



SMALL PLATES

IVY FRIES — \$6

Fresh herbs, garlic/lemon aioli

TRUFFLE FRIES — \$9

Black truffle, parmesan, chive, garlic aioli

HUMMUS — \$14

Crudite, olives, and grilled bread

CHARCUTERIE — \$15

chef's choice of domestic & imported cheeses, cured meats, nuts, house pickled vegetables, breads & crackers, fresh and dried fruits

FRIED MOZZARELLA — \$13

Pomodoro, pesto, shaved parmesan

CHICKEN WINGS — \$11

WET:

- Tuscan (garlic, herbs, parm)
- Ivy q (our signature bbq)
- Carolina q (mustard based bbq)
- Og (the one that started it all, buffalo)

DRY:

- Bayou blast (cajun style spice)
- Island style (jerk inspired rub)

*Celery, bleu cheese or ranch — \$1

ENTREES

HOUSE PASTA — \$16

Fresh fettuccini, baby heirloom tomato, pesto, shaved parmesan

8oz NEW YORK STRIP — \$22

char grilled, yukon gold mash, grilled asparagus

GRILLED SALMON — \$19

Wasabi cream sauce, citrus/ginger glaze, grilled asparagus, mashed potato

SALADS

CLASSIC CEASAR — \$10

Scratch dressing, romaine hearts, croutons, shaved parmesan

IVY WEDGE — \$10

Gem lettuce, roasted tomato, bacon, bleu, herb dressing

SIDE SALAD — \$6

Mixed greens, cucumber, tomato, crouton (house vinaigrette or herb dressing)

A LA CARTE ADDITIONS

8oz NY strip steak \$12
6oz Salmon fillet \$10
Shrimp \$10
Grilled chicken breast \$8



HANDHELDS

IVY BURGER — \$13

Two ¼ smash patties, american, house sauce, lettuce, onion, pickle

CHEFS FAVORITE — \$13

Avocado, tomato, fresh mozzarella, greens, vinaigrette, toasted baguette

STREET TACOS — \$13

STEAK: griddled chihuahua cheese, verde, onion, cilantro

CHICKEN: griddled chihuahua, cilantro, onion, lime crema

IMPOSSIBLE BURGER (V) — \$13

Vegan bun, vegan cheddar, lto, pickle, vegan mayo

FRIED CHICKEN — \$12

American, lettuce, tomato, pickled red onion, herb aioli

GRILLED CHICKEN — \$13

Herb marinated chicken breast, LTO, herb aioli

CHICKEN + WAFFLE — \$14

American, bacon, spicy honey, fried egg

SIDES

YUKON GOLD MASH POTATOES — \$5

GRILLED ASPARAGUS — \$5

CHEFS VEGETABLE — \$5

choices + preparation will vary

PRETZEL STICKS — \$10

served with beer cheese sauce

CHEF SPECIALS

TUESDAY

Build your own tacos + margaritas

WEDNESDAY

Steaks cut in house.
\$2 an ounce, 8oz minimum

THURSDAY

Ladies Night - \$7 appetizer specials