

SALT & IVY

CAFÉ · PATIO BAR

ARIA PATISSERIE BASKET

vegan goji berry muffin, peaches & cream danish, croissant

SIGNATURE

Chicken and Waffles

mary's free range chicken breast, praline crumble, bourbon maple syrup, candied peppers

Southern Style Grits*

carolina gold rice grits, creole cheddar, tomato, candied bacon, cajun shrimp, organic egg

Lobster Toast*

organic egg, asparagus, blood orange hollandaise, brioche
add 15 grams of petrossian caviar

Chilaquiles*

corn tortilla, queso fresco, green chili chicken, salsa macha, red onion, organic egg, crema

CLASSICS

Steak and Eggs*

grass-fed ribeye, two organic eggs, hash browns, chimichurri

Three Egg Breakfast*

organic eggs, choice of breakfast meats, hash browns

Eggs Benedict*

english muffins, smoked pork loin, hollandaise, hash browns

Salt and Ivy Omelet*

wild mushrooms, melted leeks, spinach, fromage blanc, herb purée, hash browns
substitute egg whites

Breakfast Sandwich*

applewood-smoked bacon, tomato, havarti cheese, avocado, organic eggs, pesto mayo, croissant muffin, hash browns

SALADS

Grilled Chicken Caesar*

mary's free range chicken breast, focaccia croutons, parmesan

Salmon Power Bowl*

quinoa, farro, organic baby kale, sweet potatoes, watermelon radish, baby heirloom carrot, edamame, apple vinaigrette

Signature House Salad

spring mix, treviso lettuce, endive, english cucumber, watermelon radish, asparagus, snap peas, grapefruit, sherry vinaigrette

Poke Bowl*

ahi tuna, seaweed, mixed greens, sushi rice, sriracha mayo

Tomato Burrata Salad

heirloom tomato, premium burrata alla panna, basil oil
add prosciutto

IVY TOWER

la marca prosecco, selection of fresh-pressed juices

PATRON TOWER

patrón reposado, cointreau, selection of fresh-pressed juices

FRESH AND CLEAN

House Salmon & Bagel

chive cream cheese, sundried tomato cream cheese, heirloom tomato, red onion, capers, cucumber

Shrimp Cocktail

remoulade, spicy cocktail sauce, lemon

Fruit Plate

greek yogurt, local honey, kryptonite juice

Avocado Toast*

turmeric bread, avocado, pesto, heirloom carrots, radish, cucumber, goat cheese, organic egg, honey vinaigrette
add smoked salmon

Irish Steel Cut Oatmeal

slow-cooked oatmeal, agave syrup, blueberries

DUTCH BABIES

german pancake served in a cast-iron skillet

Mixed Berries

lemon curd, mint

Seasonal Dutch

bing cherries, almonds, chambord cream

Signature Dutch

rocket arugula, burrata, organic egg, prosciutto, asparagus

FROM THE GRIDDLE

served with pure maple syrup

Blueberry Pancake

Fresh Berry Waffle

Banana Brûlée Waffle

BUNS

Farmstead Burger*

grass-fed beef, lettuce, tomato, red onion, applewood-smoked bacon, organic egg, grilled jalapeño, cheddar, secret sauce

West Coast Cheesesteak

shaved ribeye, poblano cheese sauce, roasted red peppers, pretzel hoagie

Lobster Roll

lobster salad, chives, lemon, old bay fries

Fried Chicken Sandwich

crispy chicken, slaw, candied peppers, granny smith apple, roasted poblano aioli

SIDES

Fresh Avocado

charred lemon, maldon sea salt

Breakfast Meats

choice of pork sausage, turkey sausage or applewood-smoked bacon

Mixed Berries

Side Hash Browns

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. — Section 11051, 2003 DC

🌿 — vegetarian 🌱 — vegan

JUICES

Fresh Juices

orange, grapefruit, watermelon, pineapple

Kryptonite

kale, spinach, honeydew, parsley, celery

FRESH JUICE BLENDS

Morning Workout

kryptonite juice, lime, sprite

Patio Crusher

lemon, strawberry, watermelon, ginger ale

Umbrella Not Included

pineapple juice, pomegranate juice, lime, orgeat, ginger ale

SPECIALTY COCKTAILS

About Last Night

ketel one, baileys, kahlua, espresso, vanilla

Miss Botanical

bombay sapphire, tealeaves color of biodiversity
botanical syrup, egg white

White Dahlia

el silencio espadin, orgeat, lemon

Aviation

bombay sapphire, luxardo cherry, creme de violette

Basil Berry

titos, pineapple, blueberry, basil

Sir Barton

four roses, limoncello, mint

Raspberry Crush

chambord, raspberry, lemon, prosecco



FRESH POUR OVER

single origin, locally roasted coffee beans by Bad Owl

Cackling Cadejo

caramel, nougat, peanut butter process: washed

altitude: 1300m – 1700m

origin: finca los papales, nicaragua

Dark Venom

dark chocolate, walnut, roasted marshmallow, juniper

process: sun-dried

altitude: 1450m

origin: carmo de minas, brazil

Frank and Tank Decaf

brown sugar, cherry, milk chocolate

process: sugarcane process

altitude: 1800m – 2100m

origin: viejo caldas, colombia

BARISTA

Double espresso

Latte

Cappuccino

Americano

House Drip Coffee

Hot Chocolate

Selection of Tealeaves hot teas

Cold brew

Substitute almond milk

Add flavor: vanilla, caramel, hazelnut, or chocolate

DRAUGHT BEER

AMERICAN

Bud Light Lager [4.2%]

Kona Big Wave Golden Ale [4.4%]

Elysian Space Dust IPA [8.2%]

Firestone 805 Blonde Ale [5.6%]

Big Dog's Peace Love and Hoppiness Pale Ale [8.3%]

Firestone Union Jack IPA [6.2%]

Ace Pineapple Cider [5%]

IMPORTED

Stella Artois Belgium Ale [5%]

Modelo Especial Mexican Lager [4.4%]

BOTTLED BEER

AMERICAN

Ballast Point Sculpin Grapefruit, California [7%]

Michelob ULTRA, Missouri [4.2%]

Blue Moon Witbier, Colorado [5.4%]

IMPORTED

Amstel Light, Netherlands [3.5%]

Asahi, Japan [5.0%]

Corona Lager, Mexico [4.6%]

Heineken Pale Lager, Netherlands [5.0%]

WINES BY THE GLASS | BOTTLE

CHAMPAGNE

Perrier-Jouët Grand Brut, Épernay, France

WHITE

Chardonnay, Cakebread, Napa, CA

Chardonnay, Grgich Hills, Napa Valley, CA

Pinot Grigio, Livio Felluga, Friuli-Venezia Giulia, ITA

Riesling, Trimbach, Alsace, FR

Sauvignon Blanc, Cloudy Bay, Marlborough, NZ

ROSÉ

Chateau d'Esclans 'Whispering Angel' Provence, FR

REDS

Cabernet Sauvignon, Frank Family, Napa Valley, US

Cabernet Sauvignon, Faust, Napa Valley, US

Merlot, Ferrari-Carano, Sonoma Valley, CA

Pinot Noir, Cherry Pie, 'Three Vineyards', Sonoma County, CA