THE DAVIDSON LOBBY BAR & RESTAURANT

LUNCH MENU

SERVED DAILY FROM 11:30AM-2PM

SOUP

MARKET SOUPS $8
Chef's Daily Selections

SALADS

FULL / HALF

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

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

SALAD ADD ON

GRILLED CHICKEN BREAST $8

7 OZ PRIME RIBEYE $20

SANDWICHES

SERVED WITH FRIES

SOFRITO CHICKEN QUESADILLA $18
Black Beans, Cheddar Cheese, Salsa, Lime Crema, Guacamole, & Cilantro

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

FRENCH DIP BAGUETTE $15
Slow Roasted Beef, Caramelized Onions, Swiss, & Herbed Bone Broth

SLOW ROASTED TURKEY-AVO B.L.T. WRAP $16
Avocado, Bacon, Tomato, Arugula, Herb Aioli, Flour Tortilla

MUSHROOM BRUSCHETTA FLATBREAD $14
Onion, Tomato, Garlic, Spinach, Basil, Ricotta, & Balsamic Glaze

FOUNDING FATHER'S BURGER $18
2 (4 oz) Grilled House Blend Steak Patties, Cooper American Cheese, Hard Cider Mustard, Dill Pickle Chips, & Pickled Onion on Farmhouse Bun

DESSERTS

APPLE BUTTER MONKEY BREAD $12
Vanilla Bean Crème Fraîche, Wildflower Honey

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

TRES LECHES POUND CAKE $10
Citrus, Cinnamon, Crispy Churro, Dulce de Leche

22% gratuity will be added to parties of six (6) or more.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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BEER ON TAP

MILLER LITE	$5	YUENGLING	$5
COLLUSION 'ROTATING'	$8	GIFT HOURSE	$7
		STELLA ARTOIS	$7
WYNDRIDGE CIDER	$7	TRÖEGS PERPETUAL IPA	$8
GUINNESS	$7		

BOTTLED BEER

$5
- MILLER LITE
- YUENGLING
- BUDWEISER
- BUD LIGHT
- COORS LIGHT
- MICHELOB ULTRA

$6
- STELLA ARTOIS
- AMSTEL LIGHT
- CORONA EXTRA
- HEINEKEN
- FRANZISKANER
- MODELO ESPECIAL
- SPATEN
- HEINEKEN ZERO

$7
- SAMUEL ADAMS
- BLUE MOON
- TRÖEGS PERPETUAL IPA
- GRAN CACAO

SIGNATURE COCKTAILS

APPLE CANDY $14
Captain Morgan Rum, Applejack Brandy, Apple Butter, Apple Cider, Cinnamon & Vanilla Simple

AUTUMN '68 $14
Diplomatico Mantuano Rum, Pumpkin Simple, Masala Chai, Vanilla, Egg White

CHAMPAGNE SUPERNOVA $14
Holla Gin, Elderflower Liqueur, Chamomile Infused Pear Simple, Lemon, & Wycliff Brut

SEASONAL PUMPKIN ESPRESSO MARTINI $15
Holla Pumpkin Vodka, Kahlua, Pumpkin Simple, Vanilla, & Fresh Espresso

SPICED GIRL $14
Evan Williams Bourbon, Five Spice Maple, Lemon, Egg White, & Orange Bitters

THE SCARECROW $14
Jose Cuervo Silver, Cocchi Vermouth, Agave, Lime, Pomegranate, & Saba

THIS IS MY JAM $14
Bulleit Rye Whiskey, Spiced Orange Marmalade Jam Simple, Orange Bitters, & Angostura Bitters

YELLOW MOON $14
Holla Vodka, Ginger Brandy, White Cranberry, Lime, Simple, & Club Soda

YORKTOWNE ESPRESSO MARTINI $16
Tito's Vodka, Kahlua, Vanilla Simple, Chocolate Bitters, & Fresh Espresso

BOTTLED WATER SERVICE

SAN PELLEGRINO	$6.75
ACQUA PANNA	$6.75

BEVERAGES

UNLIMITED DRIP COFFEE	$4
HOT TEA	$4
WHITE OR CHOCOLATE MILK	$4
UNSWEETENED ICED TEA	$4
FOUNTAIN SODA	$3

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