

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, Castelvetrano 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, Castelvetrano 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, Castelvetrano 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

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

sauces
cognac au poivre
bordelaise
tarragon chimichurri
béarnaise

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 '25		\$60
Pinot Grigio	Villa Varda, Veneto, IT '25	\$14	\$56
Riesling	Kruger-Rumpf Estate, Riesling, Nahe, DE '25	\$14	\$56
Verdicchio	Andrea Felici, Verdicchio dei Castelli di Jesi, Marche, IT '25	\$14	\$56
Sauvignon Blanc	Jean Aubron, Loire Valley, FR '24	\$15	\$60
Sancerre	Domaine Pierre Martin, Chavignol, Loire Valley, FR '25	\$20	\$80
Aligoté	Domaine Sylvain Pataille, Bourgogne Aligoté, Burgundy, FR '23		\$95
Chablis	Domaine Schaller, Petit Chablis, Burgundy, FR '24	\$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	Les Têtes, "Tête Rose", Loire Valley, FR '25	\$15	\$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 '24	\$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 Sylvain Pataille, Bourgogne Rouge, Burgundy, FR '23		\$110
Burgundy	Domaine Arlaud "Roncevie" 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 '24		\$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 '24	\$20	\$80
Bordeaux	Château Lynch-Moussas, Pauillac, Bordeaux, FR '20		\$195
Cabernet	Boyer de Bar, “La Combe”, Languedoc-Roussillon, FR '23	\$16	\$64
Cabernet	Château Montelena, Napa Valley Cabernet, CA '21		\$195
Cabernet	Heitz Cabernet, Martha's Vineyard, Oakville, Napa, CA '19		\$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 '23	\$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
best day brewing, kölsch, can | 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