

IVORY

ON SUNSET

MORNING DRINKS

SMOOTHIES

Strawberry & Banana	12
Berry Mix	12
Pineapple & Mango	12

GROUNDWORK COFFEE & TEA SACHETS

Fresh Brewed <i>Regular or Decaf</i>	5
Cappuccino, Espresso, Latte	6
Chamomile <i>Herbal</i>	6
Jasmine Pearls <i>Green</i>	6
English Breakfast <i>Assam Black</i>	6
Peppermint	6

PASTRIES

Classic Butter Croissant	7
Mocha Croissant	7
Blueberry Muffin	5
Banana Muffin	5
Bagel <i>Plain, Blueberry, Onion, Mixed Seed</i>	6
Toast <i>White, Wheat, Sourdough, Rye, English Muffin</i>	3
Seasonal Danish	6
Continental Basket <i>Assortment of Artisan Pastries</i>	18

BREAKFAST PLATES

Brioche French Toast <i>Strawberries, Maple Syrup</i>	16
Buttermilk Pancakes <i>Seasonal Jam, Maple Syrup</i>	16
Lobster Scramble <i>Soft Scrambled Egg, Red Onion, Boursin Cheese</i>	24
Spinach Scramble <i>Red Onion, Fennel, Goat Cheese, Espelette</i>	17
Chilaquiles And Eggs <i>House Made Salsa Raja, Cotija, Pico De Gallo, Avocado, Mexican Crema</i>	16
Breakfast Burrito <i>Eggs, Choice of Bacon or Sausage, Crispy Potatoes, Cotija & Jack Cheese, Pico de Gallo, Guacamole, Salsa Raja</i>	16
Two Eggs Any Style <i>Breakfast Potatoes and Bacon or Sausage (Pork or Turkey), Choice of Toast</i>	18
Three Egg Omelette <i>Made to Order, Choice of Bacon, Ham, Grilled Chicken, Spinach, Mushrooms, Scallions, Peppers, Tomatoes, White Cheddar, Boursin or Cotija Cheese, Choice of Toast</i>	22
All American <i>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</i>	29

BREAKFAST MENU

BENEDICTS

Traditional Benedict <i>Ham, Poached Eggs, Hollandaise, English Muffin</i>	19
Veggie Benedict <i>Roasted Tomato, Spinach, Avocado, Poached Eggs, English Muffin</i>	17
Crab Cake Benedict <i>Avocado, Lemon, Tarragon, Hollandaise</i>	23

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	9
Cereal	7

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SHARED

Oysters Champagne Mignonette, Cocktail Sauce	half dozen 24 / dozen 48
Charcuterie and Cheese Chef's Choice	25
Crab Cake Country Remoulade, Pickled Red Onion, Arugula	21
Ahi Tartare Sambal, Ginger, Pickled Carrots, Black Garlic, Taro	18
Grilled Octopus Blistered Shishito, Pickle Honshimeji, Radish, Meyer Lemon Gel	18

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	
Kale Salad	15
Radichio, Romaine, parmesan, tomatoes, Lemon Vinaigrette	
Beet Salad	16
Burrata Cheese, Watermelon Radish, Pistachio, Lemon Curd	
Little Gem Caesar Salad	14
Brioche Croutons, Parmesan Cheese, Soft Egg, Cherry Tomatoes	

FLATBREADS

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

BRUNCH PLATES

Two Eggs Any Style	18
Breakfast Potatoes and Bacon or Sausage (Pork or Turkey), Choice of Toast	
Classic Benedict	19
Ham, Hollandaise	
Veggie Benedict	17
Roasted Tomato, Spinach, Avocado, Hollandaise	
Crab Cake Benedict	23
Avocado, Lemon, Tarragon, Hollandaise	
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	
Three Egg Omelet	22
Made to Order with Choice of Bacon, Ham, Grilled Chicken, Spinach, Mushrooms, Scallions, Peppers, Tomatoes, White Cheddar, Boursin or Cotija Cheese, Choice of Toast	
French Toast	16
Strawberries, Maple Syrup	
Buttermilk Pancakes	16
Seasonal Jam, Maple Syrup	
Lobster Scramble	24
Soft Scrambled Egg, Red Onion, Boursin Cheese	

BRUNCH MENU

SANDWICHES

WITH YOUR CHOICE OF MIXED GREENS, FRIES OR FRUIT

Veggie Wrap	14
Kale, Ranch, Radish, Heirloom Tomato, Piquillo Peppers	
Crab Cake	21
Shaved Vegetable Slaw, Tarragon Aioli, Tomato, Ciabatta	
Ivory Burger	18
1000 Island, Ice Burg Lettuce, Beef Steak Tomato, Aged Cheddar, Fried Onion, Brioche Bun	
House Smoked Salmon	21
Sauce Grabiche, Arugula, Tomato, Red Onion, Cucumber, Ciabatta	
Chicken	17
Bacon, Avocado, Swiss Cheese, Tomato, Dijonaise, Sourdough	

ON THE SIDE

Artisanal Smoked Bacon	6
Pork or Turkey Sausage	6
Sliced Avocado	6
House Made Granola Greek Yogurt or Milk	10
Bagel Plain, Onion, Mixed Seed, Blueberry	6
Fresh Fruit	12
House Baked Muffin Blueberry or Banana	5
Oatmeal	9
Croissant Butter or Mocha	7

SWEETS

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

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ON SUNSET

DAYTIME DRINKS

SMOOTHIES

Strawberry & Banana	12
Berry Mix	12
Pineapple & Mango	12

GROUNDWORK COFFEE & TEA SACHETS

Fresh Brewed Regular or Decaf	5
Cappuccino, Espresso, Latte	6
Chamomile Herbal	6
Jasmine Pearls Green	6
English Breakfast Assam Black	6
Peppermint	6

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>	
Little Gem Caesar Salad	14
<i>Brioche Croutons, Parmesan Cheese, Soft Egg, Cherry Tomatoes</i>	
Kale Salad	15
<i>Radicchio, Parmesan Cheese, Cherry Tomatoes, Citrus Vinaigrette</i>	
Tuna Nicoise Salad	26
<i>Seared Tuna, Green Beans, Peanut Potatoes, Tomatoes, Egg, Nicoise Vinaigrette</i>	

SHARED

Oysters	half dozen 24 / dozen 48
Charcuterie and Cheese	25
<i>Chef's Choice</i>	
Hummus	12
<i>Piquillo Peppers, Feta Cheese, Nicoise Olives, Grilled Pita Bread</i>	
Ahi Tartare	18
<i>Sambal, Ginger, Pickled Carrots, Black Garlic, Taro</i>	
Shrimp Cocktail	18
<i>Lemon, Cocktail Sauce</i>	
Crab Cake	21
<i>Country Remoulade, Arugula, Pickled Red Onion</i>	
Grilled Octopus	18
<i>Blistered Shishito, Pickle Honshimeji, Radish, Meyer Lemon Gel</i>	
Roasted Bone Marrow	21
<i>Orange Segments, Caramelized Onion Jam, Brioche</i>	
Beet Salad	16
<i>Burrata Cheese, Watermelon Radish, Pistachio, Lemon Curd</i>	

LUNCH MENU

SANDWICHES

WITH YOUR CHOICE OF MIXED GREENS, FRIES OR FRUIT

Veggie Wrap	14
<i>Kale, Ranch, Radish, Heirloom Tomato, Piquillo Peppers</i>	
Crab Cake	21
<i>Shaved Vegetable Slaw, Tarragon Aioli, Tomato, Ciabatta</i>	
Ivory Burger	18
<i>1000 Island, Iceberg Lettuce, Beef Steak Tomato, Aged Cheddar, Fried Onion, Brioche Bun</i>	
House Smoked Salmon	21
<i>Sauce Grabiche, Arugula, Tomato, Red Onion, Cucumber, Ciabatta</i>	
Chicken	17
<i>Bacon, Avocado, Swiss Cheese, Tomato, Dijonnaise, Sourdough</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 Chilies</i>	

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Hummus 12

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

Fries/Truffle Fries 7/14

Parmesan Cheese

Crab Cake 21

Country Remoulade, Arugula, Pickled Peppers

Little Gem Caesar 14

Cherry Tomatoes, Parmesan Cheese, Brioche Crouton

Farmer's Market Baby Greens 12

*Cherry Tomatoes, Parmesan Cheese,
Smoked Almonds, House Dressing*

Ivory Burger 18

*1000 Island, Iceberg Lettuce,
Beef Steak Tomato, Aged Cheddar, Fried Onion*

Chicken Sandwich 17

*Bacon, Avocado, Swiss Cheese, Tomato,
Mayonnaise, Sourdough*

Veggie Wrap 14

*Kale, Heirloom Tomatoes, Radish,
Piquillo Peppers, Ranch Dressing*

Mozzarella Flatbread 17

Basil, Tomato

Calabrese Flatbread 19

Calabrese Salami, Mozzarella, Kale, Calabrian Chili

SIGNATURE COCKTAILS

Mezcal Mule	13–
<i>“Draft” El Silencio Mezcal, Taylor Ruby Port, Lime, Agave, Ginger Beer, Bitters</i>	
Sunset Mai Tai	14–
<i>Zaya Rum, Campari, Giffard Creme de Banane, Lime, Liquid Alchemist Orgeat</i>	
Hemingway Daiquiri	14–
<i>Bacardi, Maraschino Liquor, Grapefruit Juice, Lime, Simpe Syrup</i>	
Dark Horse	14–
<i>Virginia Black Whiskey, Meletti Amaro, Muddled Apricot, Honey, Lemon Juice</i>	
1930’s Cosmo	14–
<i>Bombay Gin, Cointreau, Raspberry Syrup, Lemon Juice</i>	
Dueling Pistolas	14–
<i>Avion Silver Tequila, Mezcal, House Made Black Mission Fig Jam, Clove Agave, Lime Juice, Bitters</i>	
Tropical Rush	14–
<i>Maison Rouge cognac, Green Chartreuse, Lemon Juice, Red Bull Tropical</i>	
Grand Ole Opry	15–
<i>Belvedere Lemon Tea, Velvet Falernum, Peach Nectar, Rekorderling Passionfruit Cider</i>	
Pacific Cowboy	15–
<i>Bulleit Rye Whiskey, Agave Nectar, Lemon Bitters, Coconut Sphere</i>	
Ancient Mariner	16–
<i>VS Cognac, Grand Marnier, Ginger(Syrup), Domaine Chandon, Muddled</i>	
Old Frenchman	16–
<i>Grey Goose, Mint, Domaine Chandon, Orgeat, Lime Juice</i>	

IVORY

ON SUNSET

RAW & CHILLED

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

Oysters half dozen 24 / dozen 48
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

Little Gem Caesar 14
Gem Lettuce, Brioche Crouton, Cherry Tomato, Soft Egg

Farmers Market baby Greens 12
Cranberries, Fuji Apples, Pecorino Cheese, Cider Vinaigrette

Kale Salad 15
Radicchio, Parmesan Cheese, Cherry Tomato, Lemon Vinaigrette

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

Garganelli 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 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

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

Australian Lamb Rack 38
Vodouvan, Market Vegetables, Tzatziki, Bordelaise

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

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