
MAIN PLATES

IVY BURGER*	26
Justin's Chop Shop Custom Blend/ Sauce Gribiche/ Gruyere/ Truffled Pomme Frites	
FAROE SALMON* ^{GF}	39
Sesame Crust/ Forbidden Rice and Stir Fried Vegetables/ Mushrooms/ Tamari and Sweet Thai Chili Sauce/ Pea Shoots	
ROASTED CHICKEN ^{GF}	39
La Belle Farms Half Roasted Chicken/ Pommes Puree/ Wild Mushrooms/ Spinach/ Tarragon and Dijon Chicken Veloute	
SPICY DUCK NOODLE BOWL 🌶️	35
Happy Noodle Company Udon Noodles/ Duck Confit/ Toasted Cashews/ Spicy Chili Crisp/ Mushrooms/ Spinach/ Cilantro	
FRENCH ONION GNOCCHI	37
Housemade Potato Gnocchi/ Braised Short Rib/ Caramelized Onions/ Aged Gruyère/ Chives	
PAN SEARED SCALLOPS ^{GF}	45
Dry Packed Sea Scallops/Honeynut Squash and Vanilla Brown Butter Emulsion/ Maitake Mushrooms/ Pomegranate Reduction	
ITALIAN SAUSAGE SUGO RIGATONI	36
Crumbled Fennel Sausage/ Bianco Tomatoes/ Basil and Oregano/ Aged Parmigiano-Reggiano	
DRY AGED DUCK BREAST* ^{GF}	42
Apple Butter/Brown Butter Parsnip and Brussels Sprout Hash/ Calvados Cider Gastrique	
BERKSHIRE PORK MILANESE*	42
Romaine/ Parmigiano-Reggiano/ Roasted Broccoli/ Garlic Croutons/ Capers/ Lemon, Parmigiano and Peppercorn Dressing	
PRIME FLATIRON STEAK*	48
10 oz Flat Iron/ Pommes Paillason/ Roasted Brussels Sprouts/ Truffle Sauce Au Poivre	
LOCAL CATCH	MP

GF- Gluten Free V- Vegan 🌿-Vegetarian 🌶️-Spicy

Before placing your order, please inform your server if a person in your party has a food allergy

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

NO SUBSTITUTIONS TO MENU ITEMS

APPETIZERS

BREAD FOR THE TABLE 	10
Sourdough Batard/ Honey and Sea Salt Butter/ Extra Virgin Olive Oil/ Seasonal Spread	
MONTAUK FRIED CALAMARI 	20
Cherry Pepper Puttanesca/ Herb Salt/ Fresh Herbs	
PAN ROASTED MEATBALLS 	18
Vidalia Onions/ Hot Italian Peppers	
POZOLE SHRIMP ^{GF}	20
Chili and Cumin Marinade/ Oregano/ Pozole/ Shaved Romaine/ Lime	
THAI CURRY MUSSELS 	19
Green Thai Curry/ Thai Basil and Cilantro/ Lime/ Grilled Bread	
SPICY SALMON TARTARE* 	21
Crispy Sushi Rice/ Meyer Lemon Ponzu/ Spicy Mayo	
WAGYU BEEF TARTARE*	22
Garlic and Ginger Aioli/ Chili/ Sesame/ Scallions/ Miche Toast	
SEASONAL BURRATA	23
Fig Jam/ Prosciutto/ Hazelnuts/ Arugula/ Balsamic Reduction/ Crostini	
PECONIC HAPPY OYSTERS*	20
6 oysters/ Mignonette/ Cocktail Sauce	
GRILLED OCTOPUS* ^{GF}	25
White Bean and Smoked Paprika/ Chorizo/ Parsley/ Aged Sherry/ Smoked Olive Oil	
KING TRUMPET MUSHROOMS 	20
Roasted Organic Trumpet and Oyster Mushrooms/ Miso Yuzu Aioli/ Toasted Sesame Seeds/ Cilantro/ Scallions	

SALADS

TUSCAN KALE 	21
Sourdough Croutons/ Shaved Parmigiano/ Serrano Chili/ Toasted Almonds/ Lemon Buttermilk Dressing	
ARUGULA PEAR  ^{GF}	20
Spiced Pecans/ Shaved Shallot/ Pears/ Smoked Rogue Blue Cheese/ Pear and Truffle Vinaigrette	
ROASTED BEET 	20
Whipped Orange Goat Cheese/ Orange/ Beet Chips/ Sorrel/ Pistachio Vinaigrette	
IVY WEDGE ^{GF}	22
Iceberg/ Celery/ Apples/ Crispy Shallots/ Applewood Smoked Bacon/ Buttermilk Blue Cheese Dressing	

IVY
On Main
 RESTAURANT & BAR

SIDES

TRUFFLE POMME FRITES	
BLACK RICE STIR FRY ^{GF}	
ROASTED FINGERLING	10
ROASTED BRUSSELS SPROUTS	
Bacon and Maple Orange Glaze	12

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