

THE DAVIDSON LOBBY BAR & RESTAURANT
DINNER MENU
SERVED FROM 5PM - 10PM

APPETIZERS

PIEROGIES BRAVAS 14

Potato Crisp, Manchego, Salsa Bravas

GRILLED GARLIC SHRIMP 18

Piquillo Peppers, Preserved Lemon Aioli, Arugula, Crostini

BUTCHER'S BOARD 19

Bone Marrow, Chicken Liver Pate, Bacon-Caramelized Onion Jam, Parsley-Shallot Salad, Rustic Bread

SOUPS

MARKET SOUP 8

Chef's Daily Selection

LOBSTER BUTTERNUT BISQUE 12

Crème Fraiche, Pepitas

SALADS

GRILLED RADICCHIO CAESAR SALAD 12

Endive, Fried Capers, Romano Cheese, Garlic Emulsion, Toasted Bread Crumbs

HARVEST GRAIN BOWL 14

Shaved Brussel Sprouts, Quinoa, Farro, Butternut Squash, Dried Fruit, Pomegranate, Pepitas, Pickled Red Onions, Chia Seeds, Sherry Vinaigrette.

SIMPLE GREENS SALAD 10

Roma Tomatoes, Pickled Red Onions, Carrots, Radish

SALAD ADD ON'S

PAN SEARED SALMON +21
GRILLED CHICKEN BREAST + 8

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DESSERTS

APPLE COOKIE CRUMBLE 10

Apple Filling, Cookie Crumble Topping, Vanilla Bean Ice Cream

SMORES PARFAIT 10

Marshmallow Fluff, Chocolate Mousse, Graham Cracker Crumbs

PUMPKIN CRÈME BRULEE 10

Chantilly Cream, Macaron

FRIED CINNAMON DOUGH 10

Citrus Sweet Cream, Bourbon-Pecan-Raisin Glaze

DESSERT COCKTAILS

TOOTSIE ROLL MARTINI 11

Vodka, Dark Chocolate Liqueur, Orange liquor, Dash of Sea Salt
"Frank Sinatra will order this, his way"

THE GREAT PUMPKIN 10

Dark Rum, Spiced Pumpkin Syrup, Topped With Cream And Spiced Pumpkin Dust
"Ella Fitzgerald is watching how much you enjoy this one"

SALTED CARAMEL WHITE RUSSIAN 11

Vodka, Salted Caramel Kahlua, Smoked White Chocolate Cream

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SANDWICHES

SERVED WITH FRIES

"48 EAST" DELUXE	16
House Blend Steak Patties, Smoked Gouda, Tomato, Boom Boom Sauce, Farmer's Roll	
OPEN FACED PORK SANDWICH	14
Broccoli Rabe, Pork Gravy, Onion Frizzle, Toasted Sourdough	
CAJUN FRIED CHICKEN PO BOY	14
Spicy Remoulade, Lettuce, Tomato, Red Onions, French Bread	

ENTREES

BONE IN RIBEYE STEAK	70
Parsnip Puree, Fried Brussel Sprouts, Bone Marrow Butter, Onion Frizzle, Demi	
BRAISED SHORT RIB OF BEEF	42
Beef Tallow Root Vegetable Confit, Pee Wee Potatoes, Creamed Corn, Jus lie	
BUTTERNUT SQUASH PAPPARDELLE	28
King Oyster Mushroom , Fennel, Pecorino Romano, Sage-Soubise	
"FRUTTI DI MARE" PAN ROAST	43
Shrimp, Scallops, Risotto, Asparagus Tips	
GRILLED GLORY BAY SALMON	38
Autumn Vegetable-Succotash, Quinoa, Pomegranate Glaze, Vermouth Cream Sauce, Smoked Bacon Lardons	
CRISPY HALF DUCK	43
Farro-Broccoli Rabe Stir-Fry, Apple Fennel Salad	

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PARTIES OF 6 OR MORE A 20% GRATUITY WILL BE CHARGED.