

## toasts

served with choice of potatoes, greens or fruit  
+ gluten free **\$1.50**

**smashed avocado\*** **\$12.50**  
calabrian chile, radish, smoked  
maldon, ciabatta  
+ add eggs **\$2**

**almond butter & banana** **\$11.50**  
multigrain, sea salt - honey  
(vegan option available)

**burrata & heirloom tomato** **\$12.50**  
fig jam, crispy prosciutto, ciabatta

## salads

+ 2 farm eggs **\$3**, avocado **\$2**, bacon\* **\$3**  
+ house roasted turkey or berkshire ham **\$5**  
+ grilled chicken, steak, seared salmon or shrimp **\$6**

**baby black tuscan kale** **\$9/12**  
toasted quinoa, blueberries, walnuts,  
herbed goat cheese, lemon vinaigrette

**little wedge** **\$9/12**  
baby gem lettuce, crispy bacon, celery,  
heirloom cherry tomatoes, charred corn,  
livley run blue, smoky buttermilk dressing

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.

All checks include a restaurant impact surcharge  
of 3.5%

## sandwiches

served with choice of craft potato chips, greens or fruits  
+ gluten free **\$1.50**

**vegan 'reuben'** **\$13.75**  
pastrami-spiced eggplant, house-made red  
cabbage kraut, vegan special sauce, pressed rye  
+ add swiss **\$1**

**house roasted turkey club** **\$13.75**  
river bear bacon, avocado, aioli, lettuce, tomato,  
seven grain toast  
+ add cheddar **\$1**

**blt** **\$13.75**  
thick cut applewood smoked bacon, lettuce,  
tomato, house made black pepper mayo,  
country white toast  
+ add cheddar **\$1** + add avocado **\$2**

**prime rib dip** **\$16.50**  
sliced thin slow roasted primr rib roast, rosemary  
aioli, aged provolone, warm black truffle  
jus, baguette

**3 cheese grilled cheese** **\$12.00**  
pepperjack, provolone, cheddar,  
butter- toasted chili - sourdough bread  
+ add bacon **\$3** + add avocado **\$2** + add ham or  
turkey **\$5**

## snacks & sides

**crispy potato waffle** **\$5.00**

**craft potato chips** **\$2.00**

**seasonal fruit and berries** **\$4.00**

**river bear meats bacon** **\$4.00**

**river bear meats pork sausage** **\$5.00**

**side salad** **\$3.00**

**house made cinnamon roll** **\$4.00**

**blueberry muffins** **\$4.00**

**maple glazed thick cut bacon** **\$5.00**

**classic butter croissant** **\$3.00**

**sea salt dark chocolate** **\$2.00**

**chip cookie**

**bagel chips** (available Sat & Sun) **\$4.50**

with lemon dill cream cheese

**brown sugar zeppole** **\$5.00**

cinnamon sugar glaze

**house made bagel** **\$2.00**

plain, + everything with cream cheese **\$1.25**

## breakfast sandwiches

served with choice of potatoes, greens or fruit  
+ gluten free **\$1.50**

**the farmhouse\*** **\$13.00**  
soft scrambled eggs, gruyere, tomato, herb  
butter, toasted brioche bun  
+ add house roasted turkey or berkshire ham **\$5**  
+ add bacon **\$3**

**the classic\*** **\$13.00**  
thick cut bacon, over easy eggs, cave aged  
cheddar, buttered country white roll

**the ivy cristo** **\$13.50**  
local ham, apricot jam, brie,  
pressed sourdough french toast

**veggie breakfast wrap** **\$13.75**  
scrambled eggs, tomato, herb-roasted potatoes,  
scallions, cheddar cheese, avocado crema  
+ add vegetarian hatch green chile sauce **\$3**

**breakfast burrito** **\$14.50**  
scrambled eggs, ham, bacon, tomatoes,  
cheddar cheese, herb-roasted potatoes, pickled  
jalapenos, sour cream, hatch green chile sauce  
+ add pulled pork **\$3** + add avocado **\$2**

**the brooklyn bagel** **\$13.75**  
wood-smoked lox, tomato, pickled red onion  
dill-horseradish cream cheese

## specials

served with choice of potatoes, greens or fruit  
+ gluten free **\$1.50**

available wednesday-friday

**daily special sandwich**  
**\$13.50**

**roasted tomato & parmesan soup**  
with fresh herbs and olive oil  
small or large  
**\$5/7**

**1/2 sandwich\* & small soup**  
with chips or greens

or

**1/2 sandwich\* & small specialty salad**  
\*upcharge for prime rib dip **\$4**  
**\$14.00**

**small specialty salad + small soup**  
**\$13.50**

ivy  
on 7th

ivyon7th.com

## breakfast plates

**lemon-ricotta pancakes** GF **\$14.25**  
blueberries, salted cultured butter

**seasonal housemade quiche** **\$13.50**  
fresh torn herbs, cherry tomato, & friseé salad

**daily local egg & vegetable scramble\*** **\$14.00**  
comes with choice of potatoes, greens or fruit  
(egg whites available)  
+ add berkshire ham **\$5**, + add heritage bacon **\$3**

**mediterranean poached eggs\*** **\$16.00**  
roasted tomatoes, paprika-dusted potatoes,  
nicoise olives, wild greens, sheep's milk feta  
+ add house made lamb merguez sausage **\$3**

**house-made sea salt & tahini granola** **\$9.50**  
seasonal fruit, greek yogurt, local raw honey

**italian benedict\*** **\$11.75**  
poached eggs, griddled tomato, rosemary-olive  
oil hollandaise, city bakery focaccia  
+ add shrimp **\$6**, + add berkshire ham **\$5**,  
+ add avocado **\$2**, + add smoked salmon **\$6**

**steak and eggs\*** **\$18.50**  
cast iron seared sirloin steak, crispy potatoes,  
horseradish creme fraiche, demiglace, sunny side  
up eggs

**ivy chocolate soda**

coke or diet coke

\$4.50



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.

*drinks*

*coffee*

featuring Lavazza coffee

- drip coffee \$3.00
- cold brew \$4.00
- espresso \$3.00
- americano \$4.00
- macchiato \$5.00
- cortado \$4.00
- cappuccino \$5.00
- café latte \$5.00
- ole smoky moonshine \$4.00

- spike it!  
(ask you server for available flavors)

*tea*

- hot tea \$4.00
- iced tea \$4.00
- london fog tea latte \$5.00
- chai tea latte \$5.00
- matcha tea latte \$5.00

*non-alcoholic beverages*

- lemonade \$4.50
- assorted juices \$4.50
- assorted soda \$3.50
- pellegrino \$4.50
- panna \$4.50
- arnold palmer \$3.50

*cocktails*

- red michelada \$10.00
- mimosa or bellini \$11.00
- aperol, lemoncello or st. germain spritz \$11.00
- earl grey whiskey sour \$11.00
- hot toddy or irish coffee \$10.00
- bloody mary or maria \$11.50
- with beer chaser
- seasonal cocktail \$10.00
- (ask your server)

*beer*

- draft**
- station 26 juicy banger ipa \$7.00
- ratio seasonal rotator \$7.00
- ratio cityscapes mexican light lager \$7.00
- ten mile cider co - 6 chair dry cider \$7.00
- bottles**
- coors light \$5.00
- kaliber n/a \$5.00

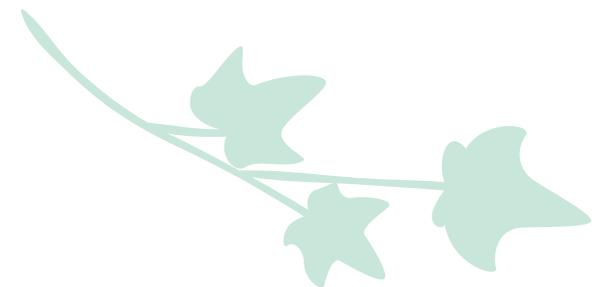
*wines*

- by the glass, 500ml, or 750ml carafe
- carbony white blend \$7/18/26
- carbony rosé \$8/21/30
- carbony red blend \$7/18/26
- featured sparkling wine \$8/25
- (glass or 750ml bottle)

All checks include a restaurant impact surcharge of 3.5%



breakfast happy hour  
any breakfast sandwich with a small cup of fruit & a 12 oz drip coffee  
wednesday - sunday  
8am-10am  
\$11.00



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