

starters

ARANCINI

fried risotto croquettes,
mortadella, red sauce
16

FRENCH
ONION DIP

gaufrette potato chips
14

TUNA
TARTARE
CONES

cucumber, crème fraîche
18

FOR THE TABLE

BREAD & 3 BUTTERS

shallot compound butter,
cacio e pepe butter,
grass-fed Irish butter,
Blue Oven baguette
10

MOROCCAN
ROASTED EGGPLANT

roasted garlic tahini, harissa oil, herbs,
grilled Allez Bakery sourdough
17

crudo

YELLOWFIN TUNA

citrus vinaigrette,
cucumber, calabrian
chili, sesame, capers
15

HAMACHI

blood orange vinaigrette,
sicilian olive oil, basil
19

CARPACCIO

espelette rubbed filet, arugula,
castelveltrano olive,
crispy fried shallot,
parmigiano-reggiano
18

SOUP & SALADS

MUSHROOM BISQUE “PALOMINO” torn bread croutons, crème fraîche, sherry | cup 7 | bowl 11

GREEN SALAD green lettuces, radish, herbs, sherry vinaigrette | 10

ROASTED VEGETABLE SALAD gem lettuce, squash, parsnip, poached pear, crispy quinoa, goat cheese, cider vinaigrette | 12

ITALIAN CHOPPED italian lettuce mix, aged provolone, pickled pepper, chickpea, castelveltrano olive, blistered tomato, red onion, crispy prosciutto, red wine vinaigrette | 15 add chicken paillard | 8

SEARED YELLOWFIN NICOISE SALAD fingerling potato, soft boiled egg, haricot vert, cured moroccan olive, blistered tomato, gem lettuce, whole grain dijon vinaigrette | 23

handmade pasta

PESTO
CRESTE DI GALLO

almond basil pesto,
parmigiano-reggiano, fresh herbs | 18

VODKA
RIGATONI

vodka sauce, green pea,
italian sausage | 18

ROASTED
TOMATO CANNELLONI

roasted garlic tomato sauce,
swiss chard, ricotta | 17

ENTREES

DAVIDSON BURGER gruyère, caramelized onions, dijonnaise, french fries, bearnaise aioli | 21 add side au poivre sauce | 4

GRILLED CHICKEN SANDWICH gruyère, crispy prosciutto, frisée, bearnaise aioli, french fries | 20

SCALLOPS GRENOBLOISE brown butter, lemon, caper, haricot vert, butternut puree, house crouton | 39

BRICK PRESSED CHICKEN AU VIN forest mushroom, parisian carrot, bacon lardon, mashed potato, bordeaux jus | 28

BONE-IN PORK CHOP tomato-rosemary agrodolce, squash and kale | 32

STEAK FRITES cognac au poivre sauce, french fries, bearnaise aioli
filet mignon (8oz) | 68 or continental ny strip (8oz) | 45

SIDES

MASHED POTATOES | 8

FRENCH FRIES | 7

HARICOT VERT | 7

SQUASH & KALE | 8

cocktails

OLIVE OIL MARTINI

tuscan olive oil washed gin, vermouth, bitters | 14

ESPRESSO MARTINI

vodka, espresso, Frangelico | 15

MARGHERITA

blanco, fennel chili simple, lime, blood orange,
calabrian chili & salt rim | 13

DISTRITO FEDERAL

Thunderdome's bourbon barrel aged Corazón Reposado,
sweet vermouth, orange bitters | 15

DAVIDSON OLD FASHIONED

New Riff rye, armagnac, B&B, demerara, cherry bark &
Angostura bitters, orange | 15

COSMO

Le Citron Goose, cranberry infused Aperol, lime, Cointreau | 14

G&T

botanical gin, grapefruit & pink peppercorn ice, tonic | 12

BELLINI SPRITZ

crushed peach, Cointreau, lemon, sparkling, Aperol,
peach bitters | 12



HOUSE WINES

		Glass	1/2 Liter	Liter
Sparkling	La Vite, Prosecco, Veneto, IT NV	\$12	\$24	\$48
White	Scarpetta, Frico Bianco, Friuli-Venzia-Giulia, IT '22	\$12	\$24	\$48
Red	Atilia, Montepulciano d'Abruzzo, Abruzzo, IT '22	\$12	\$24	\$48



CHAMPAGNE & SPARKLING

		Glass	Bottle
Crémant	Victorine de Chastenay, Crémant de Bourgogne, Burgundy, FR NV	\$13	\$52
Champagne	Bertrand-Delespierre, Champagne 1er Cru Brut Enfant de La Montagne, Champagne, FR NV		\$110
Champagne	Henri Goutorbe, Champagne Brut Millesime, Champagne, FR '13		\$190
Champagne	Krug, Grande Cuvée, Champagne, FR NV		\$375
Rosé Champagne	Chartogne-Taillet, Champagne Rosé, Champagne, FR NV		\$165
Moscato	G.D. Vajra, Moscato d'Asti, Piedmont, IT '24	\$15	\$60
Prosecco Rosé	Indigenous, Prosecco Brut Rose, Veneto, IT NV	\$14	\$56

WHITE

Txakoli	Txomin Etxaniz, Getariako Txakolina Blanco, Basque, ES '23		\$60
Pinot Grigio	Tenuta Maccan, Veneto, IT '23	\$13	\$52
Riesling	Kruger-Rumpf Estate, Riesling, Nahe, DE '23	\$13	\$52
Verdicchio	Andrea Felici, Verdicchio dei Castelli di Jesi, Marche, IT '23	\$14	\$56
Sauvignon Blanc	Jean Aubron, Loire Valley, FR '22	\$15	\$60
Sancerre	Domaine Pierre Martin, Chavignol, Loire Valley, FR '23	\$20	\$80
Chablis	Domaine Bernard Defaix, Petit Chablis, Burgundy, FR '23	\$20	\$80
Burgundy	Domaine François Gaunoux, Meursault, Clos des Meix Chavaux, Burgundy, FR '18		\$158
Chardonnay	Presqu'île Chardonnay, Santa Maria Valley, CA '23	\$16	\$64
Chardonnay	Matthiasson, Linda Vista Vineyard, Napa Valley, CA '22		\$106
Chardonnay	Cakebread, Napa Valley, CA '23		\$130

ROSÉ

Rosé	G.D. Vajra, "Rosabella", Piedmont, IT '24	\$14	\$56
Rosé	Schloss Gobelsburg, Cistercien Rosé, Niederösterreich, AU '24		\$56

RED

Beaujolais	Domaine Dupeuble, Beaujolais, FR '23		\$65
Barbera Blend	G.D. Vajra, Langhe Rosso, Piedmont, IT '23	\$15	\$60
Pinot Noir	Gaspard, Pinot Noir, Saint-Pourçain, FR '23	\$15	\$60
Pinot Noir	Patricia Greene, Reserve Pinot Noir, Willamette Valley, OR '23		\$86
Burgundy	Domaine Arlaud, “Roncevie” Rouge, Burgundy, FR '22		\$130
Côtes du Rhône	Domaine Charvin, Côtes du Rhône, Le Poutet, Rhône Valley, FR '22		\$72
Châteauneuf-du-Pape	Domaine du Vieux Télégraphe, Télégramme, Châteauneuf-du-Pape, Rhône Valley, FR '21		\$160
Syrah	Alain Graillot, Crozes-Hermitage Rouge, Rhône Valley, FR '22		\$140
Bordeaux	Château Le Puy, "Duc des Nauves", Côtes de Bordeaux, FR '22	\$20	\$80
Bordeaux	Château Lynch-Moussas, Pauillac, Bordeaux, FR '16		\$195
Cabernet	No Fine Print, North Coast, CA '23	\$17	\$68
Cabernet	Château Montelena, Napa Valley Cabernet, CA '21		\$195
Cabernet	Heitz Cabernet, Martha's Vineyard, Oakville, Napa, CA '17		\$415
Super Tuscan	Tenuta di Trinoro, "Le Cupole", Tuscany '22		\$110
Brunello	Casanuova delle Cerbaie, Brunello di Montalcino Riserva 'Vigna Montosoli', Tuscany, IT '16		\$250
Nebbiolo	Broccardo, Langhe Nebbiolo, Piedmont, IT '22	\$17	\$68
Barolo	E. Pira Chiara Boschis, Barolo 'Mosconi', Piedmont, IT '20		\$275
Rioja	Muga, Rioja “Anden” Crianza, Rioja, ES '21	\$17	\$68

LARGE FORMAT

Champagne Laherte Frères, Champagne Brut Nature, Blanc de Blancs, Champagne, FR NV	\$295
Alex Foillard, Côte de Brouilly, Beaujolais, FR '21	\$250
Tenuta Di Carleone, Chianti Classico, Tuscany, IT '20	\$195
G.D. Vajra, Bricco Delle Viole, Barolo, Piedmont, IT '17	\$450
Matthiasson, Cabernet, Napa Valley, CA '13	\$375

BEER

lager – kronenberg 1664, draft 7	hazy ipa - mellotone beer project, champlain stunner, draft 9
lager - rhinegeist, cincy light 7	wheat – 3 floyds, gumball head, draft 8
lager – coors lite, bottle 6	sour – urban artifact seasonal, can 8
ipa – jackie o's mystic mama, can 7	stout – left hand milk stout nitro, can 8
ipa – dogfish head 60 min, bottle 8	high noon pineapple, can 7
ipa – rhinegeist rotating, can 8	

ALCOHOL FREE

st. agrestis, phony negroni | 13
brewdog, elvis AF, hoppy grapefruit brew | 7

SPICY PINEAPPLE SOUR
pineapple, simple syrup, calabrian chili oil | 12

GINGER PALOMA
grapefruit, lime, ginger beer, soda | 12