

# IVORY

ON SUNSET

## RAW & CHILLED

<b>Ahi Tartare</b> <i>Sambal, Ginger, Pickled Carrots, Black Garlic, Taro</i>	18
<b>Oysters</b> <i>Champagne Mignonette, Cocktail Sauce</i>	4/each
<b>Shrimp Cocktail</b> <i>Tiger Shrimp, Meyer Lemon, Hearts of Palm, Heirloom Tomatoes</i>	18

## GREENS

ADD PROTEIN: CHICKEN +10 / STEAK +18 / SHRIMP +18 / SALMON +18

<b>Little Gem Caesar</b> <i>Gem Lettuce, Brioche Crouton, Cherry Tomato, Soft Egg</i>	12
<b>Farmers Market baby Greens</b> <i>Cranberries, Fuji Apples, Pecorino Cheese, Cider Vinaigrette</i>	14
<b>Kale Salad</b> <i>Radicchio, Parmesan Cheese, Cherry Tomato, Lemon Vinaigrette</i>	15

## FLATBREADS

<b>Mozzarella</b> <i>Basil, Tomato</i>	17
<b>Roasted Artichoke</b> <i>Sun-dried Tomatoes, Feta, Cured Olives</i>	21
<b>Calabrese</b> <i>Mozzarella, Kale, Calabrian Chiles</i>	19

## SHARED

<b>Charcuterie and Cheese</b> <i>Chef's Choice</i>	25
<b>Roasted Beet</b> <i>Burrata Cheese, Watermelon Radish, Pistachio</i>	16
<b>Grilled Octopus</b> <i>Blistered Shishito, Pickle Honshimeji, Radish, Meyer Lemon Gel</i>	18
<b>Pork Belly</b> <i>Caramelized Black Mission Figs, Herbs, Saba</i>	18
<b>Garganelli</b> <i>Fennel Sausage, Fennel, Ricotta Salata, Toasted Bread Crumbs</i>	26
<b>Wild Mushroom Risotto</b> <i>Foraged Mushrooms, Truffle Gouda, Micro Thyme</i>	27
<b>Spaghetti Pomodoro</b> <i>House Made Pasta, Stewed Tomatoes, Arugula, Grana Padano</i>	21
<b>Roasted Bone Marrow</b> <i>Orange Segments, Caramelized Onion Jam, Brioche</i>	21

## SIDES

<b>Mashed Potatoes</b> <i>Crème Fraîche, Garlic Confit</i>	10
<b>Grilled Asparagus &amp; Pecorino</b>	13
<b>Farmers Market Vegetables</b>	12
<b>Roasted Wild Mushrooms</b> <i>Saba, Fresh Thyme</i>	12
<b>Roasted Cauliflower</b> <i>Bagna Càuda, Fennel, Chili Flake</i>	11
<b>Brussels Sprouts</b> <i>Saba, Ricotta Salata, Crispy Prosciutto</i>	13
<b>Lobster Mac &amp; Cheese</b> <i>Maine Lobster, Cavatappi, Fontina</i>	21

## DINNER MENU

## FROM THE GRILL

Served with choice of Bordelaise, Béarnaise or Chimichurri

### LAND

<b>8oz Filet Mignon</b>	45
<b>18oz Bone-in Rib Eye</b> <i>28 Day Dry Aged</i>	54
<b>18oz Bone-in New York Strip</b> <i>28 Day Dry Aged</i>	49
<b>38oz Cote de Boeuf</b> <i>Dry Aged</i>	110

### SEA

<b>Whole Grilled Branzino</b> <i>European Seabass, Northern Italy</i>	41
<b>Diver Scallops</b> <i>Wild Caught, U.S.</i>	36

## ENTRÉES

<b>Duck 3x</b> <i>Roasted Duck Breast, Blueberry Black Rice, Duck Confit, Foie Gras</i>	38
<b>Mary's Organic Pastrami Brined Half Chicken</b> <i>Spiced Cabbage Slaw</i>	28
<b>Australian Lamb Rack</b> <i>Vodouvan, Market Vegetables, Tzatziki, Bordelaise</i>	38
<b>Scottish Salmon (Sustainably Farmed)</b> <i>Panzanella Salad, Heirloom Teardrop Tomatoes, Torn Croutons, Herbs</i>	28

FOOD ALLERGY DISCLAIMER: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions. — Section 11051, 2003 DC

# IVORY

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## DAYTIME DRINKS

### COLD PRESSED JUICE SERVED HERE

Sweet Greens 15  
*Cucumber, Apple, Romaine, Spinach, Cilantro, Mint, Lime*

Block Rockin Beets 15  
*Beet, Carrot, Tomato, Lemon, Cilantro, Jalapeno*

The Roots 15  
*Carrot, Orange, Ginger, Maca*

Charcoal Lemonade 15  
*Akaline Water, Sugar Cane Juice, Lemon, Montmorillonite Clay, Activated Charcoal*

### SMOOTHIES

Strawberry & Banana 12

Berry Mix 12

Pineapple & Mango 12

### LAMILL ORGANIC COFFEE & TEA SACHETS

Fresh Brewed Regular or Decaf 5

Cappuccino, Espresso, Latte 6

Citrus Chamomile Herbal 6

Jasmine Pearls Green 6

English Breakfast Black 6

No Snacking! Decaf Black 6

## SHARED

Oysters 4/each

Charcuterie and Cheese 25  
*Chef's Choice*

Hummus 12  
*Piquillo Peppers, Feta Cheese, Nicoise Olives, Grilled Pita Bread*

Ahi Tartare 18  
*Sambal, Ginger, Pickled Carrots, Black Garlic, Taro*

Shrimp Cocktail 18  
*Lemon, Cocktail Sauce*

Maryland Blue Crab Cake 21  
*Country Remoulade, Arugula, Pickled Red Onion*

Grilled Octopus 18  
*Blistered Shishito, Pickle Honshimeji, Radish, Meyer Lemon Gel*

Roasted Bone Marrow 21  
*Orange Segments, Caramelized Onion Jam, Brioche*

Beet Salad 16  
*Burrata Cheese, Watermelon Radish, Pistachio, Lemon Curd*

## FLATBREADS

Mozzarella Basil, Tomato 17

Roasted Artichoke Sun-dried Tomatoes, Feta, Cured Olives 21

Calabrese Mozzarella, Kale, Calabrian Chilies 19

## LUNCH MENU

## GREENS

ADD PROTEIN: CHICKEN +10 / STEAK +18 / SHRIMP +18 / SALMON +18

Farmer's Market Baby Greens 12  
*Blistered Cranberries, Apple Cider Vinaigrette, Shaved Pecorino, Local Fuji Apples*

Little Gem Caesar Salad 14  
*Brioche Croutons, Parmesan Cheese, Soft Egg, Cherry Tomatoes*

Kale Salad 15  
*Radicchio, Parmesan Cheese, Cherry Tomatoes, Citrus Vinaigrette*

Tuna Nicoise Salad 26  
*Searched Tuna, Green Beans, Peanut Potatoes, Tomatoes, Egg, Nicoise Vinaigrette*

## SANDWICHES

WITH YOUR CHOICE OF MIXED GREENS, FRIES OR FRUIT

Veggie Wrap 14  
*Kale, Ranch, Radish, Heirloom Tomato, Piquillo Peppers*

Maryland Blue Crab 21  
*Fried Green Tomato, Heirloom Tomato, Bacon, Spicy Remoulade, Sourdough*

Ivory Burger 18  
*1000 Island, Ice Burg Lettuce, Beef Steak Tomato, Aged Cheddar, Fried Onion, Brioche Bun*

Smoked Salmon 21  
*Burrata, Green Goddess, Cucumber, Fennel, Arugula, Rye Bread*

Chicken 17  
*Bacon, Avocado, Swiss Cheese, Tomato, Dijonnaise, Sourdough*

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## SHARED

Charcuterie and Cheese <i>Chef's Choice</i>	25
Buffalo Chicken Thigh <i>Ranch Mash Potatoes, Cabbage Slaw</i>	12
Coffee Rubbed Pork Belly <i>Caramelized Onion Soubise, Bing Cherry Mostarda, Red Mustard Greens</i>	17
Maryland Blue Crab Cake <i>Country Remoulade, Pickled Red Onion, Arugula</i>	18
Ahi Tartare <i>Sambal, Ginger, Pickled Carrots, Black Garlic, Taro</i>	17
Albacore Crudo <i>Fresno Chili, Avocado Puree, Shiso, Orange Segments</i>	16

## GREENS

ADD PROTEIN: CHICKEN +8 / STEAK +18 / SHRIMP +10 / SALMON +18

Farmer's Market Baby Greens	9
<i>Blistered Cranberries, Apple Cider Vinaigrette, Shaved Pecorino, Local Fuji Apples</i>	
Grilled Little Gem	12
<i>Parmesan-Garlic Crouton, White Anchovies, Peppadew Peppers, Caesar Dressing</i>	
Kale Salad	13
<i>Quinoa, Goat Cheese, Tomato, Pine Nuts, Onion, Balsamic Vinaigrette</i>	
Smoked Beet Salad	14
<i>Burrata Cheese, Watermelon Radish, Pistachio, Lemon Curd</i>	

## FLATBREADS

Mozzarella Basil, Tomato	17
Roasted Artichoke <i>Sun-dried Tomatoes, Feta, Cured Olives</i>	17
Calabrese Mozzarella, Kale, Calabrian Chilies	18

## BRUNCH PLATES

Two Eggs Any Style	18
<i>Breakfast Potatoes and Bacon or Sausage (Pork or Turkey), Choice of Toast</i>	
Classic Benny	18
<i>Ham, Hollandaise</i>	
Veggie Benny	16
<i>Roasted Tomato, Spinach, Avocado, Hollandaise</i>	
Crab Cake Benedict	22
<i>Avocado, Lemon, Tarragon, Hollandaise</i>	
Lobster Scramble	24
<i>Soft Scrambled Egg, Avocado, Boursin Cheese</i>	
Chilaquiles And Eggs	16
<i>House Made Salsa Roja, Cotija, Pico De Gallo, Avocado, Mexican Crema</i>	
Huevos Rancheros "Quesadilla"	16
<i>Fried Eggs, Black Beans, Avocado, Guajillo Salsa</i>	
Breakfast Burrito	16
<i>Eggs, Choice of Bacon or Sausage, Crispy Potatoes, Cotija &amp; Jack Cheese, Pico de Gallo, Guacamole, Salsa Roja</i>	
Three Egg Omelet	22
<i>Made to Order with Choice of Bacon, Ham, Grilled Chicken, Spinach, Mushrooms, Scallions, Peppers, Tomatoes, White Cheddar, Boursin or Cotija Cheese, Choice of Toast</i>	
French Toast	16
<i>Strawberries, Maple Syrup</i>	
Buttermilk Pancakes	16
<i>Seasonal Jam, Maple Syrup</i>	

## BRUNCH MENU

## SANDWICHES

WITH YOUR CHOICE OF MIXED GREENS, FRIES OR FRUIT

Veggie Wrap	14
<i>Kale, Ranch, Radish, Heirloom Tomato, Piquillo Peppers</i>	
Maryland Blue Crab	16
<i>Fried Green Tomato, Heirloom Tomato, Bacon, Spicy Remoulade, Sourdough</i>	
Ivory Burger	16
<i>1000 Island, Ice Burg Lettuce, Beef Steak Tomato, Aged Cheddar, Fried Onion, Brioche Bun</i>	
Smoked Salmon	16
<i>Burrata, Green Goddess, Cucumber, Fennel, Arugula, Rye Bread</i>	
Chicken	15
<i>Bacon, Avocado, Swiss Cheese, Tomato, Dijonaise, Sourdough</i>	

## SIDES

Artisanal Smoked Bacon	6
Pork or Turkey Sausage	6
Sliced Avocado	6
House Made Granola <i>Greek Yogurt or Milk</i>	10
Bagel <i>Plain, Onion, Mixed Seed, Blueberry</i>	6
Sliced Fresh Fruit	12
Muffin <i>Blueberry or Banana</i>	5
Croissant <i>Butter or Mocha</i>	7
Continental Basket <i>Assortment of Artisan Pastries</i>	18
Seasonal Danish	6

## SWEETS

Cookies and Sweets <i>Chocolate Chip, Pistachio Shortbread, Twix Bites</i>	14
Seasonal Ice Cream or Sorbet <i>Served With Assorted Berries</i>	14

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## MORNING DRINKS

### COLD PRESSED JUICE SERVED HERE

Sweet Greens 15  
*Cucumber, Apple, Romaine, Spinach, Cilantro, Mint, Lime*

Block Rockin Beets 15  
*Beet, Carrot, Tomato, Lemon, Cilantro, Jalapeno*

The Roots 15  
*Carrot, Orange, Ginger, Maca*

Charcoal Lemonade 15  
*Akaline Water, Sugar Cane Juice, Lemon, Montmorillonite Clay, Activated Charcoal*

### SMOOTHIES

Strawberry & Banana 12

Berry Mix 12

Pineapple & Mango 12

### LAMILL ORGANIC COFFEE & TEA SACHETS

Fresh Brewed *Regular or Decaf* 5

Cappuccino, Espresso, Latte 6

Citrus Chamomile *Herbal* 6

Jasmine Pearls *Green* 6

English Breakfast *Black* 6

No Snacking! *Decaf Black* 6

## BREAKFAST PLATES

Brioche French Toast 16  
*Strawberries, Maple Syrup*

Buttermilk Pancakes 16  
*Seasonal Jam, Maple Syrup*

Lobster Scramble 24  
*Soft Scrambled Egg, Red Onion, Boursin Cheese*

Spinach Scramble 17  
*Red Onion, Fennel, Goat Cheese, Espelette*

Chilaquiles And Eggs 16  
*House Made Salsa Roja, Cotija, Pico De Gallo, Avocado, Mexican Crema*

Breakfast Burrito 16  
*Eggs, Choice of Bacon or Sausage, Crispy Potatoes, Cotija & Jack Cheese, Pico de Gallo, Guacamole, Salsa Roja*

Two Eggs Any Style 18  
*Breakfast Potatoes and Bacon or Sausage (Pork or Turkey), Choice of Toast*

Three Egg Omelette 22  
*Made to Order, Choice of Bacon, Ham, Grilled Chicken, Spinach, Mushrooms, Scallions, Peppers, Tomatoes, White Cheddar, Boursin or Cotija Cheese, Choice of Toast*

All American 29  
*Two Eggs any Style, Breakfast Potatoes, Choice of Toast, Bacon, Pork Sausage or Turkey Sausage, Coffee or Tea, Fresh Squeezed OJ, Grapefruit or Apple Juice*

## BREAKFAST MENU

## BENEDICT

Traditional Benedict 18  
*Ham, Poached Eggs, Hollandaise, English Muffin*

Veggie Benedict 16  
*Roasted Tomato, Spinach, Avocado, Poached Eggs, English Muffin*

Smoked Salmon 14  
*Cream Cheese, Capers, Red Onion, Arugula, Whole Wheat Toast*

## PASTRIES

Classic Butter Croissant 7

Mocha Croissant 7

Blueberry Muffin 5

Banana Muffin 5

Bagel Plain, Blueberry, Onion, Mixed Seed 6

Toast White, Wheat, Sourdough, Rye, English Muffin 3

Seasonal Danish 6

Continental Basket Assortment of Artisan Pastries 18

## ON THE SIDE

Applewood Smoked Bacon 6

Pork or Turkey Sausage 6

Breakfast Potatoes 5

Seasonal Fruit Bowl 12

Mixed Berries 10

Sliced Tomato 4

House Made Granola & Greek Yogurt 10

Oatmeal 7

Cereal 7