

# August 20, 2018

## First

### **Chilled Tomato Soup 6.**

Pickled Corn, Feta, Dill

### **She Crab Soup 7.**

Jumbo Lump Crabmeat, Cream, Tomato, Sherry, Chives

### **Shrimp 'n Grits 12.**

Creamy "Woodson's Mill" Grits, Country Ham Butter Sauce, Crispy Onion Rings

### **Double H Farm Crispy Pork Belly 10.**

Creamy Grits, Sunny Side Up Quail Egg\*, Hot Sauce

### **Crispy Pork Empanadas 9.**

Chipotle Salsa, Avocado Salad, Lime Crema

### **Smoked "Rag Mountain" Trout 9.**

Fingerling Potatoes, Horseradish, Dill, Lemon

### **Warm Medley of amFog Wild Mushrooms 9.**

Walnut-Crusted Chevre, Smoked Bacon, Micro Greens, Aged Balsamic Vinegar

### **Grilled Vegetable Antipasti 9.**

Eggplant, Squash, Peppers, Charred Halloumi Toast, Extra Virgin Olive Oil

### **Pork Charcuterie Tasting 9.**

Terrine, Paté, "Tete Pressé", Housemade Pickles, Mustard, Toast Points

### **Heirloom Tomato Pie 10.**

Caramelized Onions, Cheddar Cheese Royale, Buttermilk Crust

### **Selection of Local & Artisanal American Cheeses 16.**

Dried Fruit, House-made Preserves, Spiced Walnuts

## Salad

### **The Ivy Mixed Greens 6.**

Creamy Basil Vinaigrette, Beets, Radishes, Cucumbers, Sonoma Jack Cheese

### **Bibb & Stuffed Dates 12.**

CaroMont Chevre, Pistachios, Celery, Red Onion, White Balsamic Vinaigrette

### **Baby Arugula & Watermelon 12.**

Barrel Aged Greek Feta, Olive Oil Croutons, Pickled Onions, Red Wine Vinaigrette

## Pasta

### **"Twenty Paces" Ricotta Gnocchi "Bolognese" 11./20.**

Ragu of Pork, Beef & Lamb, Tomato, Garlic, Pecorino

### **Country Ham Carbonara 10./18.**

Fettuccine Noodles, Farm Egg, Caramelized Onions, Parmigiano

### **Four Cheese Ravioli 9./17.**

Pink Lady Sauce, Parmigiano Reggiano

## Dinner

### **Duet of Lamb 34.**

Mustard Crusted Rack of Lamb, Olive Oil Mashed Potatoes, "Gyro Sandwich", Feta, Tzatziki

### **Grilled Certified Angus Beef Tenderloin 32.**

Horseradish Scallop Potato, Caramelized Onions, Wild Mushrooms, Cabernet Sauce

### **New Frontier Bison New York Steak (\*served rare-medium rare) 32.**

Roasted Garlic Fingerling Potatoes, Grilled Broccolini, Sauce Chasseur

### **Trio of Autumn Olive Farms Berkshire Pork 28.**

Ribeye, Chicharrones, Smoked Loin, Pickled Peaches, Bacon Wrapped Scalloped Potato, Maker's Mark Jus

### **Honey Chipotle Grilled Quail (\*served medium rare) 28.**

Cornbread Pudding, Succotash, Bacon-Tomato Jus

### **Pan Roasted Polyface Farm Chicken Breast 25.**

Roesti Potato, Andouille Sausage, Green Beans, Corn

### **Maryland Style Jumbo Lump Crabcake 28.**

Old Fashioned Tartar Sauce, Yellow Pepper Coulis, Summer Vegetable Succotash

### **Pan Seared Sautéed Wild Atlantic Halibut Fillet 30.**

Southern-Style Panzanella Salad, Biscuit Croutons, Roast Corn, Creamy Herb Dressing, Tomato Vinaigrette

### **Grilled Rag Mountain Trout 26.**

Carolina Rice, Lima Beans, Stewed Tomatoes, Corn, Smoked Bacon Butter Sauce

## Sides

**#CvilleHamBiscuit** (four, great for sharing) Homemade Country Ham, Peach Mustard **5.**

**Creamy Mac 'n Three Cheese** Cheddar, Gouda, Parmigiano **7.**

**Grilled Broccolini** Chervil Gremolata **7.**

**"Quick Pickle"** Marinated Local Cukes, Pickled Peppers, Shallot, Garlic, Cider Vinegar **6.**

Parties of five or more, twenty percent House Gratuity will be included in your final bill.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness\*

2244 Old Ivy Road, Charlottesville, Virginia 22903 (434) 977-1222 [www.ivyinnrestaurant.com](http://www.ivyinnrestaurant.com) [ivyinn@ivyinnrestaurant.com](mailto:ivyinn@ivyinnrestaurant.com) The Ivy Inn Restaurant is a

Vangelopoulos family-owned and operated business since 1995. Our extended family includes Sous Chefs: Penn Webster & Ian Judd,

Pastry Chef: Kristyne Bouley. We are proud members of the Southern Foodways Alliance and Slow Food USA. Promoting, supporting, and sharing food cultures of the south and the world. To find out more visit [southernfoodways.org](http://southernfoodways.org) and [slowfoodusa.org](http://slowfoodusa.org)