

# Monday March 19, 2018

## 🌿🌿First🌿🌿

### **Southwest Black Bean Soup 6.**

Arroz Verde, Pico de Gallo, Lime Crema

### **New England Style Seafood Chowder 7.**

Clams, Mussels, Shrimp, Rockfish, Bacon, Peppers, Potatoes, Cream

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

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

### **Smoked Salmon with Potato Blini 10.**

Cucumber-Pickled Onion Salad, Horseradish Cream

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

Creamy Grits, Sunny Side Up Farm Egg, Hot Sauce

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

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

### **Paté de Chevreuil 8.**

Country Style Terrine of Venison, Mustard, House-made Pickles, Toast Points

### **Selection of American Cheeses 14.**

## 🌿🌿Salad🌿🌿

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

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

### **Bibb and Maytag Blue Cheese 10.**

Pears, Candied Pecans, Celery, Red Onion, White Balsamic Vinaigrette

### **Baby Arugula 10.**

Quinoa, Dried Cherries, Feta, Almonds, Balsamic, Sherry Vinaigrette

## 🌿🌿Pasta🌿🌿

### **Ricotta Gnocchi "Bolognese" 10./18.**

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

### **Polyface Chicken Carbonara 10./18.**

Fettuccine Noodles, Local Farm Eggs, Caramelized Onions, Parmigiano Reggiano

### **Spinach & Ricotta Ravioli 9./17.**

Mushroom Bolognese, Pink Lady Sauce, Frico

## 🌿🌿Dinner🌿🌿

### **Duet of Lamb 32.**

Mustard Crusted Rack, Red Wine Braised Shoulder, Mashed Potatoes, Greek Yogurt

### **Grilled Certified Angus Beef Tenderloin 30.**

Crispy "Tater Tot", Melted Leeks, Bacon, Wild Mushrooms, Cabernet Sauce

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

Roasted Garlic Fingerling Potatoes, Roasted Brassicas, Sauce Chasseur

### **Slow Cooked Veal Shank Osso Buco 28.**

Creamy Polenta, Grilled Broccolini, Pine Nut Gremolata

### **Autumn Olive Farms Berkshire Pork Schnitzel 29.**

Bacon Wrapped Scalloped Potatoes, Braised Collards, Creamy Mustard Jus

### **Crispy Duck Leg Confit 25.**

Pork Belly "Hash", Butternuts, Brussels, Pine Nuts, Balsamic Vinegar Sauce

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

Crispy Potato, Bacon-Balsamic Onions, Garden Carrots, Sautéed Spinach

### **Sautéed Wild Chesapeake Rockfish 30.**

Fried Oysters, Sweet Potato-Carolina Rice "Pirloo", Andouille Tomato Butter

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

Crispy Grits & Shrimp Shortstack, Sautéed Spinach, Smoked Bacon Butter Sauce

### **Grilled Scottish Salmon 27.**

"Pearl Pastina", Wild Mushrooms, Butternuts, Broccolini, Garlic Vinaigrette

## 🌿🌿Sides🌿🌿

### **Parmigiano Crusted Brussels Sprouts Pine Nuts, Bacon, Shallots 7.**

### **Pan-Roasted Royale Trumpet & Shitake Mushrooms Ponzu Sauce, Crispy Onions 8.**

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

### **Roasted Sweet Potatoes Sage, Thyme, Brown Butter 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 food borne 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)