Ivy Lane Provides Delicious Modern American Fare in the Upper East Side

By Brad Johnson  ·  10:11 am

If you are looking for a chilled and relaxed environment and some tasty modern American food then Ivy Lane, located in the Upper East Side, is your next big foodie adventure.

There’s a duality when it comes to all the ways you can enjoy Ivy Lane. For one, it is a great place to stop at after your day of shopping as its located steps away from the iconic Bloomingdale’s on 59th Street and many more spots just like it. A day of treating yourself never looked or tasted so good on both ends as you can drop your bags and dine on some truly tasty food that Ivy Lane will be serving you upon your arrival.

Ivy Lane is chic in its style execution, with its entrance acting as a bar type setting for the after hours crowd with a much more intimate vibe occurring on its second floor. There the diners can enjoy a menu filled with Modern American cuisine that is nothing short of absolutely spectacular to start on from taste to start to finish.

Stand out dishes that me and my friend are still raving over days later include their Berkshire Pork Belly (chicharron, garam masala, pickled mustard seed, prune black tea sauce), Burrata (red, golden & candy cane beets, fig, pea sprouts, aged balsamic) and Truffle Squid Ink Gnocchi (Mornay sauce, panko, truffle oil, chili powder). Mind you these are all appetizers and are great ways to start off your meal as each pack a ton of flavor with the ingredients blended. The Gnocchi gets extra points in my book due to its insatiably delicious Mornay sauce that only made everything taste so much better.

Bacon is baecon... meaning its my best friend at restaurants. So if you want a large dish that will feed your soul I would highly recommend their Bacon Wrapped Cornish Hen with a poached egg, heirloom carrots, sunchoke purée, chicken jus. Hearty, wonderful and a great option to have in this cold weather.