appetizers

Bread Basket  house baked bread; extra virgin olive oil & butter  
5.90
East Coast Oysters*  spicy, sour chili sauce; mignonette  
3.90
West Coast Oysters*  spicy, sour chili sauce; mignonette  
4.90
Calamari Fritters  guajillo chili dip  
16.90
Steak Tartare*  nebraska wagyu, quail egg; crispy rice paper  
19.90
Foie Gras*  cherry purée; brioche toast  
24.90
Itra & Hamachi*  chilled yuzu broth; nori chip  
19.90
Diver Scallops*  yellow tomato puree, basil puree, black truffle vinaigrette  
19.90
Bone Marrow  roasted marrow & marrow croquette  
17.90
Berkshire Pork Belly*  black tea prune sauce  
17.90

salads

Burrata  beets, fig, balsamic reduction  
16.90
Kale  black quinoa, orange, pecan, blood orange reduction, honey lemon vinaigrette  
17.90
Field Greens  crispy prosciutto, manchego, sundried tomato, avocado, champagne ginger vinaigrette  
18.90

pasta

Gnocchi  mornay sauce, panko, truffle oil  
15.90
Pappardelle  braised colorado leg of lamb, chili, almond pesto, pecorino romano  
19.90
Prawn Fettuccine  house made fettuccine, arugula, spicy tomato beurre blanc  
24.90

entrées

Free Bird  cranberry bean, applewood smoked bacon, sunchoke purée  
24.90
King Salmon*  wild mushrooms, crosne, ginger consommè  
26.90
Bibimbap  Vegetarian: wild mushrooms; chili sauce  
24.90
Steak*: organic egg; chili sauce  
32.90
Fish of the Day*  daily selection  
21.90
Mussels  squid, chorizo, lemongrass, piquillo pepper, white wine; house baked baguette  
24.90
Short Rib*  seasonal baby vegetables, butternut squash purée  
29.90
NY Strip*  certified angus, bone marrow, black pepper sauce  
34.90
Lamb Chop*  pistachio quinoa crusted, asparagus, pea sprouts & purée, red wine demi-glace  
36.90
Ivy Burger*  dry aged beef blend, cheddar cheese, house-made smoked ketchup; sweet potato fries  
18.90
Chef’s Burger*  ivy burger with the addition of caramelized kimchi & applewood smoked bacon; sweet potato fries  
21.90

sides

Fingerling Potatoes  garlic, grana padano  
7.90
Sweet Potato Fries  house-made smoked ketchup, aioli  
7.90
Baby Bok Choy  garlic, almonds, soy sauce  
7.90
Grilled Artichoke Heart  saffron aioli  
8.90
Organic Brussel Sprouts  charred, chef made pancetta, walnut, cranberry  
8.90

dessert

Seasonal Gelato & Sorbet  
6.90
Beignets  espresso gelato  
9.90
Iced Soufflé  sponge base, caramel & nougatine topping  
10.90
Mango & Passion Fruit Finger  white chocolate mousse, pistachio crumble  
10.90
Belgian Molten Chocolate Cake  cherry, passion fruit purée  
10.90

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

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

03.12.2020
**COCKTAILS**

**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, lime

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

**THIRTEEN**
smoky, earthy, experimental
bourbon, Nardini Amaro, Carpano Antica, crème de cacao, Fernet

**FOURTEEN**
over-proof gin swizzle
gin, pear brandy, apricot, Manzanilla, Falernum, coconut, lime, absinthe, cardamom

**FIFTEEN**
bright, savory Aquavit sour
barrel aged Aquavit, Manzanilla, peach, tangerine, thyme, lime

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

**TWENTY-ONE**
over-proof gin swizzle
gin, pear brandy, apricot, Manzanilla, Falernum, coconut, lime, absinthe, cardamom

**TWENTY-TWO**
winterwine Manhattan
bourbon, Nardini Amaro, Carpano Antica, crème de cacao, Fernet

**SPIRIT-FREE COCKTAILS**

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

**GUAVA**
guava, lime, cranberry

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

**BEER — DRAFT**

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

**PALE ALE**
5.5% | LIC Beer Project | Coded Ties | NY

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

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

**STOUT**
8.9% | 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

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**SPARKLING**

**ROSE**
Chateau d’Esclans, ‘The Palm by Whispering Angel’
Cotes d’Aix

**WHITES**

**REDS**

**— subject to availability; vintages may vary —

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**COCKTAILS BY WILMER NOLASCO | PRIVATE DINING AVAILABLE | @IVYNANYC**