SALT & IVY

CAFÉ · PATIO BAR

BREAKFAST

MONDAY - FRIDAY
6AM - 11AM

SIGNATURES

Chicken & Waffle
mary's-free range chicken breast, applewood-smoked bacon, creole cheddar & chive waffle, vermont maple syrup

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

Southern Style Grits*
carolina gold rice grits, creole cheddar, roasted tomato, candied bacon, cajun shrimp, poached organic egg

Lobster Toast*
soft-scrambled organic eggs, asparagus, blood orange hollandaise, brioche
add 15 grams of petrossian caviar 30~

Chilaquiles*
crispy corn tortilla, queso fresco, green chili chicken, salsa macha, red onion, organic sunny side up egg, crema

CLASSICS

Steak & Eggs*
grass-fed ribeye steak, two organic eggs, hashbrowns, chimichurri sauce

Three Egg Breakfast*
organic eggs, choice of breakfast meat, hashbrowns

Eggs Benedict*
english muffin, smoked pork loin, hollandaise, hashbrowns

Turkey Sausage Bowl*
red kuri squash, arugula, farro, avocado, organic poached egg

Chorizo Bowl*
sweet potato, black lentils, chorizo, avocado, baby heirloom tomato, queso fresco, organic sunny side up egg

SIDES

ARIA Bakery Basket
zucchini pecan muffin, pumpkin danish, croissant

Monkey Bread
crème anglaise

Fresh Avocado
charred lemon, maldon sea salt

Breakfast Meats
choice of:
turkey sausage
pork sausage links
applewood-smoked bacon

Mixed Berries

Side Hashbrowns

FRESH & CLEAN

House Salmon*
mini everything bagel, mini plain bagel, chive cream cheese, sundried tomato cream cheese, heriloom tomato, red onion, crispy capers, cucumber ribbons

Autumn Apple Parfait
maple yogurt, spiced apples, pomegranate, organic granola

Fruit Plate
greek yogurt, local honey, kryptonite juice

Avocado Toast*
house seeded turmeric bread, crushed avocado, pesto, heirloom carrots, radish, cucumber, goat chesse, poached organic egg, honey vinaigrette

Coconut-Cardamom Overnight Oats
chia seeds, vegan granola, tart cherries, pistachios

Irish Steel-Cut Oatmeal
slow-cooked oatmeal, agave syrup, fresh blueberries

DUTCH BABY PANCAKE

german pancake served in a cast-iron skillet

Mixed Berry
lemon curd, micro mint

Pumpkin
candied pecans, toasted pumpkin seeds, autumn spiced cream cheese, vanilla cream

Smoked Salmon
meyer lemon, creme fraiche, tobiko, micro sorrel

OMELETS

Salt & Ivy Omelet
wild mushrooms, melted leeks, spinach, fromage blanc, herb puree, hashbrowns

Guilt-Free Omelet
egg whites, organic baby kale, roasted tomato, feta cheese

FROM THE GRIDDLE

served with vermont maple syrup

Buttermilk Pancakes

Blueberry Pancakes

Fresh Berry Waffle
pecan cream

Banana Brûlée Waffle
pecan cream

*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

Kryptonite
kale, spinach, honeydew, parsley, celery

FRESH JUICE BLENDS

Morning Workout
cucumber juice, cilantro, lime, sprite

Patio Crusher
lemon, strawberry, watermelon, ginger ale

Umbrella Not Included
pineapple juice, pomegranate juice, lime, orgeat, ginger ale

IVY TOWER
la marca prosecco, selection of fresh pressed juices

PATRON TOWER
patron reposado, cointreau, selection of fresh pressed strawberry, grapefruit & cucumber juices

SPECIALTY COCKTAILS

Raspberry Crush
chambord, prosecco, fresh raspberries, over crushed ice with fresh mint

About Last Night
espresso martini with vanilla vodka, baileys, ground espresso

French Coffee
st remmy, fresh lamil drip coffee, vanilla syrup

Peach Oasis
grey goose, peach purée, orange juice, orange slice

Bloody Mary
tito, diane's bloody mary mix, worcestershire, tabasco

Autumn Apple*
mount gay rum, apple cider, egg whites, lemon juice, demerara syrup

Tequila Sunrise
casamigos blanco, orange juice, grenadine

Bad Owl Coffee Roasters

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

Wrath of the Mothman
dried raspberry, blueberry, honey, orange
process: 72 hour natural fermentation
altitude: 1800m – 2100m
origin: caldas juan felipe, colombia

Frank and Tank Decaf
brown sugar, cherry, milk chocolate
process: sugarcane process
altitude: 1800m – 2100m
origin: viejo caldas, colombia

BOTTLED BEER

AMERICAN

Ballast Point Sculpin Grapefruit, California [7%]

Michelob ULTRA, Missouri [4.2%]

Shock Top Witbier, Missouri [5.2%}

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

Veuve Clicquot Yellow Label, Reims, France

WHITE

Chardonnay, Cakebread, Napa, CA

Chardonnay, Flowers, Sonoma, CA

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

Riesling Kabinett, Joh. Jos. Prüm 'Bernkasteler Badstube,' Mosel, DE

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, Banshee, Sonoma, CA

SALT & IVY

CAFÉ · PATIO BAR

LUNCH
MONDAY - FRIDAY
11AM - 2PM

APPETIZERS

Avocado Toast*
house seeded turmeric bread, crushed avocado, pesto, heirloom carrots, radish, cucumber, goat cheese, poached organic egg, honey vinaigrette

Poke Bowl*
ahi tuna, seaweed salad, sushi rice, sriracha mayo

Homemade Chickpea Hummus
hummus, labneh, feta, olives, garden vegetables, pita bread

Hamachi Crudo*
shiso puree, yuzu oil, sea bean, pear, rainbow micro

Parmesan & Truffle Fries

SALADS

Grilled Chicken Caesar*
mary's free range chicken breast, focaccia croutons, parmesan

Salmon Power Bowl*
quinoa, farro, organic baby kale, sweet potato, watermelon radish, baby heirloom carrot, edamame, apple vinaigrette

Salt & Ivy Wedge
baby iceberg, marinated baby heirloom tomato, pickled red onion, smoked bacon lardons,fromage blanc, black garlic ranch

BRUNCH

Steak & Eggs*
grass-fed ribeye steak, two organic eggs, breakfast potatoes, chimichurri sauce

Three Egg Breakfast*
organic eggs, choice of breakfast meat, breakfast potatoes

Chicken & Waffle
mary's-free range chicken breast, applewood-smoked bacon, creole cheddar & chive waffle, vermont maple syrup

House Salmon*
mini everything bagel, mini plain bagel, chive cream cheese, sundried tomato cream cheese, heirloom tomato, red onion, crispy capers, cucumber ribbons

Autumn Apple Parfait
maple yogurt, spiced apples, pomegranate, organic granola

ENTREÉS

served with choice of french fries or salad

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

Salt & Ivy Burger*
grass-fed beef, central coast creamery holey cow cheese, spinach, mushrooms, crispy onions

Veggie Burger
quinoa patty, havarti cheese, lettuce, tomato, red onion, secret sauce

West Coast Cheesesteak*
shaved ribeye, roasted poblano cheese sauce, roasted red peppers, pretzel hoagie

Seared Ahi Tuna Sandwich*
furikake, sriracha aioli, jicama slaw

Lobster Roll*
lobster salad, chives, lemon, old bay fries

Fish & Chips
halibut, old bay french fries, pea shoots, yuzu koshu tartar sauce, malt vinegar

BLTA
multigrain batard, candied bacon, roasted garlic aioli, radicchio di castelfranco, avocado, heirloom tomato

DUTCH BABY PANCAKE

german pancake served in a cast-iron skillet

Mixed Berry
lemon curd, micro mint

Pumpkin
candied pecans, toasted pumpkin seeds, autumn spiced cream cheese, vanilla cream

Smoked Salmon
meyer lemon creme fraiche, tobiko, micro sorrel

DESSERTS

Salt & Ivy Carrot Cake
candied pineapple, pecans, mango ice cream, coconut ice cream

Fudge Cake
chocolate cream, almond, coffee macaron, salted caramel truffle

Seasonal Sorbets
selection of sorbets

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— vegetarian — vegan

JUICES

Fresh Juices
orange, grapefruit, watermelon

Kryptonite
kale, spinach, honeydew, parsley, celery

FRESH JUICE BLENDS

Morning Workout
cucumber juice, cilantro, lime, sprite

Patio Crusher
lemon, strawberry, watermelon, ginger ale

Umbrella Not Included
pineapple juice, pomegranate juice, lime, orgeat, ginger ale

IVY TOWER
la marca prosecco, selection of fresh pressed juices

PATRON TOWER
patron reposado, cointreau, selection of fresh pressed strawberry, grapefruit & cucumber juices

SPECIALTY COCKTAILS

Afternoon Siesta
casamigos blanco, cointreau, campari, lime juice

Hello Summer
botanist gin, mediterranean tonic

Raspberry Crush
chambord, prosecco, fresh raspberries, over crushed ice with a lemon twist

Peach Oasis
grey goose, peach purée, orange juice, orange slice

Te Toco El Corazón
casamigos blanco, grapefruit juice, brown sugar, lemon juice

Better Mules & Gardens
prairie cucumber vodka, strawberry, lime, ginger beer

It's Still Hot in Mexico
casamigos blanco tequila, thai chili, agave, lime, cilantro, cucumber juice

Smoked Old Fashioned
angels envy, barrel-smoked maple syrup, charred cedar, aromatic bitters

DRAUGHT BEER

AMERICAN

Bud Light Lager [4.2%]

Kona Big Wave Golden Ale [4.4%]

Eysian Space Dust IPA [8.2%]

Firestone 805 Blonde Ale [5.6%]

Big Dogs 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%]

Shock Top Witbier, Missouri [5.2%}

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

Veuve Clicquot Yellow Label, Reims, France

WHITE

Chardonnay, Cakebread, Napa, CA

Chardonnay, Flowers, Sonoma, CA

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

Riesling Kabinett, Joh. Jos. Prüm 'Bernkasteler Badstube,' Mosel, DE

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, Banshee, Sonoma, CA

SALT & IVY

CAFÉ · PATIO BAR

BRUNCH

SATURDAY & SUNDAY

SIGNATURES

Chicken & Waffle
mary's-free range spicy chicken breast, praline crumble, bourbon maple syrup, candied peppers

Southern Style Grits*
carolina gold rice grits, creole cheddar, roasted tomato, candied bacon, cajun shrimp, poached organic egg

Lobster Toast*
soft-scrambled organic eggs, asparagus, blood orange hollandaise, brioche
add 15 grams of petrossian caviar 30~

CLASSICS

Steak & Eggs*
prime ribeye, two organic eggs, hashbrowns, chimichurri

Eggs Benedict*
english muffin, smoked pork loin, hollandaise, hashbrowns

Three Egg Breakfast*
organic eggs, choice of breakfast meat, hashbrowns

Salt & Ivy Omelet
wild mushrooms, melted leeks, spinach, fromage blanc, herb purée, hashbrowns

Guilt-Free Omelet
egg whites, organic baby kale, roasted tomato, feta cheese

SALADS

Grilled Chicken Caesar
mary's free-range chicken breast, focaccia croutons, parmesan

Salmon Power Bowl
quinoa, farro, organic baby kale, sweet potato, watermelon radish, baby heirloom carrot, edamame, apple vinaigrette

COLD SEAFOOD

Poke Bowl*
ahi tuna, seaweed salad, sushi rice, sriracha mayo

Yellowtail Crudo*
shiso puree, yuzu oil, sea bean, pear, rainbow micro, fleur de sel

Shrimp & Lobster Cocktail
rémoulade, spicy cocktail sauce, drawn butter, lemon

IVY TOWER

la marca prosecco, selection of fresh pressed juices

PATRON TOWER

patron reposado, cointreau, selection of fresh pressed strawberry, grapefruit & cucumber juices

FRESH & CLEAN

House Salmon*
mini everything bagel, mini plain bagel, chive cream cheese, sundried tomato cream cheese, heriloom tomato, red onion, crispy capers, cucumber ribbons

Fruit Plate
greek yogurt, local honey, kryptonite juice

Avocado Toast*
seeded tumeric bread, crushed avocado, pesto, heirloom carrots, radish, cucumber, goat cheese, poached organic egg, honey vinaigrette

DUTCH BABY PANCAKE

german pancake served in a cast-iron skillet

Mixed Berry
lemon curd, micro mint

Pumpkin
candied pecans, toasted pumpkin seeds, autumn spiced cream cheese, vanilla cream

Smoked Salmon*
meyer lemon crème fraîche, petrossian caviar, micro sorrel

FROM THE GRIDDLE

served with pure maple syrup

Blueberry Pancakes

Banana Brûlée Waffle
pecan cream

BUNS

BRUNCH Burger*
grass-fed beef, candied bacon, cheddar, organic egg, truffle hollandaise, grilled jalapeno, lettuce, tomato, onion

West Coast Cheesesteak
shaved ribeye, roasted poblano cheese sauce, roasted red peppers, pretzel hoagie

Lobster Roll
lobster salad, chives, lemon, old bay fries

SIDES

ARIA Bakery Basket
zucchini pecan muffin, pumpkin danish, croissant

Monkey Bread
pecans, crème anglaise

Fresh Avocado
charred lemon, maldon sea salt

Breakfast Meats
choice of:
turkey sausage
pork sausage links
neuske's smoked bacon

Mixed Berries

Parmesan & Truffle Fries

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JUICES

Fresh Juices
orange, grapefruit, watermelon, pineapple, cucumber

Kryptonite
kale, spinach, honeydew, parsley, celery

FRESH JUICE BLENDS

Morning Workout
cucumber juice, cilantro, 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
espresso martini with vanilla vodka, baileys, espresso bean on top

French Coffee
st remy, fresh lamil drip coffee, vanilla syrup

Peach Oasis
grey goose, peach purée, orange juice, orange slice

Hello Summer
botanist gin, mediterranean tonic

Raspberry Crush
chambord, prosecco, raspberry purée, over crushed ice and lemon twist

It's Still Hot in Mexico
casamigos blanco tequila, thai chili, agave syrup, lime, cilantro, cucumber juice

Afternoon Siesta
casamigos blanco, cointreau, campari, lime juice

Smoked Old Fashioned
angels envy, barrel-smoked maple syrup, charred cedar, aromatic bitters

Bad Owl Coffee Roasters

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

The Ibex
cherry, orange blossom, pineapple, peach, straberry
process: anaerobic honey
altitude: 2000m – 2200m
origin: ethiopia - gedeb

BOTTLED BEER

AMERICAN

Ballast Point Sculpin Grapefruit, California [7%]

Michelob ULTRA, Missouri [4.2%]

Shock Top Witbier, Missouri [5.2%}

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

SPARKLING

Veuve Clicquot Yellow Label, Reims, France

WHITE

Chardonnay, Cakebread, Napa, CA

Chardonnay, Flowers, Sonoma, CA

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

Riesling Kabinett, Joh. Jos. Prüm 'Bernkasteler Badstube,' Mosel, DE

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, Banshee, Sonoma, CA