
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 Purée/ Mushroom and Asparagus Sauté/ Lemon and Thyme 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/ Spring Vegetable Risotto/ Meyer Lemon and Basil Pesto/ Pea Tendrils	
ITALIAN SAUSAGE SUGO RIGATONI	36
Crumbled Fennel Sausage/ Bianco Tomatoes/ Basil and Oregano/ Aged Parmigiano-Reggiano	
DRY AGED DUCK BREAST*	44
Cherry and Port Chutney/ Crispy Brussels Sprouts/ Endive and Pickled Cherry Salad/ Pinot Noir Duck Jus	
BERKSHIRE PORK MILANESE*	42
Mustard Greens/ Royal Gala Apples/ Shaved Shallots/ Ciabatta Croutons/ Apple Vinaigrette/ Parmigiano-Reggiano/ Apple Butter	
PRIME FLATIRON STEAK*	48
10 oz Flat Iron/ Haricot Verts/ Herbed Fingerling Potatoes/ Ivy Chimmichurri	
JOYCE FARMS PRIME NY STRIP STEAK*	85
16 oz Pasture Raised Aberdeen NY Strip/ Pommes Paillasson/ Sautéed Spinach/ Truffle Vermont Creamery Butter and Beef Tallow	
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	
SHRIMP AND GRITS GF	20
White Cheddar Grits/ Lemon, Garlic and Old Bay Sauce/ Fresh Herbs	
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	
KUNG PAO BRUSSELS AND TOFU V	19
Red Peppers/ Snow Peas/ Celery/ Scallions/ Basil/ Cashews	

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	
LITTLE GEM CAESAR	21
Ivy Caesar Dressing/ Garlic Croutons/ Shaved Radish/ Endive/ Parmigiano-Reggiano	

IVY
On Main
 RESTAURANT & BAR

SIDES

TRUFFLE POMME FRITES
BLACK RICE STIR FRY
ROASTED FINGERLING GF
10
ASPARAGUS GF
Truffle Vinaigrette
ROASTED BRUSSELS SPROUTS
Bacon and Maple Orange Glaze
12

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