, ciabatta **11**

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 **12.50**
+ add ham or turkey **2**

the classic*

thick cut bacon, over easy eggs, cave aged cheddar,
buttered country white roll **12.50**

the ivy cristo

local ham, apricot jam, brie,
pressed sourdough french toast **13.50**

the brooklyn bagel *housemade

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

snacks & sides

crispy potato waffle 4.50

craft potato chips 2

seasonal fruit and berries 4

sweet and spicy marcona almonds 4

house made vegetable pickles 3

side salad 3

specials

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

daily seasonal soup
small or large
5/7

weekday specials

served monday-friday
sandwiches served with choice of craft potato chips or greens

vegan 'reuben'

pastrami-spiced eggplant, house-made red cabbage
kraut, vegan special sauce, pressed rye **13.50**
+ add swiss **1**

house roasted turkey

local apples, aged white cheddar, arugula,
whole grain mustard, balsamic mayo,
multigrain toast **13.50**
+ add bacon **2**

classic blt

thick cut applewood smoked bacon, lettuce, tomato,
house made black pepper mayo,
country white toast **13.50**
+ add cheddar **1** + add avocado **1**

pan roasted Scottish salmon*

dijon-horseradish sauce, frsee,
pickled red onions, ciabatta **16.50**

daily special sandwich 13.50

salads

+ 2 farm eggs, avocado, bacon **3**

+ house roasted turkey, berkshire ham **4**

+ grilled chicken breast, seared steak, grilled shrimp* **5**

baby arugula & radicchio

toasted pecans, butternut squash, pecorino,
pomegranite, sage-cider dressing **8/11**

baby black tuscan kale

toasted quinoa, blueberries, walnuts,
herbed goat cheese, lemon vinaigrette **8/11**

little wedge

baby gem lettuce, crispy bacon, celery,
heirloom cherry tomatoes, charred corn,
livley run blue, smoky buttermilk dressing **8/11**

coffee

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

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

juices

lemonade or limeade 4
assorted juices 4

assorted bottled beverages available

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.

