

THE DAVIDSON LOBBY BAR & RESTAURANT

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

SOUP

MARKET SOUP \$8
Chef's Daily Selection

SALADS

SIMPLE GREENS SALAD \$10
Lettuce Blend, Carrot, Tomato, Onion, Cucumber, Breakfast Radish, Garlic Croissant Crouton

CALABRIAN CAESAR SALAD \$12
Romaine, Romano, Calabrian Chili, White Anchovy, Herb Crouton, Roasted Garlic

SALAD ADD ON'S

GRILLED CHICKEN BREAST \$8

POACHED SHRIMP \$12

8 OZ N.Y. STRIP STEAK \$18

SANDWICHES

Served with Fries

CROQUE MADAME \$14
Ham and Swiss On House Sourdough, Bechamel, Sunny Side Up Egg

CHICKEN CAESAR CROISSANT \$14
Grilled Chicken, Parmesan, Romaine, Caesar Dressing

FRENCH DIP BAGUETTE \$15
Slow Roasted Beef, Caramelized Onion, Swiss, Herb Bone Broth

SMOKED SALMON B.L.T \$18
Herb Aioli, Applewood bacon, Tomato, Lettuce, Toasted Wheatberry Bread

OPEN FACED FRIED EGGPLANT PARMESAN \$14
Red Sauce, Fresh Mozzarella, Spinach, House Sourdough

ROYAL SQUARE SMASH BURGER \$18
2 (4 oz) Grilled House Blend Steak Patties, Lettuce, Tomato, Onion, Cheddar Duke Street Sauce, Potato Bun

DESSERTS

PENNSYLVANIA DUTCH APPLE DUMPLING \$10
Apple Cider Cream

COFFEE MOCHA MOUSSE \$14
Caramel, White Chocolate Sauce, Coffee Cake Crumbles

CARAMELIZED BANANA CROISSANT PUDDING \$10
Chantilly Cream, Pastry Cream, Lavander Honey, Cocoa Nib

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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BEER ON TAP

MILLER	\$5	YUENGLING	\$5
HOMUNCULUS	\$8	ANIMORPHUS	\$8
WYNDRIDGE CIDER	\$7	STELLA ARTOIS	\$7
GUINNESS	\$7	PERPETUAL	\$8

BEER BOTTLES

\$5	\$6	\$7
MILLER LITE	STELLA ARTOIS	SAMUEL ADAMS
YUENGLING	AMSTEL LIGHT	BLUE MOON
BUDWEISER	CORONA EXTRA	PERPETUAL
BUD LIGHT	HEINEKEN	OLD SPECKLED
COORS LIGHT	FRANZISKANER	DOG FISH HEAD
MICHELOB	MODELO ESPECIAL	BOURBON BARREL
	MODELO NEGRA	
	PACIFICO CLARA	
	SAM ADAMS 0%	
	PERONI	

SIGNATURE COCKTAILS

CHAMPAGNE PROBLEMS \$12
Holla Buddy Crush Vodka, Blood Orange (Notes of Ginger & Lemon) Ruby Red Grapefruit, Prosecco, Club Soda

SPILL THE TEA \$11
Captain Morgan Dark Rum, Masala Chai, Heavy Cream Layer, Ground Nutmeg, Star Anise

SPICE WORLD \$13
Choice of Mezcal or Reposado Tequila, Cointreau, Cardamom Bitters, Spiced Cardamom Pear Nectar, Spicy Agave, Cranberry

WATCHIN' THE FIRE GLOW \$12
Elijah Craig Bourbon Infused with Nutella Spread, Chocolate Bitters

YORKTOWNE ESPRESSO MARTINI \$12
Tito's, Kahlua, Fresh Espresso, Vanilla Syrup, Chocolate Bitters, Shaved Chocolate Espresso Beans

SNOWED IN \$12
Illegal Mezcal, Rumchata, Chilled Mexican Hot Chocolate

SPICED CHERRY MANHATTAN \$12
Bulleit Rye, Vigo Amaro, Orange Bitters, Bing Cherry Juice, Cinnamon

BOULEVARDIER OF BROKEN DREAMS \$12
Knob Creek Maple, Campari, Sweet Vermouth

APPLE FESTIVAL \$12
Holla Gin, Applejack Brandy, Lemon Cinnamon, Sparkling Cider

BOTTLED WATER SERVICE

SAN PELLEGRINO \$6.75
ACQUA PANNA \$6.75

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