

# IVY LANE

## appetizers

	<b>Bread Basket</b> house baked bread; extra virgin olive oil & butter	5. <sup>50</sup>
	<b>East Coast Oysters*</b> spicy, sour chili sauce; mignonette	3 <sup>ea</sup>
	<b>West Coast Oysters*</b> spicy, sour chili sauce; mignonette	4 <sup>ea</sup>
	<b>Calamari Fritters</b> guajillo chili dip	16. <sup>50</sup>
	<b>Steak Tartare*</b> nebraska wagyu, quail egg; crispy rice paper	19. <sup>50</sup>
	<b>Foie Gras*</b> cherry purée; brioche toast	24. <sup>50</sup>
	<b>Tuna &amp; Hamachi*</b> chilled yuzu broth; nori chip	19. <sup>50</sup>
GF	<b>Diver Scallops*</b> yellow tomato puree, basil puree, black truffle vinaigrette	19. <sup>50</sup>
	<b>Bone Marrow</b> roasted marrow & marrow croquette	17. <sup>50</sup>
GF	<b>Berkshire Pork Belly*</b> black tea prune sauce	17. <sup>50</sup>

## salads

GF VG	<b>Burrata</b> beets, fig, balsamic reduction	16. <sup>50</sup>
VG	<b>Kale</b> black quinoa, orange, pecan, blood orange reduction, honey lemon vinaigrette	17. <sup>50</sup>
	<b>Field Greens</b> crispy prosciutto, manchego, sundried tomato, avocado, champagne ginger vinaigrette	18. <sup>50</sup>

## pasta

	<b>Gnocchi</b> mornay sauce, panko, truffle oil	15. <sup>50</sup>
	<b>Pappardelle</b> braised colorado leg of lamb, chili, almond pesto, pecorino romano	19. <sup>50</sup>
	<b>Prawn Fettuccine</b> house made fettuccine, arugula, spicy tomato beurre blanc	24. <sup>50</sup>

## entrées

GF	<b>Free Bird</b> cranberry bean, applewood smoked bacon, sunchoke purée	24. <sup>50</sup>
GF	<b>King Salmon*</b> wild mushrooms, crosne, ginger consommé	26. <sup>50</sup>
VG	<b>Bibimbap</b> <b>Vegetarian:</b> wild mushrooms; chili sauce <b>Steak*:</b> organic egg; chili sauce	24. <sup>50</sup> 32. <sup>50</sup>
	<b>Fish of the Day*</b> daily selection	p/a
	<b>Mussels</b> squid, chorizo, lemongrass, piquillo pepper, white wine; house baked baguette	24. <sup>50</sup>
	<b>Short Rib*</b> seasonal baby vegetables, butternut squash purée	29. <sup>50</sup>
GF	<b>NY Strip*</b> certified angus, bone marrow, black pepper sauce	34. <sup>50</sup>
	<b>Lamb Chop*</b> pistachio quinoa crusted, asparagus, pea sprouts & purée, red wine demi-glace	36. <sup>50</sup>
	<b>Ivy Burger*</b> dry aged beef blend, cheddar cheese, house-made smoked ketchup; sweet potato fries	18. <sup>50</sup>
	<b>Chef's Burger*</b> ivy burger with the addition of caramelized kimchi & applewood smoked bacon; sweet potato fries	21. <sup>50</sup>

## sides

GF VG	<b>Fingerling Potatoes</b> garlic, grana padano	7. <sup>50</sup>
GF VG	<b>Sweet Potato Fries</b> house-made smoked ketchup, aioli	7. <sup>50</sup>
V	<b>Baby Bok Choy</b> garlic, almonds, soy sauce	7. <sup>50</sup>
GF VG	<b>Grilled Artichoke Heart</b> saffron aioli	8. <sup>50</sup>
GF	<b>Organic Brussel Sprouts</b> charred, chef made pancetta, walnut, cranberry	8. <sup>50</sup>

## dessert

GF V	<b>Seasonal Gelato &amp; Sorbet</b>	6. <sup>50</sup>
	<b>Beignets</b> espresso gelato	9. <sup>50</sup>
	<b>Iced Soufflé</b> sponge base, caramel & nougatine topping	10. <sup>50</sup>
	<b>Mango &amp; Passion Fruit Finger</b> white chocolate mousse, pistachio crumble	10. <sup>50</sup>
GF	<b>Belgian Molten Chocolate Cake</b> cherry, passion fruit purée	10. <sup>50</sup>

(GF) Gluten-free (V) Vegan (VG) Vegetarian 20% gratuity will be added to groups of 6 or more.

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

## COCKTAILS 16

### ONE

*the way to begin your night*

grapefruit vodka, elderflower, Aperol, grapefruit, lime, bubbly

### TWO

*bitter Collins*

gin, mezcal, gentian, maraschino, lemon, tonic

### FOUR

*tart, spicy, strawberry tequila*

tequila, fino sherry, dry Curacao, strawberry, jalapeño, lime

### FIVE

*tropical sherry cobbler*

Oloroso & Amontillado sherries, aged rum, orgeat, lemon, pineapple, blackberry

### EIGHT

*complex whiskey sour, hint of spice*

rye, Ancho, lemon, demerara, allspice dram, Angostura

### TEN

*spicy little agave drink*

chili vodka, tequila, poblano, grapefruit, lime, guava

### TWELVE

*herbaceous Aquavit & Absinthe sour*

aged aquavit, Genepy, vermouth, absinthe, cardamom bitters, tarragon, lime

### THIRTEEN

*agave driven tiki riff*

mezcal, reposado tequila, Curacao, orgeat, passionfruit, lime

### FOURTEEN

*over-proof gin swizzle*

gin, pear brandy, apricot, Manzanilla, Falernum, coconut, lime, absinthe, cardamom

### FIFTEEN

*smoky, earthy, experimental*

mezcal, cachaça, turmeric, Chartreuse, Oloroso, peach, pineapple, lime, Angostura

### SEVENTEEN

*sherry cask aged whiskey old fashioned*

KC-style whiskey, maraschino, Oloroso, demerara, Angostura

### EIGHTEEN

*gin forward, floral stirred cocktail*

gin, Campari, bianco vermouth, Lillet blanc, elderflower, plum

### TWENTY-ONE

*bright, savory Aquavit sour*

barrel aged Aquavit, Manzanilla, peach, tangerine, thyme, lime, Absinthe

### TWENTY-TWO

*wintertime Manhattan*

bourbon, Nardini Amaro, Carpano Antica, crème de cacao, Fernet

## SPIRIT-FREE COCKTAILS 10

**BLACKBERRY** blackberry, pineapple, orgeat, lemon, demerara

**GUAVA** guava, lime, cranberry

**CUCUMBER** cucumber, pineapple, lemon, lime, ginger, tonic

## BEER — DRAFT 9

**INDIA PALE ALE** 7% | Threes Brewing | Logical Conclusion | NY

**PALE ALE** 5% | LIC Beer Project | Coded Tiles | NY

**PILSNER** 5.3% | Firestone Walker | Pivo Pilsner | CA

**SOUR** 6.9% | Ommegang Brewery | Pale Sour | NY

**STOUT** 8.3% | Founder's Brewing Co. | Breakfast Stout | MI

**WITBIER** Belgian Session | 4.8% | Allagash | River Trip | ME

## BEER — BOTTLED & CANNED

**PILSNER** 5.0% | Five Boroughs Brewing | Czech-style Pilsner | USA (12 oz. can) | 8

**SAISON** 6.5% | Brasserie Dupont | Saison Dupont | Belgium (11.2 oz. bottle) | 12

**LAGER** 5.5% | Blue Point Brewing | Toasted Lager | NY (12 oz. can) | 7

**INDIA PALE ALE** 7.3% | Wicked Weed Brewing | Pernicious | NC (12 oz. can) | 8

## SPARKLING

N.V. Luca Paretti, Prosecco, Veneto, IT 12/48

N.V. Moët & Chandon, Champagne, FR 23/92

N.V. Moët & Chandon Brut Imperial 375ml, Champagne, FR --/70

N.V. Moët & Chandon Brut Rose Imperial 375ml, Champagne, FR --/70

N.V. Ruinart, Brut, Blanc de Blancs, Champagne, FR --/180

N.V. Frédéric Lornet, Crémant du Jura, Rosé 16/64

## ROSÉ

2018 Chateau d'Esclans, 'The Palm by Whispering Angel', Coteaux d'Aix 13/53

2017 Vie Vite, Cotes de Provence 15/60

2018 Chateau d'Esclans, 'Whispering Angel', Cotes de Provence 16/64

## WHITES

2017 Vinho Verde, Quinta de Azevedo, Portugal 12/48

2017 Chenin Blanc & Viognier, Terra d'Oro, Central Valley, CA 13/52

2017 Muscadet, Domaine Estelle Sauvion, Sevre-et-maine, Loire Valley, FR 14/56

2018 Sauvignon Blanc, La Fleur de Roi, Bordeaux, FR 15/60

2016 Chardonnay, Hook & Ladder, Russian River, CA 15/60

2017 Chardonnay, Paul Nicolle, Chablis, Burgundy, FR 17/68

2017 Sauvignon Blanc, Domaine La Barbotaine, Frederic Champault, Sancerre, FR 17/68

2013 Pinot Gris, Rémy Gresser, Grand Cru, Alsace, FR --/98

2017 Riesling, Thomas Schmitt, Mosel, GER --/56

2014 Sauvignon Blanc, Cakebread Cellars, Napa, CA --/80

2016 Sauvignon Blanc, Jacques Dumont, Sancerre, FR --/72

2016 Riesling, Zind-Humbrecht, Alsace, FR --/58

2014 Riesling, Willm Reserve, Alsace, FR --/50

2016 Chardonnay, Stags Leap, Karia, Sonoma, CA --/74

2016 2016 Chardonnay, Chateau de Puligny-Montrachet, Burgundy, FR --/80

## REDS

2018 Garnacha, Hacienda Molleda, Aragon, SP 13/52

2017 Sangiovese, Barone Ricasoli, Chianti, Toscana, IT 14/56

2017 Cabernet Sauvignon, Uppercut, CA 15/60

2016 Pinot Noir, Meiomi, Sonoma, CA 15/60

2014 Merlot / Cab Blend, Chateau Bonnet, Bordeaux, FR 16/64

2015 Tempranillo, Solar de Becquer, Rioja Crianza, SP 16/60

2012 Cabernet / Merlot Blend, Chateau La Cardonne, Bordeaux, FR --/65

2016 Pinot Noir, Louis Latour, Cote de Nuits Villages, Burgundy, FR --/70

2016 Cabernet Blend, Amiral de Beychevelle, Saint Julien, FR --/105

2015 Cabernet Blend, Chateau Labegorce, Margaux, FR --/120

2014 Malbec / Cab Blend, "Dedicado", Finca Flinchman, Mendoza, ARG --/65

2017 Corvina Blend, Valpolicella Classico DOC, Allegrini, Veneto, IT --/58

2015 Corvina Blend, "Figari", Villa Spinosa, Veneto, IT --/60

2014 Sangiovese, Rocca di Castagnoli, Chianti, Toscana, IT --/85

Barolo Marcesasco, Renato Ratti, Piemonte, IT --/140

2011 Sangiovese Grosso, Le Macioche, Brunello di Montalcino DOCG, Toscana, IT --/220

2016 Merlot blend, "Cont'Ugo", Tenuta Guado Al Tasso, Antinori, Bolgheri, Toscana, IT --/145

2016 Shiraz, Earthwork, Barossa Valley, AU --/60

2015 Pinot Noir, Roco Winery, "The Stalker", Willamette Valley, OR --/74

2016 Pinot Noir, Lyric by Etude, Santa Barbara, CA --/60

2017 Pinot Noir, Mer Soleil, Saint Lucia Highlands, CA --/84

2016 Cabernet Sauvignon, Slingshot, Napa Valley, CA --/65

2014 Cabernet Sauvignon, "Mario's", Trinchero, Napa Valley, CA --/120

2015 Cabernet Sauvignon, Sleeping Giant, Coombsville, Napa Valley CA --/245

2015 Cabernet Sauvignon, Modus Operandi, Rocca-Collinetta Vineyard, Napa Valley, CA --/275

2016 Cabernet Sauvignon Meritage Blend, Estancia, Paso Robles, CA --/105

2014 Cabernet Sauvignon Meritage Blend, Reserve, Estancia, Paso Robles, CA --/135

2015 Merlot, Hall, Napa Valley, CA --/85

2016 Merlot, Duckhorn, Napa Valley, CA --/120

2013 Merlot, Emmolo, Rutherford, CA --/155

2016 Cabernet Sauvignon, Heitz Cellars, St. Helena, CA --/135

2016 Cabernet Sauvignon, Faust, Oakville, Napa Valley, CA --/140

2013 Syrah, "Caillox Vineyard", Cayuse, Walla Walla, WA --/200

— subject to availability; vintages may vary —