

INK N IVY

GREENS

- Add Salad Proteins:
chicken +\$5 | shrimp +\$6 | mahi +\$8 | salmon +\$8*
- Dressings:
honey mustard, honey thyme vinaigrette, blue cheese, ranch, balsamic vinaigrette
- HOUSE SALAD\$10**
mixed greens, tomato, red onion, cucumber, cheddar cheese, carrot, croutons, choice of dressing
- CAESAR SALAD\$10**
romaine, parmesan, croutons, caesar dressing
- GRILLED CHICKEN COBB\$16**
romaine, grilled chicken, boiled egg, bacon, blue cheese crumbles, tomato, cucumber, red onion, choice of dressing
- STEAK & FRIES SALAD*\$20**
mixed greens, grilled steak, french fries, tomato, cucumber, blue cheese crumbles, red onions, smoked bacon, choice of dressing
- CITRUS GRILLED SALMON SALAD*\$20**
mixed greens, grilled salmon, goat cheese, cucumber, tomato, candied walnuts, choice of dressing

SANDWICHES & WRAPS *choice of fries or pub chips sub a side +\$3*

- GRILLED MAHI SANDWICH \$19.5**
grilled mahi, lettuce, pickled onion, tomato, remoulade, brioche bun
- BUFFALO CHICKEN SANDWICH\$15**
fried chicken, house made buffalo sauce, lettuce, tomato, blue cheese crumbles, brioche bun
- CALIFORNIA CHICKEN\$17**
grilled chicken, applewood smoked bacon, provolone cheese, avocado, lettuce, tomato, brioche bun
- GRILLED SALMON WRAP* \$17.5**
spinach, tomato, pickled red onion, feta, honey thyme vinaigrette
- CHICKEN CAESAR WRAP.....\$15**
grilled chicken, romaine lettuce, parmesan cheese, caesar dressing
- PHILLY CHEESESTEAK.....\$16**
shaved ribeye, sautéed onions, green peppers, provolone cheese, hoagie roll
- CHICKEN PHILLY..... \$15.5**
grilled chicken, sauteed onions, green peppers, provolone, hoagie roll
- CHICKEN PARM\$15**
fried chicken, marinara, shredded parmesan, provolone, italian seasoning, hoagie roll
- BIG FISH SANDWICH\$16**
fried fish, lettuce, tomato, tartar sauce, hoagie roll

INK BURGERS *two 4oz beef patties choice of fries or pub chips sub a side +\$3*

- INK CHEESEBURGER*\$15**
american cheese, dill pickles, lettuce, tomato, burger sauce
- SMOKEHOUSE BURGER*.....\$17**
jack daniel’s bbq, applewood smoked bacon, cheddar cheese, lettuce, tomato, onion
- BACON-JALAPEÑO CHEESEBURGER*\$17**
american cheese, smoked bacon, fresh jalapeño, lettuce, chipotle aioli
- BEYOND BURGER\$17**
provolone cheese, dill pickles, lettuce, tomato, burger sauce

TACOS *served with citrus slaw, pico de gallo, and queso fresco*

- FRIED FISH.....\$15.5**
fried fish, red pepper crema
- SMACKDOWN SHRIMP.....\$16.5**
fried shrimp, sweet and spicy sauce
- BUFFALO CHICKEN\$15.5**
fried chicken, blue cheese crumbles, buffalo sauce, ranch
- BLACKENED SHRIMP\$16.5**
grilled shrimp, cilantro crema

**items may be cooked to order or may contain raw ingredients
consuming cooked to temperature, raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

APPETIZERS

- BUFFALO SHRIMP\$13**
fried shrimp , house made buffalo sauce, celery sticks, ranch or blue cheese dressing
- CHICKEN NACHOS\$13**
house made chips, grilled chicken, white queso, lettuce, pico de gallo, red onion, fresh jalapeños, sour cream
- FRIED CALAMARI\$15**
salt and pepper breaded, parsley, sweet and spicy sauce
- WINGS5/\$9.5 • 10/\$18.5 • 20/\$36**
jumbo wings served with celery sticks, ranch or blue cheese dressing
choice of sauce: buffalo, barbalo, bbq, garlic parmesan, lemon pepper
- BONELESS WINGS\$12**
8 boneless wings served with ranch or blue cheese dressing
choice of sauce: buffalo, barbalo, bbq, garlic parmesan, lemon pepper
- FRIED CHEESE.....\$13**
italian breadcrumbs, mozzarella, warm marinara
- SMACKDOWN SHRIMP.....\$13**
crispy fried shrimp, chili garlic crunch, green onions, sweet and spicy sauce
- BUFFALO CHICKEN FRIES\$16**
french fries, house breaded chicken, buffalo sauce, blue cheese crumbles, ranch, scallions
- FRIED MUSHROOMS (VEG).....\$12**
house breaded button cap mushrooms, ivy sauce
- CHICKEN TENDERS\$12**
house breaded, choice of honey mustard, jack daniel’s bbq, ranch
- BRUSSEL SPROUTS\$12**
crispy brussels sprouts, white bbq sauce, sunflower seeds, bbq seasoning, crumbled feta
- ARTICHOKE N SPINACH DIP.....\$13**
garlic, cream cheese, gouda, parmesan, tortilla chips
- CHICKEN N CHEESE QUESADILLA\$15**
grilled chicken, cheddar cheese, lettuce, pico de gallo, sour cream
- BASKET OF ONION RINGS\$10**
served with ivy sauce
- SOFT PRETZEL STICKS.....\$10.5**
warm queso, spicy mustard

PLATES

- CAJUN CREAM PASTA..... \$18.5**
linguine, tri colored peppers, onion, cajun cream sauce, garlic bread
add: chicken +\$5 | shrimp +\$6 | mahi +\$8 | salmon +\$8*
- PASTA FLORENTINE \$18.5**
linguine, parmesan cream sauce, spinach, tomatoes, garlic bread
add: chicken +\$5 | shrimp +\$6 | mahi +\$8 | salmon +\$8*
- TENDERS AND FRIES\$17**
house breaded chicken tenders, fries, served with honey mustard and jack daniel’s bbq
- STEAK AND FRIES* \$28.5**
grilled sirloin, french fries, chimichurri
- GRILLED SALMON*\$21**
grilled salmon, citrus glaze, jasmine rice, roasted broccoli
- GRILLED CHICKEN\$18**
jack daniel’s bbq sauce, roasted broccoli, jasmine rice
- FISH AND CHIPS.....\$17**
fried fish, french fries, coleslaw, tartar sauce
- FRIED SHRIMP BASKET.....\$17.5**
fried shrimp, french fries, coleslaw, cocktail sauce

SIDES \$5

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|-------------------------|-----------------------------|
| MAC N CHEESE | ROASTED BROCCOLI |
| FRENCH FRIES | HERB GARLIC POTATOES |
| BRUSSELS SPROUTS | JASMINE RICE |
| PUB CHIPS | |

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DOMESTICS

MILLER LIGHT.....	\$4
MICHELOB ULTRA.....	\$5
COORS BANQUET.....	\$4
BUD LIGHT.....	\$4
COORS LIGHT.....	\$4
YUENGLING.....	\$5
SAM ADAMS SEASONAL	\$5
BLUE MOON BELGIAN ALE.....	\$6

IMPORTS

GUINNESS 16OZ	\$7
DOS EQUIS AMBER.....	\$5
MODELO.....	\$4
CORONA	\$5
STELLA ARTOIS.....	\$6



COCKTAILS

INKED OLD FASHIONED	\$14
maker’s mark, simple, bitters, dark cherry, orange peel	
POISON IVY.....	\$13
ketel one citroen, basil, pink lemonade, lemon, house made ginger syrup	
CHEEKY PEACH	\$12
deep eddy peach vodka, peach bitters, pineapple, lemon, simple, mint	
MINTED MOJITO	\$12
bacardi superior rum, pomegranate, mint, lime, simple, soda	
FIRESIDE PUNCH.....	\$13
rumhaven coconut rum, kraken black spiced rum, kahlua, pineapple, lemon	
SOUR SEASON.....	\$14
hendrick's gin, ruby red grapefruit juice, lemon, grand marnier, simple	
UPTOWN HEAT.....	\$14
el jimador reposado, fresh jalapeño, agave, lime, tajín	
COCONUT CRUSH MARGARITA	\$13
lunazul blanco tequila, triple sec, lime, pineapple, cream of coconut	
THE RED AFFAIR	\$13
red wine, grand marnier, cranberry, lemon, lime, orange, soda	
WAKE UP, CHURCH STREET.....	\$14
tito's vodka, kahlua, espresso, simple	

MOCKTAILS

MANGO SPRITZ.....	\$7
mango, mint, lemon, soda	
BURN NOTICE	\$7
citrus mix, tajín, agave, lemon, lime, jalapeños, soda	
IVY ELIXIR	\$7
ruby red grapefruit juice, lemon, ginger syrup, soda	

CRAFTS

LEGION JUICY JAY IPA 16OZ	\$9
SUGAR CREEK BLOOD ORANGE IPA 16OZ	\$9
OMB CAPTAIN JACK PILSNER	\$6
MANGO CART WHEAT ALE	\$5
BLOWING ROCK BIG CHOCOLATE PORTER	\$7
WICKED WEED SEASONAL	PRICE VARIES
WICKED WEED PERNICIOUS IPA	\$7
ANGRY ORCHARD CIDER.....	\$6
BLAKE’S TRIPLE JAM CIDER	\$7
WHITE CLAW BLACK CHERRY.....	\$5
TWISTED TEA	\$5
HIGH NOON	\$12
SUN CRUISER TEA X LEMONADE VODKA.....	\$12
ATHLETIC BREWING NA.....	\$5

WINE

WHITE

	Glass	Bottle
Sean Minor Chardonnay, Sonoma, California	\$10	\$38
Vento Pinot Grigio, Italy	\$10	\$38
Whitehaven Sauvignon Blanc, New Zealand	\$13	\$50
La Jolie Rosé, France	\$10	\$34

RED

	Glass	Bottle
Meomi Pinot Noir, California	\$12	\$46
Sean Minor Cabernet Sauvignon, Napa Valley, California	\$11	\$42
Freakshow Red Blend, Lodi, California	\$12	\$46

BUBBLY

	Glass	Bottle
LaMarca Prosecco Italy	\$12	\$46
Mistinguett Cava Brut Rosé, Spain	\$10	\$34
Veuve Clicquot Champagne, France		\$125



RED BULL

RED BULL ENERGY DRINK	\$5
RED BULL SUGAR FREE	\$5

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