

toasts

GF + 1 - served with side of fruit, potatoes or greens

smashed avocado*

calabrian chile, radish, smoked maldon, ciabatta **11.50**
+ add eggs **2**

almond butter & banana

multigrain, sea salt - honey
(vegan option available) **11**

burrata & heirloom tomato

fig jam, crispy prosciutto, ciabatta **11.50**

salads

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

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**

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!

sandwiches

All served with choice of craft potato chips, fruit 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 **3**

blt

thick cut applewood smoked bacon, lettuce, tomato, house made black pepper mayo, country white toast **13.50**
+ add cheddar **1** + add avocado **3**

3 cheese grilled cheese

pepperjack, fontina, cheddar, butter-toasted chili-sourdough bread **11**
+ add bacon **3**, + add ham or turkey **5**, + add avocado **3**

prime rib dip

sliced thin slow roasted prime rib roast, rosemary aioli, aged provolone, warm black truffle jus, baguette **16.50**

specials

available tuesday-friday

daily special sandwich **13.50**

roasted tomato & parmesan soup **5/7**

with fresh herbs and olive oil
small or large

1/2 sandwich & small soup

with chips or greens
or

1/2 sandwich & small specialty salad

14

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 **3**

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

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

breakfast plates

lemon-ricotta pancakes GF

blueberries, salted cultured butter **13.50**

sourdough french toast

roasted apples, brown sugar mascarpone **13**
GF + 1

seasonal housemade quiche

fresh torn herbs, cherry tomato, & frisee salad **13.50**

daily local egg & vegetable scramble*

comes with choice of potatoes, greens or fruit
(egg whites available) **13.50**
+ add berkshire ham, heritage bacon **3**

mediterranean poached eggs*

roasted tomatoes, paprika-dusted potatoes, nicoise olives, wild greens, sheep's milk feta **15.50**
+ add house made lamb merguez sausage **3**

house-made sea salt & tahini granola

seasonal fruit, greek yogurt, local raw honey **9.50**

vegan warm ancient grain porridge GF

quinoa, amaranth, steel cut oats, currants, figs, apricot, walnuts, cinnamon, maple syrup, hemp milk **9.50**



ivy
on 7th

brunch specials

available saturday & sunday

bagel chips 3.50

lemon dill cream cheese

brown sugar zeppole 4.50

cinnamon sugar glaze

nutella & banana 11.50

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

italian benedict* 11

soft poached eggs, griddled tomato, rosemary-olive oil hollandaise, city bakery focaccia
+ add shrimp **6**, + add berkshire ham **5**,
+ add avocado **3**, + add smoked salmon **6**

steak and eggs* 17

seared sirloin steak, crispy potatoes, horseradish creme fraiche, demiglace, sunny side up eggs

snacks & sides

crispy potato waffle **4.50**

craft potato chips **2**

seasonal fruit and berries **4**

river bear meats bacon **4**

house made pork sausage **5**

side salad **3**

house made cinnamon roll **4**

blueberry muffins **2** + GF **.50**

maple glazed thick cut bacon **4**

classic butter croissant **3**

sea salt dark chocolate chip cookie **2**

ivyon7th.com

drinks

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
- matcha tea latte 5

juice

- lemonade 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

wines

by the glass, 500ml, or 750ml carafe

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

breakfast happy hour
any breakfast sandwich with a small cup of fruit &
a 12 oz drip coffee
tuesday - sunday
8am-10am - \$10

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.