



# LUNCH MENU

Our intention for lunch is to make it fast, fantastic, and a great value. All items are made to be served quickly to get you back to your day.

## Salads

- Ivy House Salad 6  
*Field greens with cherry tomatoes, Parmigiano-Reggiano cheese, Ivy house dressing, and a goat cheese crostini*
- Caesar Salad 8  
*Romaine hearts tossed in Ivy Caesar dressing with rustic croutons and shaved Parmigiano-Reggiano*
- Spicy Tuna Salad\* 11  
*Cucumber, avocado, Savoy cabbage, mixed greens, creamy soy-balsamic vinaigrette*
- Black & Blue Steak Salad 12  
*Mixed field greens, Great Hill blue cheese, pickled red onion, radishes, olive oil poached tomatoes, rustic croutons, Gorgonzola vinaigrette*
- Grilled Chicken Salad 10  
*Mesclun greens, dates, pear, candied almonds, and a date vinaigrette*
- Italian Butcher Block of meats and cheeses 16  
*With a fig & cherry balsamic compote, assorted fruits and nuts, grilled bread, and a warm goat cheese crouton*
- Add grilled chicken breast, \*shrimp, or \*NY strip 5, 6, 6

## Signatures

- Shrimp linguine *artichokes, poached tomatoes, basil, and garlic* 12
- Chicken parmigiano *over linguine* 9
- Four Cheese "Macaroni" and cheese 9  
*Fusilli mixed with Gruyère, Swiss, and cheddar, with a baked Parmigiano-Reggiano crust*
- Lobster "Mac" and cheese *Our signature "Mac" mixed with slow-poached local lobster* 15
- Crab cake *Classic style served with red pepper aioli and greens* 13

A gratuity of 18% will be added to parties of 6 or more.

## Sandwiches ~ served with fries or greens, pickle

- Cheese Burger\* *melted mozzarella, roasted mushroom ragù* 9
- Ivy Bacon Cheese Burger\* *crispy pancetta, cheddar, caramelized onions* 9
- Ivy Burger\* - *Great Hill blue cheese, caramelized onions, pancetta, black pepper aioli* 10
- Cheesesteak - *sliced NY strip, caramelized onions, crimini, fresh Mozz, shredded Romaine* 10
- Chicken panini *marinated artichoke, piave cheese, red pepper mayo* 9
- P. L. T. *pancetta, mesclun greens, Roma tomatoes, aioli, toasted brioche* 10
- Caprese panini *fresh mozzarella, Roma tomatoes, herbed pesto* 10
- House made meatball sub *with grated parm and provolone on ciabatta* 10
- Roasted veggie panini *with fresh Portobello mushrooms, red bell peppers, zucchini, summer squash, goat cheese, herb pesto* 10
- Tuna melt *lemon, red onion, EVOO, and cheddar on brioche* 10

## Sides

- Creamy tomato soup / Sherried lobster bisque / Soup of the day 5
- Herb fries
- Arancini stuffed with prosciutto and fontina
- Arancini stuffed with fontina and forest blend mushrooms
- Grilled Tuscan bread 2

\*Consuming seafood or meat that is under cooked or raw may increase the risk of food borne illness.