

THE DAVIDSON LOBBY BAR & RESTAURANT

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

SOUP

MARKET SOUP \$8
Chef's Daily Selection

SALADS

HOUSE SALAD FULL / HALF \$12 / \$6
Simple Green Salad, Cucumbers, Daikon Radish, Carrot, Tomato, Garlic Croissant Croutons

CALABRIAN CAESAR SALAD \$14 / \$7
Romaine, Romano, Calabrian Chili, White Anchovy, Herb Crouton, Roasted Garlic

SALAD ADD ON'S

GRILLED CHICKEN BREAST \$8
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

CHOCOLATE TRIO MOUSSE \$14
White Chocolate Ganache, Dark & Milk Chocolate Mousse, Cake Crumbles

MOCHA CREME BRULEE \$12
Chocolate Pistachio Cake Truffle

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
COLLUSION \$8 **GIFT HORSE BREW** \$7
WYNDRIDGE CIDER \$7 **STELLA ARTOIS** \$7
GUINNESS \$7 **PERPETUAL** \$8

BEER BOTTLES

\$5	\$6	\$7
MILLER LITE YUENGLING BUDWEISER BUD LIGHT COORS LIGHT MICHELOB	STELLA ARTOIS AMSTEL LIGHT CORONA EXTRA HEINEKEN FRANZISKANER MODELO ESPECIAL SPATTEN HEINEKEN ZERO	SAMUEL ADAMS BLUE MOON PERPETUAL GRAN CACAO

SIGNATURE COCKTAILS

BLACKBERRY BLOSSOM \$12
Corvo Moscato, Blackberry Brandy, Holla Crush Buddy Triple, Blackberry Simple, & Sour Mix

BEAUTIFUL DAY \$14
Bulleit Rye, Quinina Cap Corse, Orchard Cherry Liqueur, & Angostura

DROPS OF JUPITER \$14
Apricot, Elderflower, Holla Gin, Prosecco, Lemon, Vanilla, & Lavender Honey

HERE COMES THE SUN \$14
Cherry Liqueur, Camarena Silver, Genepy Le Chamois, Lime, & Mint Agave

HER TEA LEAVES \$16
Holla Vodka, Hibiscus Tea, Lemon, & Full Mini Split Sparkling Rose

INVISIBLE STRINGS \$14
Bulleit Bourbon, Amaro Sfumato, Blackberry, Lemon, & 3 Dashes of Rhubarb Bitters

SPRING FEVER \$13
Rum Diplomatico, Aperol, Pineapple Juice, Orgeat, Guava Nectar

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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