

The Ivy Café Brunch

Soup du Jour 4/6

Chilled & Dilled Cucumber Gazpacho 4/6

Eggs Benedict 10

two poached eggs on Canadian Bacon & toasted english muffins topped with creamy hollandaise sauce
Served with potato hash

Crème Brulee French Toast 10

Served with potato hash & sausage

Sausage & Herb Frittata 10

Served with Potato Hash

Breakfast Bake 10

Puff Pastry Crust, Eggs, Cheese & Artichoke Hearts
Served with potato hash & sausage

Omelette 10

Three eggs with Swiss or Cheddar
Served with potato hash & sausage

Strawberry Pancakes 8

warm roasted Strawberry Sauce, fresh Strawberries
Served with potato hash & sausage

Chicken Cranberry Crepes 10

walnuts & craisins, sherry butter sauce
Served with Vegetable & Starch of the day

Quiche Lorraine 11

Served with House Salad & Soup

The Ivy Steak & Eggs 15

grilled Sirloin filet, Portobello mushrooms,
Caramelized onions, roasted red peppers,
Served with two Eggs any way you like them & potato hash

Poached Pear Salad 10

Mixed greens, pecans, bleu cheese,
port poached pears, craisins & port vinaigrette

Chicken Salad Platter 10

creamy chicken salad, walnuts, sun dried cherries &
sliced fresh fruit on mixed baby greens

Fresh Fruit with Yogurt 10

Sliced fresh fruit & berries served with honey vanilla yogurt

Ivy Filet Burger

fresh ground filet mignon burger grilled
on a fresh Brioche Roll 9

add Bleu cheese & onions, swiss, or cheddar \$1
Please allow 20 minutes for Medium Well & Well

Salmon Cake dilled Mayo 11

20% gratuity added to parties of six or more. \$5 split plate fee. \$15 corkage fee.

We use peanut & nut oils in many preparations. If you have nut allergies please tell your server.

We may accommodate Gluten free diets, Vegetarian diets, or other dietary restrictions, please ask your server.

Consumer Advisory: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of a food borne illness.