

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

BURRATA & PEACHES

roasted heirloom tomatoes, peaches,
prosciutto, pistachio, basil, aged balsamic,
grilled Allez Bakery sourdough

24

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

CHAR-GRILLED CHICKEN crispy fingerling potatoes, peppadew peppers, castelvetrano olives, capers, parsley, meyer lemon butter | 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

Don Julio Private Cask Reposado, sweet vermouth,
orange bitters | 22

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 '23	\$14	\$56

WHITE

Txakoli	Mokoroa, Getariako Txakolina, Basque, ES '24		\$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 '24	\$14	\$56
Sauvignon Blanc	Jean Aubron, Loire Valley, FR '23	\$15	\$60
Sancerre	Domaine Pierre Martin, Chavignol, Loire Valley, FR '24	\$20	\$80
Chablis	Domaine Bernard Defaix, 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	Fattoria Corzano e Paterno, "Il Corzanello", Tuscany, IT '24	\$15	\$60
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 '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 '17	\$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	
lager – coors lite, bottle 6	wheat – 3 floyds, gumball head, draft 8
ipa – jackie o's mystic mama, can 7	sour – urban artifact seasonal, can 8
ipa – dogfish head 60 min, bottle 8	stout – left hand milk stout nitro, can 8
ipa – rhinegeist rotating, can 8	high noon pineapple, can 7

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