



SUNDAY JAZZ BRUNCH

STARTERS

CITRUS GREEK YOGURT | *seasonal berries | granola* 14

MARKET BERRIES | *clover honey* 14

IVY EGG SANDWICH | *brioche bun | applewood smoked bacon, kimchi aioli, smoked cheddar* 12

AVOCADO TOAST | *7 grain toast | everything bagel seasoning | pickled french radish* | 14
add egg 3

BURRATA | *arugula basil pesto | marinated barigoule | toasted focaccia* 22

KHOLRABI WATERCRESS SALAD | *radicchio | radish | goat cheese | balsamic vinaigrette* 16

LONG ISLAND BLACK BASS CEVICHE | *leche de tigre* 19

DIRTY SHRIMP COCKTAIL | *marinated green olives | trout roe | black radish | vodka yuzu vinaigrette* 23

NUTELLA PINSA | *banana | strawberries | powdered sugar* 21

MAINS

RICOTTA PANCAKE SOUFFLE | *blueberry compote | maple whipped cream* 19

BRIOCHE FRENCH TOAST | *chocolate hazelnut whipped cream | caramelized bananas* 17

BRUNCH CAESAR SALAD | *baby gem | focaccia croutons | grana padano | bacon lardon | grated egg yolk* 20

FRENCH OMELETTE | *organic eggs | onions | red pepper | tomato | mesclun salad* 18

CHICKEN AND WAFFLES | *belgium waffles | hot sauce | maple syrup* | 24

CHOPPED LOX ESSA BAGEL | *dill cucumber | pickled red onions | chopped lox spread* 20

IVY ROOM BREAKFAST | *two fried eggs | breakfast potatoes | charred tomatoes | applewood bacon | 7 grain toast* 22

IVY ROOM BURGER | *8oz short rib blend | brioche | special sauce | smoked cheddar* | 24

SPINACH TAGLIATELLE | *salmon | rock shrimp | brown butter | sauce american* 28

BLACK ANGUS HANGER STEAK & EGGS | *fried organic egg | crispy sweet potato | sauce verte* 34

