



PALM & IVY

KITCHEN & COCKTAILS

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Appetizers

CHICKEN EMPANADA	\$15
<i>Avocado crema, cotija cheese, cowboy caviar, jalapeño onion relish.</i>	
BEEF TIP SLIDERS*	\$17
<i>Marinated tenderloin steak, crostini, horseradish crème fraîche, micro arugula.</i>	
AHI TUNA STACK*	\$21
<i>Edamame, mango, pineapple, crushed avocado, english cucumber, wakame salad, nori.</i>	
CRISPY CALAMARI	\$19
<i>Shishito pepper, marinara.</i>	
BURGER SLIDERS*	\$15
<i>Tomato bacon jam, truffle garlic aioli, house chips.</i>	
MARYLAND CRAB CAKE	\$21
<i>Jumbo lump blue crab, old bay aioli, cowboy caviar.</i>	
SMOKED FISH DIP	\$16
<i>Pickled vegetables, jalapeño, crostini.</i>	
GOAT CHEESE CROQUETTES	\$15
<i>Strawberry compote, rosemary oil.</i>	
MAPLE BOURBON SMOKED WINGS	\$17
<i>Dry rub, pickled vegetables, herbed ranch.</i>	
KOREAN FRIED CHICKEN BITES	\$16
<i>Gochujang glaze, nori, pickled vegetables, herbed ranch.</i>	
GLAZED PORK BELLY	\$18
<i>Cheddar polenta waffle, roasted jalapeño butter, apple butter, strawberry compote.</i>	
FRENCH ONION SOUP	\$11
<i>Caramelized onion, leek, shallot, baguette, gruyere.</i>	
BUTTERNUT SQUASH SOUP	\$10
<i>Crème fraîche and fine herbs.</i>	

Salads

WEDGE SALAD	\$15
<i>Heirloom tomatoes, shaved red onion, crispy prosciutto, cured egg yolk, gorgonzola, herbed ranch.</i>	
SUMMER SALAD	\$17
<i>Spinach, strawberry, blueberry, watermelon radish, candied pecans, crispy prosciutto, goat cheese, citrus vinaigrette.</i>	
BURRATA & FIG SALAD	\$17
<i>Local red oak lettuce, heirloom tomatoes, red onion, pistachio pesto, balsamic glaze, crostini.</i>	
SOUTHWEST CHICKEN SALAD	\$21
<i>Shredded chicken, cowboy caviar, cherry tomatoes, pickled red onion, cheddar cheese, crispy tortillas, ancho chili ranch, avocado crema.</i>	

Sides

FRITES	\$8
CHARRED BROCCOLINI	\$7
SWEET POTATO FRIES	\$9
GARLIC MASHED POTATOES	\$8
ASPARAGUS RISOTTO	\$9
SAUTEED SPINACH	\$7

Handhelds

FRENCH DIP	\$22
<i>Thinly sliced steak, toasted baguette, horseradish crème fraîche, provolone cheese, au jus, frites.</i>	
THE BURGER*	\$19
<i>Sirloin burger, truffle garlic aioli, lettuce, tomato bacon jam, brioche bun, frites.</i>	
SHORT RIB MELT	\$24
<i>Braised short rib, boursin cheese, arugula, horseradish crème fraîche, caramelized onions, texas toast, sweet potato fries.</i>	
GRILLED CHICKEN SANDWICH	\$18
<i>Burrata, tomato bacon jam, bibb lettuce, pesto aioli, grilled ciabatta, coleslaw.</i>	

Entrées

PAN ROASTED CHICKEN	\$32
<i>Bell & Evans airline chicken breast, root vegetable hash, sautéed spinach, pan jus.</i>	
CHESHIRE PORK CHOP*	\$36
<i>Double-cut bone-in, swiss chard, garlic mashed potatoes, apple butter bourbon glaze.</i>	
RACK OF RIBS	\$34
<i>Smoked baby back pork ribs, braised greens, frites, cornbread.</i>	
STEAK FRITES*	\$36
<i>New York strip, frites, chimichurri butter.</i>	
SLOW ROASTED SHORT RIB	\$38
<i>Sweet potato mashed potatoes, sautéed broccolini, crispy sage, red wine demi.</i>	
CENTER CUT FILET MIGNON*	\$49
<i>Eight ounces, garlic mashed potatoes, charred broccolini, red wine demi.</i>	
GNOCCHI PRIMAVERA	\$26
<i>Seasonal vegetables, creamy pesto.</i>	
SHRIMP SCAMPI	\$32
<i>Colossal shrimp, linguine, roasted garlic.</i>	
SIXTY SOUTH ANTARCTIC SALMON*	\$33
<i>Pan seared, asparagus risotto, maître d' butter, herb oil.</i>	
FISH & CHIPS	\$28
<i>Beer battered cod, frites, slaw, tartar sauce.</i>	
PARMESAN CRUSTED HALIBUT*	\$36
<i>Garlic mashed potatoes, sautéed spinach, heirloom tomato broth.</i>	

Dessert

HOMEMADE COOKIES	\$12
<i>Daily selection.</i>	
KEY LIME PIE CHEESECAKE	\$12
<i>Berry compote, whipped cream.</i>	
ASSORTED GELATO	\$9
PEANUT BUTTER CUP	\$13

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
An 18% service charge is applied to all checks, with the entirety of the charge distributed to our service staff.

