

# 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>Impossible Meatballs</b> <i>goat cheese, toasted ciabatta</i>	14-
<b>Crispy Calamari</b> <i>calabrian chili aioli</i>	18-
<b>Stracciatella Crostini</b> <i>creamy mozzarella, sundried tomatoes, basil</i>	10-
<b>Crispy Potatoes</b> <i>black garlic, chives, creme fraiche</i>	11-
<b>Brussel Sprouts</b> <i>crispy pancetta, honey mustard dressing</i>	11-

## RAW BAR

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

## BIGGER BITES

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

## ARTISAN PIZZA

<b>Margherita</b> <i>buffalo mozzarella, basil, olive oil</i>	16-
<b>Daivalo</b> <i>calabrese salami, kalamata olives, roasted red peppers</i>	18-

Executive Chef: Neil O'Connell  
Chef de Cuisine: Adam Merlin

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