

# IVORY

ON SUNSET

## RAW & CHILLED

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

Oysters 4/each  
*Champagne Mignonette, Cocktail Sauce*

Shrimp Cocktail 18  
*Tiger Shrimp, Meyer Lemon, Hearts of Palm, Heirloom Tomatoes*

## GREENS

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

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

Grilled Little Gem 14  
*Spiced Yogurt, Marinated Cucumbers, Pickled Red Onion, Dill*

Kale Salad 15  
*Hummus Vinaigrette, Pomegranate, Feta, Pepperoncini, Hazelnuts*

## FLATBREADS

Mozzarella 17  
*Basil, Tomato*

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

Calabrese 19  
*Mozzarella, Kale, Calabrian Chiles*

## SHARED

Charcuterie and Cheese 25  
*Chef's Choice*

Roasted Beet 16  
*Burrata Cheese, Watermelon Radish, Pistachio*

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

Pork Belly 18  
*Caramelized Black Mission Figs, Herbs, Saba*

Orecchiette 26  
*Fennel Sausage, Fennel, Ricotta Salata, Toasted Bread Crumbs*

Wild Mushroom Risotto 27  
*Foraged Mushrooms, Truffle Gouda, Micro Thyme*

Spaghetti Pomodoro 21  
*House Made Pasta, Stewed Tomatoes, Arugula, Grana Padano*

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

## SIDES

Mashed Potatoes *Crème Fraîche, Garlic Confit* 10

Grilled Asparagus & Pecorino 13

Farmers Market Vegetables 12

Roasted Wild Mushrooms *Saba, Fresh Thyme* 12

Roasted Cauliflower *Bagna Càuda, Fennel, Chili Flake* 11

Brussels Sprouts *Saba, Ricotta Salata, Crispy Prosciutto* 13

Lobster Mac & Cheese *Maine Lobster, Cavatappi, Fontina* 21

## DINNER MENU

## FROM THE GRILL

*Served with choice of Bordelaise, Béarnaise or Chimichurri*

### LAND

8oz Filet Mignon 45

18oz Chile Marinated Pork Porterhouse 36

18oz Bone-in Rib Eye 28 Day Dry Aged 54

18oz Bone-in New York Strip 28 Day Dry Aged 49

38oz Cote de Boeuf Dry Aged 110

### SEA

Whole Grilled Branzino *European Seabass, Northern Italy* 41

Diver Scallops *Wild Caught, U.S.* 36

Market Fish MP

## ENTRÉES

Duck 3x 38  
*Roasted Duck Breast, Blueberry Black Rice, Duck Confit, Foie Gras*

Australian Lamb 41  
*Vadouvan, Root Vegetables, Tzatziki, Mint Puree*

Mary's Organic Pastrami Brined Half Chicken 28  
*Spiced Cabbage Slaw*

Scottish Salmon (Sustainably Farmed) 28  
*Panzanella Salad, Heirloom Teardrop Tomatoes, Torn Croutons, Herbs*

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  
*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

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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