THE DAVIDSON LOBBY BAR & RESTAURANT

LUNCH MENU

SERVED DAILY FROM 11:30AM-2PM

SOUP

MARKET SOUP $8
Chef's Daily Selection

SALADS

	FULL / HALF
HOUSE SALAD Simple Green Salad, Cucumbers, Daikon Radish, Carrot, Tomato, Garlic Croissant Croutons	$12 / $6
CALABRIAN CAESAR SALAD Romaine, Romano, Calabrian Chili, White Anchovy, Herb Crouton, Roasted Garlic	$14 / $7

SALAD ADD ON'S

GRILLED CHICKEN BREAST	$8
POACHED SHRIMP	$12
8 OZ PRIME RIBEYE	$20

SANDWICHES

Served with Fries

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

GRILLED CHICKEN MELT $16
Fontina, Calabrian Chili Aioli, Caramelized Onions, Arugula, Sourdough Bread

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

"THE CIRCUIT" BURGER MELT $18
2 (4 oz) Grilled House Blend Steak Patties, Bacon, Blue Cheese, Arugula, Tomato Jam, Farmhouse Bun

DESSERTS

APPLE BUTTER MONKEY BREAD $12
Vanilla Bean Creme Fraiche, Wildflower Honey

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

HARVEST BREAD PUDDING $12
Cider Glaze, Butternut Squash Compote, Whipped Cream

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	ANNIVERSARY	$7
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	GRAN CACAO
COORS LIGHT	FRANZISKANER	SAM
MICHELOB	MODELO ESPECIAL	OKTOBERFEST
	SPATTEN	
	HEINEKEN ZERO	

SIGNATURE COCKTAILS

CALIFORNIA DREAMIN' $13
Grey Goose La Poire, Elderflower Liqueur, Pear Nectar, Vanilla, Ginger Beer, & Lime

COLD AS ICE $11
Captain Morgan, Blood Orange, Lime, & Simple

DEAR ROSEMARY $14
Bulleit Bourbon, Cinnamon Rosemary, & Angostura Bitters

PAPER AEROPLANE $15
Aperol, Bulleit Rye, Vigo Amaro, Fig Jam, & Lemon *(Ask for it Smoked!)*

PORTO SENTIDO $14
Porto Blanco, Yellow Chartreuse, Sparkling Apple Cider, Lemon, & Simple

THYME AFTER THYME $13
Revivalist Equinox Gin, Plum Thyme, Agave, Lemon, & Tonic

WE LIKE TEQUILA $13
Camerena Reposado Tequila, Ginger Brandy, Grapefruit, Lime, & Ginger Beer

YORKTOWNE ESPRESSO MARTINI $15
Tito's Vodka, Kahlua, Fresh Espresso, Vanilla Syrup, Chocolate Bitters

BOTTLED WATER SERVICE

SAN PELLEGRINO	$6.75
ACQUA PANNA	$6.75

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