

THE DAVIDSON LOBBY BAR & RESTAURANT

DINNER MENU

SERVED DAILY FROM 5PM-10PM

SANDWICHES

Served with Fries

OPEN FACED TURKEY SANDWICH	\$14
Grilled Stuffing, Gravy, Crispy Brussels, Sweet Potato Fries, Cranberry Aioli	
ROCK SHRIMP PO BOY	\$18
Lettuce, Tomato, Onion, Cajun Remoulade, French Baguette	
ROYAL SQUARE SMASH BURGER	\$18
2 (4 oz) Grilled House Blend Steak Patties, Lettuce, Tomato, Onion, Cheddar, Duke Street Sauce, Potato Bun	

MAIN COURSES

TRADITIONAL SHEPARD'S PIE	\$29
Minced Lamb and Vegetable Stew, Parmesan Mashed Potato	
HOUSE MADE GNOCCHI	\$26
Sweet & Spicy Pepper Tomato Jam, Ricotta Cream, Spinach	
24 OZ PORTERHOUSE	\$85
Potato Pave, Mushroom Ragu	
LAGER BRAISED PORK SHANK	\$35
Sweet Potato Mash, Roasted Brussels Sprouts, Charred Pearl Onions	
ROCK SHRIMP STUFFED RAINBOW TROUT	\$38
Chayote-Sweet Potato Hash, Piccata Sauce	
CRISPY CHICKEN SCALLOPINI	\$32
Roasted Fall Spice Delicata Squash, Fennel-Persimmon Salad, Citrus Olive Oil	

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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APPETIZERS

EASTERN SHORE FRIED OYSTERS	\$14
Crispy Green Tomato, Cajun Remoulade	
CRISPY PORK BELLY	\$12
Plum Glaze, Nappa Slaw, Cilantro	
LAMB MEATBALLS	\$14
Smoked Tomato Ragù, Manchego, Crostini	

SOUP

MARKET SOUP	\$8
Chef's Daily Selection	
CRAB BISQUE	\$10
Sherry, Creme Fraiche, Chive	

SALADS

GREENS	\$10
Lettuce Blend, Carrot, Onion, Breakfast Radish Garlic Croissant Crouton	
CHILI-CRISP AUTUMN SQUASH & FARRO SALAD	\$12
Squash Blossoms, Tangerine, Fresno Chili, Citrus Vinaigrette	
THE HARVEST	\$12
Petite Kale, Amish Blue Cheese, Apple, Persimmon, Candied Pecans, Charred Onion & Blackberry Vinaigrette	

SALAD ADD ON'S

GRILLED CHICKEN BREAST	\$8
GARLICKY ROCK SHRIMP	\$12
10 OZ FLAT IRON STEAK	\$18

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DESSERTS

PENNSYLVANIA DUTCH APPLE DUMPLING	\$10
Apple Cider Cream	
WHITE CHOCOLATE-TOFFEE NUT PATE	\$14
Walnut Caramel Sauce	
CARAMELIZED BANANA CROISSANT PUDDING	\$10
Chantilly Cream, Pastry Cream, Lavender Honey, Cocoa Nib	
ORANGE PUMPKIN	\$12
Chocolate-Pumpkin Mousse, Candied Pepitas, Fall Spice Espuma, Pate Sucree	

DESSERT COCKTAILS

HOME FOR THE HOLIDAYS	\$11
Cherry Vodka, Vanilla Vodka, Amaretto, Almond Bitters, Lemon, Cherry Pie Filling, Graham Crackers Rim	
APPLE FESTIVAL	\$12
Holla Gin, Applejack Brandy, Lemon, Cinnamon, Sparkling Cider. Garnished with Apples Soaked In Applejack and Lemon. Toasted Cinnamon Stick	
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

BEVERAGES

DRIP COFFEE	\$4
HOT TEA	\$4
UNSWEETENED ICED TEA	\$4
SOFT DRINK	\$3

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