

THE DAVIDSON LOBBY BAR & RESTAURANT

LUNCH MENU
SERVED DAILY FROM 11:30AM-2PM

APPETIZERS

- LAMB KOFTA KEBAB** \$14
Cilantro-Cucumber Relish, Raita, Grilled Naan
- "THE CURE"** \$16
Labneh, Mushroom Conserva, Cured Egg, Prosciutto, Calabrian Hot Honey
- THAI SHRIMP BIBB LETTUCE WRAPS** \$18
Green Papaya-Jicama Salad, Wonton Crisps, Furikake, Sambal, Chili Citrus Dressing

SOUP

- MARKET SOUP** \$8
Chef's Daily Selection

SALADS

- SIMPLE GREENS SALAD** \$10
Tomato, Carrot, Cucumber, Shaved Red Onion, Garlic Croissant Crouton
- BABY SPINACH SALAD** \$14
Pickled Green Strawberries, Labneh, Blueberries, Almond Crunch, Lemon-Poppyseed Dressing
- HEIRLOOM TOMATO-BURRATA CAPRESE** \$16
Shaved Red Onion, Extra Virgin Olive Oil, Basil, Balsamic Glaze

SALAD ADD ON'S

- PROSCIUTTO** \$8
- GRILLED CHICKEN BREAST** \$8
- GRILLED JUMBO SHRIMP** \$12
- 10 OZ RIBEYE** \$18

SANDWICHES

Served with Fries

- CRISPY FALAFEL** \$14
Fresno Chili, Tzatziki, Za'atar, Cilantro, Naan
- CAJUN FRIED CHICKEN PO BOY** \$16
Spicy Remoulade, Bibb Lettuce, Tomato, Red Onion, French Bread
- "48 EAST DELUXE"** \$16
House Blend Steak Patty, Smoked Gouda, Tomato, Boom Boom Sauce, Farmer's Roll

BEVERAGES

- UNLIMITED DRIP COFFEE** \$4
- HOT TEA** \$4
- WHITE OR CHOCOLATE MILK** \$4
- UNSWEETENED ICED TEA** \$4
- SOFT DRINK** \$3

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

Parties of 6 or more a 22% gratuity will be added.

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MAIN COURSES

- CHOP CHEESE SALAD** \$16
House Grind Signature Beef Burger, Local Greens, Tomatoes, Onions, Pickles, French Fries, Shredded Cheddar, Choice of Dressing
- HOUSE SMOKED BRISKET MAC & CHEESE** \$18
Smoked Tomatoes, BBQ Sauce, Pickled Onions, Crispy Tortilla
- ROASTED CAULIFLOWER-CHICKPEA CURRY** \$18
Green Papaya, Peas, Bell Peppers, Yogurt, Tomato, Saffron Rice, Potato
- ADOBO CHICKEN BURRITO BOWL** \$19
Avocado, Rice, Queso Fresco, Lime Crema, Salsa Verde, Pico De Gallo
- KOREAN CRISPY SWEET & SPICY SHRIMP** \$24
Stir-Fried Rice Noodles, Peppers, Mushrooms, Chili Crisp, Scallions

DESSERTS

- CITRUS OLIVE OIL CAKE** \$10
Macerated Berries, Pastry Cream, Blood Orange Sauce, Orchids
- CROISSANT PAIN PERDU SUNDAE** \$10
Vanilla Bean Semifreddo, Crushed Walnut, Lavender Honey, Bada Bing Cherry Syrup
- CARAMELIZED PINEAPPLE GALETTE** \$10
Citrus Agave Kiwi Compote, Caramel Sauce
- CHOCOLATE CHILI PÂTÉ** \$12
Peanut Butter Mousse, Chantilly Cream, Cocoa Nibs, Chocolate Sauce

DESSERT COCKTAILS

- JUST PEACHY** \$11
Holla Vanilla Vodka, Captain Morgan, Bailey's, Peach Syrup
- GIMME S'MORE** \$12
Camarena Reposado, Kahlua, Creme de Cacao, Marshmallow Syrup, Chocolate Bitters, Heavy Cream, Smoked Chocolate Syrup
- YORKTOWNE ESPRESSO MARTINI** \$12
Tito's, Kahlua, Fresh Espresso, Vanilla Syrup, Chocolate Bitters, Shaved Chocolate Espresso Beans

BOTTLED WATER SERVICE

- SAN PELLEGRINO** \$6.75
- ACQUA PANNA** \$6.75

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