

toasts

GF + 1 - served with side of fruit 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
+ 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 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 or

vegan 'reuben'

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

house roasted turkey club

river bear bacon, avocado, aioli, lettuce, tomato, seven grain toast 13.50
+ add cheddar 1

classic blt

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

grilled steak sandwich

grilled sirloin, pickled red onions, horseradish sauce, baby arugula, ciabatta bread 15

specials

available wednesday-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

veggie breakfast wrap

scrambled eggs, tomato, herb-roasted potatoes, scallions, cheddar cheese, avocado crema 13
+ add vegetarian hatch green chile sauce 2

breakfast burrito

scrambled eggs, ham, bacon, tomatoes, cheddar cheese, herb-roasted potatoes, pickled jalapenos, sour cream, hatch green chile sauce 13.50
+ add pulled pork 3 + add avocado 3

breakfast plates

lemon-ricotta pancakes GF

blueberries, salted cultured butter 13.50

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

ivy
on 7th

brunch specials

available saturday & sunday

bagel chips with lemon dill cream cheese 3.50

brown sugar zepole 4.50

cinnamon sugar glaze

the brooklyn bagel

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

italian benedict* 11

over easy 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* 18

cast iron 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

river bear meats pork sausage 5

side salad 3

house made cinnamon roll 4

blueberry muffins 4

maple glazed thick cut bacon 4

classic butter croissant 3

sea salt dark chocolate chip cookie 2

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drinks

coffee

featuring Lavazza 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 sauvignon blanc 9/23/34
- carboy rosé 8/21/30
- carboy red blend 7/18/26
- 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

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.