

# IVORY

ON SUNSET

## MID-DAY BITES

3-5pm daily

### SMALL BITES

<b>House Bread</b> <i>focaccia, ciabatta, parmesan grissini</i>	10-
<b>Warm Olives</b> <i>citrus oil</i>	8-
<b>Braised Meatballs</b> <i>goat cheese, toasted ciabatta</i>	14-
<b>Crispy Calamari</b> <i>calabrian chili aioli</i>	18-
<b>Stracciatella Crostini</b> <i>sun blushed tomatoes, pine nuts, mint</i>	10-
<b>Crispy Potatoes</b> <i>black garlic, chives, creme fraiche</i>	10-
<b>Brussel Sprouts</b> <i>crispy pancetta, honey mustard dressing</i>	10-

### RAW BAR

<b>Oysters</b>	25-/50-
<i>east coast &amp; west coast</i>	
<b>Shrimp Cocktail</b>	20-
<i>cocktail dressing, lemon</i>	

### BIGGER BITES

<b>Classic Caesar Salad</b> <i>anchovy dressing, ciabatta croutons</i>	14-
<b>Heirloom Tomatoes &amp; Mozzarella Salad</b> <i>torn basil</i>	16-
<b>Arugula Salad</b>	15-
<i>balsamic dressing, roasted pine nuts, shaved pecorino</i>	
<b>Ancient Grains &amp; Local Vegetables</b> <i>green goddess</i>	15-
<b>Sam's Burger</b>	20-
<i>bibb lettuce, tomato, red onion, pickle, cheddar cheese, secret sauce</i>	

Executive Chef: Neil O'Connell  
Chef de Cuisine: Jan Claudio

20% gratuity will be automatically charged on parties of 6 or more