

# BRUNCH

## APPETIZERS

<b>BREAD FOR THE TABLE</b> 🌿	10
Sourdough Batard/ Honey and Sea Salt Butter/ Extra Virgin Olive Oil/ Seasonal Spread	
<b>MONTAUK FRIED CALAMARI</b> 🍷	20
Cherry Pepper Puttanesca/ Herb Salt/ Fresh Herbs	
<b>THAI CURRY MUSSELS</b> 🍷	20
Green Thai Curry/ Thai Basil and Cilantro/ Lime/ Grilled Bread	
<b>SPICY SALMON TARTARE*</b> 🍷	22
Crispy Sushi Rice/ Meyer Lemon Ponzu/ Spicy Mayo	
<b>SEASONAL BURRATA</b>	21
Fig Jam/ Prosciutto/ Hazelnuts/ Arugula/ Balsamic Reduction/ Crostini	
<b>PECONIC HAPPY OYSTERS*</b> GF	22
6 oysters/ Mignonette/ Cocktail Sauce	
<b>GREEK YOGURT AND GRANOLA</b> GF 🌿	17
Granola/ Honey/ Fresh Berries	

## SALADS

<b>TUSCAN KALE</b> 🌿	12/21
Sourdough Croutons/ Shaved Parmigiano/ Serrano Chili/ Toasted Almonds/ Lemon Buttermilk Dressing	
<b>ARUGULA PEAR</b> 🌿 GF	11/20
Spiced Pecans/ Shaved Shallot/ Pears/ Smoked Rogue Blue Cheese/ Pear and Truffle Vinaigrette	
<b>ROASTED BEET</b> 🌿	20
Whipped Orange Goat Cheese/ Orange/ Sorrel/ Beet Chips/ Pistachio Vinaigrette	
<b>LITTLE GEM CAESAR</b> 🌿	12/21
Ivy Caesar Dressing/ Garlic Croutons/ Shaved Radish/ Endive/ Parmigiano-Reggiano	

## ADD ONS

<b>GRILLED CHICKEN</b>	10
<b>SALMON</b>	16
<b>SHRIMP</b>	14

## MAINS

<b>AVOCADO TOAST</b>	24
Grilled Sourdough/ Smashed Avocado/ Two Eggs Over Easy/ Marinated Cherry Tomatoes/ Arugula	
<b>CLASSIC OMELETTE*</b> GF	23
Caramelized Onions/ Gruyere Cheese/ Chives/ Side Salad	
<b>BROWN BUTTER AND APPLE WAFFLE</b>	22
Brown Butter and Cinnamon Waffle/ Apple Compote/ Maple Butter/ Fresh Whipped Cream/ Breakfast Sausage	
<b>TRADITIONAL EGGS BENEDICT*</b>	27
Black Forest Ham/ English Muffin/ Two Poached Eggs/ Classic Hollandaise/ Chives/ Side Salad	
<b>BAKED BRIOCHE FRENCH TOAST</b>	23
Fresh Berry/ Vanilla Whipped Cream/ Maple Butter Sauce	
<b>EGGS ANY STYLE*</b>	22
Sourdough Toast/ Choice of Bacon or Sausage	
<b>FLAT IRON STEAK AND EGGS*</b>	48
Ivy Chimmichurri/ Two Eggs Any Style/ Crispy Fingerlings/ Seasonal Vegetable	
<b>FAROE SALMON*</b> GF	36
Sesame Crust/ Forbidden Rice and Stir Fried Vegetables/ Mushrooms/ Tamari and Sweet Thai Chili Sauce/ Pea Shoots	

## SANDWICHES

<b>IVY BURGER*</b>	25
Justin's Chop Shop Custom Blend/ Sauce Gribiche/ Gruyere/ Truffled Pommes Frites	
<b>LOCAL FISH SANDWICH</b>	22
Lemon and Harissa Aioli/ Shredded Romaine/ Salt and Vinegar Pommes Frites	
<b>FRIED CHICKEN SANDWICH</b>	20
Chicken Breast/ Napa, Carrot and Cucumber Slaw/ Spicy Gochujang Aioli/ Pommes Frites	

## SIDES

<b>BACON</b>	12	<b>POMMES FRITES</b>	10
<b>SAUSAGE</b>	12	<b>SOURDOUGH TOAST</b>	6

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