

THE DAVIDSON LOBBY BAR & RESTAURANT

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

APPETIZERS

LAMB KOFTA KEBAB \$14
Cilantro-Cucumber Relish, Raita, Grilled Naan

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
Fresh Cherries, 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

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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