

toasts

GF + 1.50 - served with side of potatoes, greens or fruit

smashed avocado*

calabrian chile, radish, smoked maldon, ciabatta 11.50
+ add eggs 2

almond butter & banana

multigrain, sea salt - honey
(vegan option available) 11

burrata & heirloom tomato

fig jam, crispy prosciutto, ciabatta 11.50

salads

+ 2 farm eggs 3, avocado 2, bacon* 3

+ house roasted turkey, berkshire ham 5 each

+ grilled chicken, steak, seared salmon, shrimp* 6 each

baby black tuscan kale

toasted quinoa, blueberries, walnuts, herbed goat cheese, lemon vinaigrette 8/11

little wedge

baby gem lettuce, crispy bacon, celery, heirloom cherry tomatoes, charred corn, livley run blue, smoky buttermilk dressing 8/11

GF: gluten free

* These items may be served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

A 20% gratuity will be added to parties of 8 or more. No separate checks on parties of 8 or more.

A 3.5% surcharge will be added to your check to help offset Denver's minimum wage and COVID-19 restrictions. Thank you!

sandwiches

All served with choice of craft potato chips, greens or fruits

vegan 'reuben'

pastrami-spiced eggplant, house-made red cabbage kraut, vegan special sauce, pressed rye 13.50
+ add swiss 1

house roasted turkey club

river bear bacon, avocado, aioli, lettuce, tomato, seven grain toast 13.50
+ add cheddar 1

blt

thick cut applewood smoked bacon, lettuce, tomato, house made black pepper mayo, country white toast 13.50
+ add cheddar 1 + add avocado 2

prime rib dip

sliced thin slow roasted primr rib roast, rosemary aioli, aged provolone, warm black truffle jus, baguette 16.50

3 cheese grilled cheese

pepperjack, provolone, cheddar, butter- toasted chili - sourdough bread 11
+ add bacon 3 + add avocado 2 + add ham or turkey 5

specials

available wednesday-friday

daily special sandwich 13.50

roasted tomato & parmesan soup 5/7

with fresh herbs and olive oil
small or large

1/2 sandwich* & small soup

with chips or greens
or

1/2 sandwich* & small specialty salad

14

*upcharge for prime rib dip 4

breakfast sandwiches

comes with choice of potatoes, greens or fruit
+ gluten free 1.50

the farmhouse*

soft scrambled eggs, gruyere, tomato, herb butter, toasted brioche bun 12.50
+ add ham or turkey 3

the classic*

thick cut bacon, over easy eggs, cave aged cheddar, buttered country white roll 12.50

the ivy cristo

local ham, apricot jam, brie, pressed sourdough french toast 13.50

veggie breakfast wrap

scrambled eggs, tomato, herb-roasted potatoes, scallions, cheddar cheese, avocado crema 13
+ add vegetarian hatch green chile sauce 3

breakfast burrito

scrambled eggs, ham, bacon, tomatoes, cheddar cheese, herb-roasted potatoes, pickled jalapenos, sour cream, hatch green chile sauce 13.50
+ add pulled pork 3 + add avocado 2

breakfast plates

lemon-ricotta pancakes GF

blueberries, salted cultured butter 13.50

seasonal housemade quiche

fresh torn herbs, cherry tomato, & frisee salad 13.50

daily local egg & vegetable scramble*

comes with choice of potatoes, greens or fruit (egg whites available) 13.50
+ add berkshire ham, heritage bacon 3

mediterranean poached eggs*

roasted tomatoes, paprika-dusted potatoes, nicoise olives, wild greens, sheep's milk feta 15.50
+ add house made lamb merguez sausage 3

house-made sea salt & tahini granola

seasonal fruit, greek yogurt, local raw honey 9.50

ivy
on 7th

brunch specials

available saturday & sunday

bagel chips with lemon dill cream cheese 3.50

brown sugar zeppole 4.50

cinnamon sugar glaze

the brooklyn bagel

wood-smoked lox, tomato, pickled red onion dill-horseradish cream cheese 13

italian benedict* 11

over easy eggs, griddled tomato, rosemary-olive oil hollandaise, city bakery focaccia

+ add shrimp 6, + add berkshire ham 5,

+ add avocado 3, + add smoked salmon 6

steak and eggs* 18

cast iron seared sirloin steak, crispy potatoes, horseradish creme fraiche, demiglace, sunny side up eggs

snacks & sides

crispy potato waffle 4.50

craft potato chips 2

seasonal fruit and berries 4

river bear meats bacon 4

river bear meats pork sausage 5

side salad 3

house made cinnamon roll 4

blueberry muffins 4

maple glazed thick cut bacon 4

classic butter croissant 3

sea salt dark chocolate chip cookie 2

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drinks

coffee

featuring Lavazza coffee

- drip coffee 3
- cold brew 4
- espresso 3
- americano 4
- macchiato 5
- cortado 4
- cappuccino 5
- café latte 5

ole smoky moonshine - spike it! 4
(ask you server for available flavors)

tea

- hot tea 4
- iced tea 4
- london fog tea latte 5
- chai tea latte 5
- matcha tea latte 5

juice

- lemonade 4
- assorted juices 4

cocktails

- red michelada 9
- mimosa or bellini 10
- aperol, lemongello or st. germain spritz 10
- earl grey whiskey sour 10
- hot toddy or irish coffee 9
- bloody mary or maria 11

beer

- draft**
- station 26 juicy banger ipa 7
- ratio seasonal rotator 6
- ratio cityscapes mexican light lager 6

- bottles**
- coors light 5
- kaliber n/a 5

wines

by the glass, 500ml, or 750ml carafe

- carboy white blend 7/18/26
- carboy rosé 8/21/30
- carboy red blend 7/18/26
- featured sparkling wine 8/25 (glass or 750ml bottle)

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Thank you!

breakfast happy hour
any breakfast sandwich with a small cup of fruit &
a 12 oz drip coffee
wednesday - sunday
8am-10am

ivyon7th.com

Ivy on 7th is a spectacular venue for private events once the sun goes down. Featuring multiple configurations and a full-service kitchen and bar, we accommodate private parties of up to 150 guests. Ask for details.

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