the DAVIDSON

ON THE SQUARE

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 & PROSCIUTTO
compressed melon, tomato marmalade, aged balsamic, pumpkin seed, basil, red-veined sorrel 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

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 | 115

SIDES | 8

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

THANK YOU TO OUR LOCAL VENDOR PARTNERS:
Allez Bakery, Blue Oven Bakery, Eckerlin Meats & Rich Life Farms

A 20% service fee will be added to parties of 8 or more

*These items are cooked to order; they may be served raw or undercooked. Consuming raw or undercooked meats and eggs may increase your risk of foodborne illness.

CHEF: JUSTIN UCHTMAN

PROPRIETORS: JOE & JOHN LANNI

GENERAL MANAGER: JARED BOOTEN

cocktails | 15

GOLDEN HOUR SPRITZ
Aperol, Contratto Bianco, blood orange oleo saccharum, apple cider, Prosecco

MARGARITA
Thunderdome's bourbon barrel aged Corazón Reposado, guava liqueur, lime, peach bitters

QUEEN CITY SWIZZLE
Jamaican rum, mint, vanilla demerara syrup, Angostura bitters

MANHATTAN RIFF
Thunderdome x New Riff single barrel bourbon, blanc vermouth, Aperol, Luxardo

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
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'ile Chardonnay, Santa Maria Valley, CA '23	$16	$64
Chardonnay	Matthiasson, Linda Vista Vineyard, Napa Valley, CA '22		$106

ROSE

Rosé	Les Tètes, "Tète 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**
lager - rhinegeist, cincy light | **7**
lager – coors lite, bottle | **6**
ipa – jackie o’s mystic mama, can | **7**
ipa – dogfish head 60 min, bottle | **8**
ipa – rhinegeist rotating, can | **8**
rotating ipa - mellotone beer project, draft | **9**
wheat – 3 floyds, gumball head, draft | **8**
sour – urban artifact seasonal, can | **8**
stout – left hand milk stout nitro, can | **8**
high noon pineapple, can | **7**

ALCOHOL FREE
best day brewing, kölsch, can | 7

GARDEN PARTY SPRITZ
jasmine tea, chrysanthemum, lemon, Contrattino Aperitivo Italiano | **12**

BLOOD ORANGE MULE
Seedlip Garden 108, lime, sugar, blood orange, ginger beer | **12**