

INK N IVY

KITCHEN + COCKTAILS

APPETIZERS

- JUMBO WINGS** \$16
buffalo, barballo, white bbq, or lemon pepper, celery sticks, ranch or bleu cheese dressing
- SHRIMP COCKTAIL** \$15
6 jumbo shrimp, cocktail sauce, lemon
- TUNA WONTONS*** \$16
layered, crispy wontons, guacamole, seared tuna, cilantro-avocado crema, smoked tomato chutney, microgreens
- BLACKENED STEAK BITES** \$18
filet tender, bleu cheese crumbles, sweet and spicy sauce, scallions
- STREET CORN QUESO** \$12
corn, tomato, green onion, poblano, queso
- FRIED CALAMARI** \$14
salt and pepper breaded, parsley, sweet and spicy sauce
- BBQ CHICKEN NACHOS** \$15
pulled smoked chicken, BBQ sauce, queso, crema, pickled onion, jalapeño, tomato, cilantro
- BRUSSELS SPROUTS** \$11
crispy brussels sprouts, white bbq sauce, feta cheese, sunflower seeds, bbq rub
- SPICY LAMB MEATBALLS** \$15
braised lamb meatballs, ranchero sauce, feta cheese, scallions
- SMOKED ARTICHOKE N SPINACH DIP** \$13
smoked artichoke, garlic, cream cheese, gouda, parmesan
- SWEET & SPICY SHRIMP** \$15
fried shrimp, tossed, 7 pepper seasoning, scallions
- SAUTÉED SHRIMP** \$14
lemon, tomato, basil, parsley, baguette
- CHICKEN TENDERS** \$15
fried chicken tenders, pub chips, bbq sauce
- CAPRESE PLATTER** \$13
fresh mozzarella, tomato, basil, balsamic glaze, arugula, crostini
- STEAK FRIES** \$16
marinated seared steak, fries, spicy chimichurri, garlic aioli, green onion, cilantro
- LAMB LOLLICHOPS** \$32
soy garlic sauce, red chimichurri, cilantro

ENTRÉES

available after 4pm

- SHRIMP & GRITS** \$20
sautéed shrimp, sweet peppers, onion, tasso gravy, stone-ground grits
- RIBEYE*** \$36
12 ounce, char-grilled, choice of side caesar salad or ivy house salad, roasted broccoli and baked potato
- SHRIMP SCAMPI** \$23
jumbo shrimp, lemon, basil, tomato, parsley, angel hair pasta
- CHICKEN PICCATA** \$23
pan seared chicken, lemon, capers, parsley, linguine
- SALMON** \$23
char-grilled, smoked tomato lemon butter, kale-feta quinoa salad
- CAJUN CREAM PASTA** \$17
tri-colored peppers, onion, cajun cream sauce, linguine
add chicken +\$5 | shrimp +\$6
- LAMB CHOPS** \$38
soy garlic, red chimichurri, red skin mashed potatoes, roasted broccoli
- FILET MIGNON*** \$32
char-grilled, choice of side caesar salad or ivy house salad, roasted broccoli and baked potato

*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 food-borne illness, especially if you have certain medical conditions

GREENS

Add Salad Proteins:

chicken +\$5 | shrimp +\$6 | tuna* +\$8 | steak* +\$6 | salmon* +\$8

Dressings:

bleu cheese, ranch, garlic-herb vinaigrette, ginger-jalapeño vinaigrette, balsamic vinaigrette, caesar

- IVY HOUSE** \$12
balsamic vinaigrette, arugula, romaine, kale, apple, goat cheese, sunflower seeds, chickpeas, smoked bacon
- STEAK N FRIES WEDGE*** \$18
bleu cheese dressing, iceberg lettuce, grilled steak, french fries, tomato, blue cheese crumbles, red onions, smoked bacon
- CHOPPED INK** \$12
garlic-herb vinaigrette, romaine, carrot, sun-dried tomato, avocado, sunflower seeds, smoked artichoke hearts, goat cheese
- GRILLED SALMON*** \$18
ginger-jalapeño vinaigrette, chopped kale, arugula, sun-dried tomato, feta cheese, smoked artichoke hearts
- CAESAR** \$12
lemon caesar dressing, romaine, smoked bacon, parmesan, toasted bread crumbs
- SANTA FE SALAD** \$15
ranch, blackened chicken, romaine, corn, cilantro, crema, tomato, onion, tortilla strips

TACOS

3 flour tortillas, shredded lettuce, tomato, pickled onion, queso fresco, cilantro

- GRILLED SHRIMP** \$15
smoked tomato chutney, chipotle aioli
- MARINATED SKIRT STEAK** \$16
fresh jalapeño sauce
- SEARED TUNA*** \$15
togarashi seared, cilantro-avocado crema
- BLACKENED CHICKEN** \$15
cilantro-avocado crema

INK BURGERS

choice of fries
sub a side +\$3

- BEYOND BURGER (VEG)** \$16
beyond patty, lettuce, smoked tomato salsa, avocado
- INK CHEESEBURGER*** \$15
double 4 ounce beef patties, american cheese, lettuce, tomato, special sauce
- BACON-JALAPEÑO CHEESEBURGER*** \$16
double 4 ounce beef patties, american cheese, smoked bacon, fresh jalapeño, lettuce, chipotle aioli

SANDWICHES & WRAPS

served with fries
sub a side +\$3

- GRILLED CHICKEN** \$15
grilled chicken, chipotle aioli, feta cheese, arugula, smoked bacon, avocado
- WHITE BBQ CHICKEN** \$14
fried chicken, white bbq sauce, smoked bacon, jalapeño, lettuce
- ROASTED TURKEY AVOCADO WRAP** \$13
roasted turkey, smoked bacon, red onion, avocado, sun-dried tomato, special sauce, grilled romaine
- BUFFALO CHICKEN WRAP** \$14
grilled chicken, buffalo sauce, grilled romaine, bleu cheese crumbles, scallions
- CHICKEN CAESAR WRAP** \$14
grilled chicken, lemon caesar, parmesan cheese, smoked bacon, romaine
- GRILLED SALMON WRAP*** \$17
grilled salmon, arugula, tomato, smoked artichoke hearts, feta cheese, ginger-jalapeño vinaigrette
- STEAK SANDWICH** \$18
grilled ribeye, chipotle aioli, tomato, arugula, red chimichurri

SIDES

\$5

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|-------------------------|---|
| MAC & CHEESE | HERB GARLIC POTATOES |
| FRENCH FRIES | RED SKIN MASHED POTATOES |
| BRUSSELS SPROUTS | LOADED BAKED POTATO
available after 4pm |
| ROASTED BROCCOLI | |
| KALE-FETA QUINOA | |

BEER

DRAFTS

COLUMBIA CRAFT HAZY IPA	\$7
Columbia, SC	
WEIHENSTEPHANER HEFE WEISSBIER	\$7
Freising, Germany	
SWEETWATER 420	\$7
Atlanta, GA	
SCOFFLAW BASEMENT IPA	\$7
Atlanta, GA	
STELLA ARTOIS PILSNER	\$7
Leuven, Belgium	
SAM ADAM'S SEASONAL	\$7
Boston, MA	
NEW REALM GREENVILLE DRIVE RALLYVILLE LAGER	\$7
Greenville, SC	
BOLD ROCK SEASONAL CIDER	\$7
Mills River, NC	
MODELO LAGER	\$7
Mazatlan, Mexico	
GUINNESS STOUT	\$7
Dublin, Ireland	
SYCAMORE MOUNTAIN CANDY IPA	\$7
Charlotte, NC	

CRAFTS

CREATURE COMFORT TROPICALIA IPA	\$8
Athens, GA	
WILD LEAP ISLAND HAZE IPA	\$8
Lagrange, GA	
COLUMBIA CRAFT LAGER	\$8
Columbia, SC	
THOMAS CREEK RED ALE	\$8
Greenville, SC	
WICKED WEED PERNICIOUS IPA	\$8
Asheville, NC	
SIERRA NEVADA HAZY LITTLE THING IPA ...	\$8
Asheville, NC	
GOLDEN ROAD MANGO CART WHEAT ALE	\$8
Los Angeles, CA	
CATAWBA WHITE ZOMBIE WHITE ALE	\$8
Morgantown, NC	
VICTORY SOUR MONKEY	\$8
Downing, PA	
HI-WIRE BROWN ALE	\$8
Asheville, NC	
FOUNDERS KBS BARREL AGED STOUT	\$10
Grand Rapids, MI	
ALLAGASH TRIPEL GOLDEN ALE	\$8
Portland, ME	

IMPORTS

CORONA	\$6
HEINEKEN	\$6
HEINEKEN ZERO	\$6
PERONI	\$6

DOMESTICS

BLUE MOON	\$5
BUD LIGHT	\$5
MICHELOB ULTRA	\$5
MILLER LITE	\$5
YUENGLING	\$5

SELTZERS & CIDERS

AUSTIN EAST CIDERS BLOOD ORANGE	\$6
ANGRY ORCHARD	\$6
HIGH NOON VARIETY	\$11
WHITE CLAW VARIETY	\$7
LONG DRINK	\$10

SANGRIA \$10

NEW ZEALAND WHITE sauvignon blanc, lemon, kiwi, mango, soda	SPANISH RED BLEND orange, lemon, lime juice
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COCKTAILS

POISON IVY	\$11
ketel one citroen, basil, pink lemonade, lemons, and house-made ginger syrup	
INK SMASH	\$13
casamigos reposado, agave nectar, fresh lemon juice, peach puree, fresh mint ginger beer	
WILDFLOWER MULE	\$12
dixie wildflower vodka, fresh lemon juice, simple, ginger beer	
THE PERFECT PEAR	\$14
butterfly pea flower ford's gin, rosemary pear simple, fresh lemon juice, ginger beer	
BLOOD ORANGE STRAWBERRY RUM PUNCH	\$12
kakira dark rum, blood orange sour, strawberry puree	
SWEET OR SMOKEY INKARITO	\$15
patron silver or oje de tigre mezcal, fresh lime juice, mango puree, orange juice, pineapple juice, sprite	
JUST PEACHY	\$12
bird dog peach bourbon, absolut vanilla, peach puree, lemon juice	
BALLOTIN MANHATTAN	\$14
ballotin bourbon, bulleit rye, sweet vermouth, aromatic bitters, cherry	

WINES

WHITES

	GLASS BOTTLE
WILLAMETTE VALLEY RIESLING <i>Oregon</i>	\$10 \$38
CAVALIERE D' ORO PINOT GRIGIO <i>Italy</i>	
CAMBRIA CHARDONNAY <i>California</i>	\$10 \$38
DAY OWL ROSÉ <i>California</i>	
WHITE HAVEN SAUVIGNON BLANC <i>New Zealand</i>	\$10 \$38

REDS

	GLASS BOTTLE
M.A.N CABERNET <i>South Africa</i>	\$10 \$38
PROPHECY PINOT NOIR <i>California</i>	\$10 \$38
PROPHECY RED BLEND <i>California / Washington</i>	\$10 \$38
MURPHY GOODE MERLOT <i>California</i>	\$10 \$38
BEN MARCO MALBEC <i>Argentina</i>	\$10 \$38
PRISONER UNSHACKLED RED BLEND <i>California</i>	\$45
ROBERT HALL CABERNET <i>California</i>	\$42
CAYMUS CABERNET <i>California</i>	\$180

BUBBLES

	GLASS BOTTLE
LA MARCA PROSECCO <i>Italy</i>	\$10 \$38
INK N IVY SIGNATURE BRUT CHAMPAGNE <i>California</i>	\$8 \$30
INK N IVY SIGNATURE ROSÉ CHAMPAGNE <i>California</i>	\$8 \$30

HAPPY HOUR

MON-FRI • 4PM - 7PM

1/2 off Jack Daniels,
Titos Espolon, draft
beer & wine by the glass

