

**STARTERS**

**BREAD & 3 BUTTERS** shallot compound butter, cacio e pepe butter, grass-fed Irish butter, Blue Oven baguette | 10

**ARANCINI** fried risotto croquettes, mortadella, red sauce | 16

**FRENCH ONION DIP** gaufrette potato chips | 14

**CRUDO**

**TUNA TARTARE\*** lemon, chili, pickled cucumber, atop crispy sushi rice | 15

**YELLOWFIN TUNA\*** citrus vinaigrette, cucumber, Calabrian chili, sesame, capers | 16

**HAMACHI\*** blood orange vinaigrette, Sicilian olive oil, basil | 19

**BEEF CARPACCIO\*** espelette rubbed filet, arugula, Castelvetro olive, crispy fried shallot, parmigiano-reggiano | 18

*for the table*

**MOROCCAN ROASTED EGGPLANT**

roasted garlic tahini, harissa oil, herbs,  
grilled Allez Bakery sourdough | 18

**BURRATA & PEACHES**

oven roasted tomatoes, peaches, prosciutto, pistachio, basil,  
aged balsamic, grilled Allez Bakery sourdough | 24

**SOUP & SALADS**

**MUSHROOM BISQUE “PALOMINO”** torn bread croutons, crème fraîche, sherry | cup 8 | 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 | 15

**ITALIAN CHOPPED** italian lettuce mix, aged provolone, pickled pepper, chickpea, Castelvetro 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 | 19

**ROASTED TOMATO  
CANNELLONI**

roasted garlic tomato sauce, swiss chard, ricotta | 18

**VODKA  
RIGATONI**

vodka sauce, green pea, italian sausage | 20

**ENTREES**

**DAVIDSON BURGER\*** gruyère, caramelized onions, dijonnaise, french fries, béarnaise aioli | 22 add side cognac au poivre | 4

**GRILLED CHICKEN SANDWICH** gruyère, crispy prosciutto, frisée, béarnaise aioli, pickled shallot, french fries | 20

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

**STEAK FRITES\*** cognac au poivre, french fries, béarnaise aioli | filet mignon (8oz) | 68

**HALIBUT\*** steamed en papillote, Israeli couscous, almonds, tarragon oil, blood orange beurre blanc, fennel herb salad | 42

**CHAR-GRILLED CHICKEN** crispy fingerling potatoes, peppadew peppers, Castelvetro olive, caper, parsley, meyer lemon butter | 30

*steaks & chops*

**BONE-IN PORK CHOP** 16oz chop, tomato-rosemary agrodolce | 34

**FILET MIGNON\*** 8oz filet, choice of one sauce | 62

**BONE-IN NY STRIP\*** Eckerlin Meats Prime 24oz strip, choice of one sauce | 90

*sauces*

cognac au poivre  
bordelaise  
tarragon chimichurri  
béarnaise

*steak for two*

**ECKERLIN MEATS PRIME 24OZ BONE-IN NY STRIP\***  
served with bordelaise, tarragon chimichurri, béarnaise | choice of 2 sides | 100

**SIDES | 8**

French Fries | Haricot Vert | Mac & Cheese | Calabrian Chili Mushrooms | Creamed Swiss Chard

**BELLINI SPRITZ**

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

**MARGHERITA**

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

**QUEEN CITY SWIZZLE**

Jamaican rum, mint, vanilla demerara syrup, Angostura bitters

**DISTRITO FEDERAL**

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

**DAVIDSON OLD FASHIONED**

New Riff rye, armagnac, B&B, demerara, cherry bark  
& Angostura bitters, orange | 16

*martinis* | 15

**HOUSE**

choice of vodka or gin,  
dry vermouth, herb tincture

**COSMO**

Le Citron Goose, cranberry infused  
Aperol, lime, Cointreau

**ESPRESSO**

vodka, espresso,  
Frangelico

**CHAMPAGNE & SPARKLING**

		Glass	Bottle
House Prosecco	La Vite, Veneto, IT NV _____	\$12	\$48L
Crémant	Victorine de Chastenay, Crémant de Bourgogne, Burgundy, FR NV _____	\$15	\$60
Champagne	Bertrand-Delespierre, Champagne 1er Cru Brut Enfant de La Montagne, Champagne, FR NV _____		\$110
Champagne	Henri Goutorbe, Champagne Brut Millesime, Champagne, FR '15 _____		\$190
Champagne	Krug, Grande Cuvée, Champagne, FR NV _____		\$375
Moscato	G.D. Vajra, Moscato d'Asti, Piedmont, IT '25 _____	\$15	\$60
Prosecco Rosé	Indigenous, Prosecco Brut Rose, Veneto, IT '24 _____	\$14	\$56

**WHITE**

House White	Scarpetta, Frico Bianco, Friuli-Venzia-Giulia, IT '24 _____	\$12	\$48L
Txakoli	Mokoroa, Getariako Txakolina, Basque, ES '24 _____		\$60
Pinot Grigio	Villa Varda, Veneto, IT '25 _____	\$14	\$56
Riesling	Kruger-Rumpf Estate, Riesling, Nahe, DE '24 _____	\$14	\$56
Verdicchio	Andrea Felici, Verdicchio dei Castelli di Jesi, Marche, IT '24 _____	\$14	\$56
Sauvignon Blanc	Jean Aubron, Loire Valley, FR '24 _____	\$15	\$60
Sancerre	Domaine Pierre Martin, Chavignol, Loire Valley, FR '25 _____	\$20	\$80
Chablis	Domaine Bernard Defaix, Chablis, Burgundy, FR '23 _____	\$20	\$80
Burgundy	Domaine François Gaunoux, Meursault, Clos des Meix Chavaux, Burgundy, FR '22 _____		\$158
Chardonnay	Presqu'île Chardonnay, Santa Maria Valley, CA '23 _____	\$16	\$64
Chardonnay	Matthiasson, Linda Vista Vineyard, Napa Valley, CA '22 _____		\$106

**ROSÉ**

Rosé	G.D. Vajra, "Rosabella", Piedmont, IT '25 _____	\$15	\$60
Rosé	Les Têtes, "Tête Rose", Loire Valley, FR '25 _____		\$60
Rosé	Schloss Gobelsburg, Cistercien Rosé, Niederösterreich, AU '25 _____		\$56

**RED**

House Red	Atilia, Montepulciano d'Abruzzo, Abruzzo, IT '22 _____	\$12	\$48L
Beaujolais	Domaine Dupeuble, Beaujolais, FR '24 _____		\$65
Barbera Blend	G.D. Vajra, Langhe Rosso, Piedmont, IT '23 _____	\$15	\$60
Pinot Noir	Krasno, Pinot Noir, Brda, Slovenia '23 _____	\$15	\$60
Pinot Noir	Patricia Greene, Reserve Pinot Noir, Willamette Valley, OR '24 _____		\$86
Burgundy	Domaine Arlaud "Roncovie" Rouge, Burgundy, FR '23 _____		\$130
Côtes du Rhône	Domaine Charvin, Côtes du Rhône, Le Poutet, Rhône Valley, FR '23 _____		\$72
Châteauneuf-du-Pape	Domaine du Vieux Télégraphe, Télégramme, Châteauneuf-du-Pape, Rhône Valley, FR '23 _____		\$160
Syrah	Alain Graillot, Crozes-Hermitage Rouge, Rhône Valley, FR '22 _____		\$140
Syrah	Pax Mahle, Sonoma-Hillsides Syrah, Sonoma County, CA '22 _____		\$120
Bordeaux	Château Le Puy, "Duc des Nauves", Côtes de Bordeaux, FR '23 _____	\$20	\$80
Bordeaux	Château Lynch-Moussas, Pauillac, Bordeaux, FR '20 _____		\$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
Chianti Classico	Monte Bernardi, "Due Nicola" Riserva, Tuscany '22 _____	\$22	\$88
Super Tuscan	Tenuta di Trinoro, "Le Cupole", Tuscany '23 _____		\$110
Brunello	Casanuova delle Cerbaie, Brunello di Montalcino Riserva 'Vigna Montosoli', Tuscany, IT '16 _____		\$250
Nebbiolo	S&B Borgogno, Nebbiolo d'Alba, Piedmont, IT '23 _____	\$17	\$68
Barolo	E. Pira Chiara Boschis, Barolo 'Mosconi', Piedmont, IT '20 _____		\$275
Rioja	Muga, Rioja "Anden" Crianza, Rioja, ES '22 _____	\$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 '22	\$195
G.D. Vajra, Bricco Delle Viole, Barolo, Piedmont, IT '18	\$450
Matthiasson, Cabernet, Napa Valley, CA '13	\$375

**BEER**

lager - kronenbourg 1664, draft   7	rotating ipa - mellotone beer project, 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

**PINEAPPLE PUNCH**

Seedlip Spice 94, pineapple, sour, grapefruit,  
mint, calabrian chili oil | 12

**BLOOD ORANGE MULE**

Seedlip Garden 108, lime, sugar,  
blood orange, ginger beer | 12