

# IVORY

ON SUNSET

## RAW & CHILLED

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

## GREENS

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

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

## FLATBREADS

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

## SHARED

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

## SIDES

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

## DINNER MENU

## FROM THE GRILL

*Served with choice of Bordelaise, Béarnaise or Chimichurri*

### LAND

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

### SEA

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

## ENTRÉES

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

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

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## DAYTIME DRINKS

### COLD PRESSED JUICE SERVED HERE

Sweet Greens	15
<i>Cucumber, Apple, Romaine, Spinach, Cilantro, Mint, Lime</i>	
Block Rockin Beets	15
<i>Beet, Carrot, Tomato, Lemon, Cilantro, Jalapeno</i>	
The Roots	15
<i>Carrot, Orange, Ginger, Maca</i>	
Charcoal Lemonade	15
<i>Akaline Water, Sugar Cane Juice, Lemon, Montmorillonite Clay, Activated Charcoal</i>	

### SMOOTHIES

Strawberry & Banana	12
Berry Mix	12
Pineapple & Mango	12

### LAMILL ORGANIC COFFEE & TEA SACHETS

Fresh Brewed <i>Regular or Decaf</i>	5
Cappuccino, Espresso, Latte	6
Citrus Chamomile <i>Herbal</i>	6
Jasmine Pearls <i>Green</i>	6
English Breakfast <i>Black</i>	6
No Snacking! <i>Decaf Black</i>	6

## SHARED

Oysters	4/each
Charcuterie and Cheese	25
<i>Chef's Choice</i>	
Hummus	10
<i>Piquillo Peppers, Feta Cheese, Nicoise Olives, Grilled Pita Bread</i>	
Ahi Tartare	17
<i>Sambal, Ginger, Pickled Carrots, Black Garlic, Taro</i>	
Shrimp Cocktail	17
<i>Lemon, Cocktail Sauce</i>	
Maryland Blue Crab Cake	18
<i>Country Remoulade, Arugula, Pickled Red Onion</i>	
Grilled Octopus	16
<i>Blistered Shishito, Pickle Honshimeji, Radish, Meyer Lemon Gel</i>	
Roasted Bone Marrow	16
<i>Orange Segments, Caramelized Onion Jam, Brioche</i>	
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

## LUNCH MENU

## GREENS

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

Farmer's Market Baby Greens	12
<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>	
Tuna Nicoise Salad	26
<i>Seared Tuna, Green Beans, Peanut Potatoes, Tomatoes, Egg, Nicoise Vinaigrette</i>	

## 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, Dijonnaise, Sourdough</i>	

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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