

shay&ivy

Lunch

PERSONAL

Smashed Avocado Toast 9

Cocoa Nibs, Pomegranate Seeds,
Crushed Pistachio

Ahi Tuna Tartare 14

Avocado Mousse, Jicama,
Furikake Potato Crisps

Confit Duck Spring Roll 13

Pickled Mango, Red Cabbage, Ginger Ponzu

Charred Tomato Bisque 8

Basil Puree, Cracker Crumbs

Roasted Pumpkin Toast 12

Chipotle Honey, Goat Cheese, Pepitas,
Crispy Shallot

Burrata & Buttercup Squash 11

Baby Arugula, Maple Cider Reduction,
Candied Pecans

SANDWICHES

Grilled Cheese 16

Fontina Fontal, Sage, Charred Tomato Bisque

Crispy Chicken 15

Miso Mayo, Grilled Broccoli, Shiitake,
Sriracha, Potato Onion Bun,
Thrice-Cooked Fries

Hand-Packed Vegetable Burger 19

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

Grilled Chicken on Olive Focaccia 16

Creamy Goat Cheese, Heirloom Tomato,
Arugula, Artichoke Hearts, House Salad

Shay&Ivy Burger 19 (Add Bacon 1.5)

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

GREENS

Black Kale Salad 13

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

Shay&Ivy Cobb 13

Mixed Greens, Eggs, Applewood Bacon,
Baby Tomatoes, Quinoa, Maytag Blue Cheese,
Avocado, Lemon Thyme Vinaigrette

Chopped Salad 13

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

WITH ANY SALAD ABOVE: ADD CHICKEN \$6, ADD SHRIMP, OR SALMON \$8

Ginger Skirt Steak Salad 22

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

AFTERNOON ENTRÉES

Free Range Amish Roast Chicken 27

Garlic Jus, Smashed Crispy Potatoes,
Walnut Pesto

Hand-Cut Paparadelle 22

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

Togarashi 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

Farmer's Market Vegetable Plate

(Choose 3 \$15 or 4 \$19)

Honey Miso Brussels Sprouts, Charred Broccoli,
Lemon Thyme Quinoa, Parslied Baby Carrots,
Today's Market Pick, Toasted Farro Pilaf

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RAW BAR

East and West Coast Oysters 15
½ Dozen, Selection Varies, Champagne Mignonette

Citrus Poached Chilled Shrimp 15
Serrano Chile Cocktail, Charred Lemon

Spice Rubbed Salmon Crudo 14
Tahini Lime Emulsion, Black Garlic Puree,
Micro Cilantro

ASK YOUR SERVER ABOUT SEASONAL RAW BAR ITEMS

SIMPLY GRILLED

Herb Rubbed Scottish Salmon 24

Jumbo Shrimp 26

Brined Free Range Chicken Breast 18

Ginger Miso Marinated Skirt Steak 24

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

SIDES TO SHARE

Pumpkin & Farro Pilaf 9
Shiitake Mushrooms,
Tequila Soaked Cranberries

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

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