

IVORY

ON SUNSET

RAW & CHILLED

| | |
|---|----|
| Albacore Crudo Pine Nuts, Mint, Basil, Lime, Serrano Chile | 17 |
| Ahi Tartare Sambal, Ginger, Pickled Carrots, Black Garlic, Taro | 18 |
| 1/2 Dozen Oysters Champagne Mignonette, Cocktail Sauce | 21 |
| Shrimp Cocktail Lemon, Cocktail Sauce | 18 |
| King Crab Leg Cocktail Sauce, Louie Sauce | 24 |

GREENS

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

| | |
|---|----|
| Farmer's Market Baby Greens Cranberries, Cider Vinaigrette, Shaved Pecorino, Local Fuji Apples | 12 |
| Grilled Little Gem Spiced Yogurt, Marinated Cucumbers, Pickled Red Onion, Dill | 14 |
| Kale Salad Hummus Vinaigrette, Pomegranate, Feta, Pepperoncini, Hazelnuts | 15 |
| Smoked Beet Salad Burrata Cheese, Watermelon Radish, Pistachio, Lemon Curd | 16 |

FLATBREADS

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|--|----|
| Mozzarella Basil, Tomato | 17 |
| Roasted Artichoke Sun-dried Tomatoes, Feta, Cured Olives | 21 |
| Calabrese Mozzarella, Kale, Calabrian Chiles | 19 |

SHARED

| | |
|---|----|
| Charcuterie and Cheese Chef's Choice | 25 |
| Hummus Piquillo Peppers, Feta Cheese, Niçoise Olives, Grilled Pita Bread | 12 |
| Maryland Blue Crab Cake Country Remoulade, Arugula, Pickled Red Onion | 23 |
| Grilled Octopus Cannellini Beans, Braised Tomato, Preserved Lemon, Capers | 18 |
| Meatballs Calabrian Chiles, Braised Kale, Creamy Semolina | 17 |
| Buffalo Chicken Thigh Ranch Mash Potatoes, Cabbage Slaw | 15 |
| Coffee Rubbed Pork Belly Caramelized Soubise, Bing Cherry Mostarda, Mustard Greens | 18 |
| Roasted Bone Marrow Orange Segments, Caramelized Onion Jam, Brioche | 21 |

SIDES

| | |
|--|----|
| Mashed Potatoes Crème Fraîche, Garlic Confit | 10 |
| Truffle Fries | 12 |
| Grilled Asparagus & Pecorino | 13 |
| Farmers Market Vegetables | 12 |
| Heirloom Tomato Olive Oil, Maldon Salt | 10 |
| Roasted Wild Mushrooms Saba, Fresh Thyme | 12 |
| Pan Seared Baby Turnips Chimichurri, Sea Salt, Lemon | 10 |
| Roasted Cauliflower Bagna Càuda, Fennel, Chili Flake | 11 |
| Brussels Sprouts Saba, Ricotta Salata, Crispy Prosciutto | 13 |

DINNER MENU

FROM THE GRILL

Served with choice of Bordelaise, Béarnaise or Chimichurri

LAND

| | |
|---|-----|
| Mary's Organic Half-Baked Chicken | 32 |
| 8oz Flat Iron | 34 |
| 8oz Filet Mignon | 45 |
| 18oz Bone-in Rib Eye | 54 |
| 14oz Bone-in New York Strip | 49 |
| 36oz Tomahawk Rib Eye for Two Choice of Two Sides | 120 |

SEA

| | |
|---|----|
| Icelandic Una Salmon Eagles Fjord, North Atlantic | 36 |
| Local White Seabass Magdalena Bay, Baja California | 32 |
| Whole Grilled Branzino European Seabass, Northern Italy | 41 |
| Diver Scallops Wild Caught, U.S. | 36 |

PASTAS

| | |
|---|----|
| Orecchiette Fennel Sausage, Fennel, Ricotta Salata, Toasted Bread Crumbs | 26 |
| Wild Mushroom Risotto Foraged Mushrooms, Truffle Gouda, Micro Thyme | 27 |
| Lobster Mac & Cheese Maine Lobster, Cavatappi, Fontina | 28 |
| Spaghetti Pomodoro Whole Wheat Spaghetti, Heirloom Tomato, Basil | 23 |
| King Crab Fusilli, White Wine, Yuzu, Shallots | 31 |

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

ON SUNSET

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
Alkaline 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

Charcuterie and Cheese 25
Chef's Choice

Hummus 10
Piquillo Peppers, Feta Cheese, Nicoise Olives, Grilled Pita Bread

Albacore Crudo 16
Fresno Chili, Avocado Puree, Shiso, Orange Segments

Ahi Tartare 17
Sambal, Ginger, Pickled Carrots, Black Garlic, Taro

1/2 Dozen Oysters 21
Champagne Mignonette, Cocktail Sauce

Shrimp Cocktail 17
Lemon, Cocktail Sauce

King Crab Leg 18
Cocktail Sauce, Louie Sauce

Maryland Blue Crab Cake 18
Country Remoulade, Arugula, Pickled Red Onion

Grilled Octopus 16
Cannellini Beans, Braised Tomato, Preserved Lemon, Capers

Coffee Rubbed Pork Belly 17
Caramelized Onion Soubise, Bing Cherry Mostarda, Red Mustard Greens

Buffalo Chicken Thigh 12
Ranch Mash Potato, Cabbage Slaw

Roasted Bone Marrow 16
Orange Segments, Caramelized Onion Jam, Brioche

LUNCH MENU

GREENS

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

Farmer's Market Baby Greens 9
Blistered Cranberries, Apple Cider Vinaigrette, Shaved Pecorino, Local Fuji Apples

Grilled Little Gem 12
Parmesan-Garlic Crouton, White Anchovies, Peppadew Peppers, Caesar Dressing

Kale Salad 13
Quinoa, Goat Cheese, Tomato, Pine Nuts, Onion, Balsamic Vinaigrette

Smoked Beet Salad 14
Burrata Cheese, Watermelon Radish, Pistachio, Lemon Curd

SANDWICHES

WITH YOUR CHOICE OF MIXED GREENS, FRIES OR FRUIT

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

Maryland Blue Crab 16
Fried Green Tomato, Heirloom Tomato, Bacon, Spicy Remoulade, Sourdough

Ivory Burger 16
1000 Island, Ice Burg Lettuce, Beef Steak Tomato, Aged Cheddar, Fried Onion, Brioche Bun

Smoked Salmon 16
Burrata, Green Goddess, Cucumber, Fennel, Arugula, Rye Bread

Chicken 15
Bacon, Avocado, Swiss Cheese, Tomato, Dijonnaise, Sourdough

FLATBREADS

Mozzarella Basil, Tomato 17

Roasted Artichoke Sun-dried Tomatoes, Feta, Cured Olives 17

Calabrese Mozzarella, Kale, Calabrian Chilies 18

IVORY

ON SUNSET

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 & 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

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

IVORY

ON SUNSET

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
Alkaline 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