

THE DAVIDSON LOBBY BAR & RESTAURANT

LUNCH MENU

SERVED FROM 11:30 AM - 2 PM

HORS D'OEUVRES

- CREAMY FIVE-ONION SOUP** \$8
Gruyere Cheese, Sourdough, Crispy Shallots
- ENDIVE, AMISH BLUE, & CHICORY SALAD** \$12
Sherry Vinaigrette, Crispy Capers, Carrot Curls
- CHICKEN LIVER PARFAIT** \$10
Blackberry Preserves, Toast Points
- WAGYU STEAK TARTARE** \$18
Cured Yolk, Spicy Mustard, Crispy Wontons
- DUCK À L'ORANGE** \$17
Flash Fried Wings, Citrus Glaze, Shoyu-Scallion Aioli
- JUMBO SHRIMP LOUIS** \$16
Frisee, Lemon, Quail Egg, Brioche
- BABY GEM WALDORF SALAD** \$14
Imperial York Apples, Grapes, Walnuts, Celeriac,
Crispy Shallots, Herb Buttermilk Dressing
- CHARCUTERIE & CHEESE BOARD** \$22
Coppa, Salami, Pate, Serrano Ham, Manchego,
Amish Blue, Pickled Vegetables, Roasted Garlic,
Dijon Mustard, and Rustic Bread

HOT SANDWICHES
SERVED WITH STEAK FRIES

- OPEN-FACED SHAVED PORK** \$14
Toasted Sourdough, Pork Gravy, Crispy Shallots
- CALF'S LIVER TARTINE** \$13
Caramelized Onions, Bacon Jam, Frisee, Brioche
Toast, Gastrique
- "48 EAST" DELUXE** \$16
House Blend Steak Patties, Smoked Gouda, Tomato,
Farmer's Roll
- "LE CURRIED HEN"** \$12
Bibb Lettuce, Pickled Red Onion, Cornish Hen Salad,
Bouchee



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

THE DAVIDSON LOBBY BAR & RESTAURANT

LUNCH MENU

SERVED FROM 11:30 AM - 2 PM

LUNCH ENTRÉES

- ALSACIENNE CHOUROUTE** \$19
Cured-Smoked Pork Belly, Frankfurter,
Sauerkraut, Pomme Puree
- ARTICHOKE MAC & CHEESE SOUFFLE** \$18
Roasted Artichoke, Smoked Gouda Bechamel
- FLASH FRIED SHRIMP** \$22
Charred Lemon, Served with Pommes Frites and
Bearnaise Aioli
- CHOPPED STEAK** \$18
Green Peppercorn Sauce, Served with Pommes
Frites and Bearnaise Aioli
- CHICKEN CUTLETS** \$19
Charred Lemon, Served with Pommes Frites and
Bearnaise Aioli
- MOULES** \$18
Chablis-Garlic Butter, Served with Pommes Frites
and Bearnaise Aioli

DESSERTS

- BANANA CHOCOLATE BREAD PUDDING** \$10
Crèm- Anglaise, Chantilly Cream
- UPSIDE DOWN CARAMELIZED APPLE PIE** \$10
Cinnamon Crème Fraîche
- CHOCOLATE ICE BOX NAPOLEON** \$10
Chocolate Mousse, Whipped Cream, Cocoa Nibs,
Graham Cracker
- FRENCH PASTRIES** \$14
Financier, Macaroons, Petit Fours, Berries

DESSERT COCKTAILS

- MIDNIGHT SNACK** \$14
Hot americano coffee, spiced dark rum, Grand
Mariner, and house-made amaretto/coffee liquor
*"For the town where the debate of the best
snack brand will never be settled"*
- YORK IMPERIAL** \$14
Applejack brandy, fresh apple cider, caramel, vanilla
syrup, house-made grenadine, & chocolate bitters
*"Perfectly polished with hometown pride
and spirit"*

DESSERT WINES

- ZIND-HUMBRECHT GRIS ROCHE ROULÉE** 108
Alsace 2018
- GONZALEZ BYASS LEONOR 12 YR SHERRY** 29 100
Spain (12 Yr Aged)
- VIVANCO LA MALDITA** 9 38
Aragon
- ROZÈS PORTO VINTAGE** 38 124
Portugal 1997
- RAMOS PINTO QUINTA DE
ERVAMOIRA PORT** 38 124
Portugal (10 Yr)