

shay&ivy

Dinner

RAW BAR

East and West Coast Oysters 15

½ Dozen, Selection Varies, Champagne Mignonette

Citrus Poached Chilled Shrimp 15

Serrano Chile Cocktail, Charred Lemon

Chili Salmon Crudo 14

Tahini Lime Emulsion, Black Garlic Puree,
Micro Cilantro

ASK YOUR SERVER ABOUT SEASONAL RAW BAR ITEMS

PERSONAL

Smashed Avocado Toast 9

Cocoa Nibs, Pomegranate Seeds,
Crushed Pistachio

Black Kale Salad 10

Goat Cheese, Roasted Fennel, Cured Ham,
Gala Apples, Cranberry Jalapeño Vinaigrette

Charred Tomato Bisque 8

Basil Puree, Cracker Crumbs

Roasted Pumpkin Toast 12

Chipotle Honey, Goat Cheese, Pepitas,
Crispy Shallot

Yellowfin Tuna Tartare 14

Avocado Mousse, Jicama,
Furikake Potato Crisps

Confit Duck Spring Roll 13

Pickled Mango, Red Cabbage, Ginger Ponzu

Burrata & Buttercup Squash 11

Baby Arugula, Maple Cider Reduction,
Candied Pecans

COMMUNITY

Whipped Ricotta with Lemon Zest 15

Roasted Beets, Apricot Honey, Rosemary Focaccia

Hummus & Crudité 12

Crispy Chickpeas, Extra Virgin Olive Oil,
Market Vegetables

Wild Mushroom Walnut Pâté 14

Warm Baguette, Cornichon, House Pickled Mustard

SIGNATURES

Fire Roasted Vegetable Bowl 25

Seasonal Market Vegetables, Red and Gold Quinoa,
Grapefruit Pistachio Gremolata

Hand-Cut Paparadelle 22

Hen of the Woods, Peccorino Romano,
Poached Egg, Baby Basil

Chopped Salad with Grilled Chicken Breast 19

Baby Romaine, Heirloom Tomato,
Cucumbers, Peppers, Chickpeas, Jicama,
Cotija, Agave Dijon Dressing

Amish Free Range Roast Chicken 27

Garlic Jus, Smashed Crispy Potatoes, Walnut Pesto

Shay&Ivy Burger 20 (Add Bacon 1.5)

Grass-Fed Beef, Aged White Cheddar,
House Made Pickles, Garlic Aioli,
Sesame Brioche Bun, Thrice-Cooked Fries

Hand-Packed Vegetable Burger 19

Quinoa, Black Bean, Fontina, House Ketchup,
Crispy Onions, Potato Onion Bun, House Salad

FALL SPECIALTIES

Ginger Skirt Steak Salad 24

Baby Arugula, Hearts of Palm, Black Radish,
Clementines, Enoki Mushroom, Roasted Beets,
Ginger Miso Vinaigrette

Spice Rubbed Yellowfin Tuna 31

Uni Rice Wine Vinaigrette,
Sea Bean Edamame Puree,
Japanese Eggplant, Snap Beans

Fresh Cavatelli with Roasted Tomato Sugo 26

Braised Short Rib, Artichoke Hearts,
Farmer's Cheese

Grilled Berkshire Pork Chop 48 (for two)

Whipped Butternut Squash,
Braised Rainbow Chard, Mulled Cider Reduction,
Apple Blossom

Seared Hudson Valley Duck Breast 32

Parsnip Puree, Plum Sage Chutney

Chile Lacquered Halibut 34

Baby Bok Choy, Brown Beech Mushrooms,
Kaffir Lime Coconut Broth

Flat Iron Skillet Steak 35

Oakwood Mushroom, Anaheim Chile,
Baked Sweet Potato

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ACCOMPANIMENTS

Pumpkin & Farro Pilaf 9

Shiitake Mushrooms, Tequila Soaked Cranberries

Whole Roasted Cauliflower 13

Crushed Chile Flakes, Garlic, Olive Oil

Macaroni & Cheese 12

Sweet Potato, Aged White Cheddar,
Applewood Bacon, Mushrooms

Sautéed Baby Spinach 10

Lemon Zest, White Wine, Shallots

Charred Brussels Sprouts 12

Miso Lime Glaze, Sesame Seeds

Thrice-Cooked Fries 8

Garlic Aioli, House Ketchup

SIMPLY GRILLED

Herb Rubbed Scottish Salmon 24

Jumbo Shrimp 26

Free Range Chicken Breast 18

Ginger Miso Marinated Skirt Steak 24

Above Served With : Pumpkin & Farro Pilaf or Sautéed Baby Spinach

SWEET

PSL Panna Cotta 9

Pumpkin, Espresso, Spiced Whipped Cream, Praline Crumble

6 Layer Chocolate Cake 12

Milk Chocolate Ganache, Vanilla Ice Cream

Meyer Lemon Cheesecake 11

Almond Biscotti Crust, Preserved Blackberries

Apple Crisp 12

Toasted Oatmeal Struesel, Crema Canela

The Big Sundae 14 (for two)

Assorted Ice Cream, Brownie Crumbles, White Chocolate
Banana Caramel, Hot Fudge

Ice Cream or Sorbet 6

Two Scoops, Selection Varies.