

*starters*

- ARANCINI**  
fried risotto croquettes,  
mortadella, red sauce  
16
- FRENCH  
ONION DIP**  
gaufrette potato chips  
14
- TUNA TARTARE  
CONES**  
cucumber, creme fraiche  
18
- COQUILLES  
DAVIDSON**  
seared scallops, potato,  
gruyère, roasted mushroom  
20

**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
- BAKED ALPINE  
FONDUE**  
three cheese fondue, apple-pistachio  
agrodolce, apples, endive,  
grilled Allez Bakery sourdough  
19

*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, creme fraiche, sherry | 10

**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

*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

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

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

**SCALLOPS GRENOBLOISE** brown butter, lemon, caper, haricot vert, butternut puree, house crouton | 34

**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

**VEAL MILANESE** breaded veal cutlet, lemon-caper sauce, frisée & arugula salad | 35

**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

Parties of 8 or more will be subject to a 20% service fee

consuming raw or undercooked foods may increase the risk of foodborne illness

## cocktails

### OLIVE OIL MARTINI

tuscan olive oil washed gin, vermouth, bitters | 14

### ESPRESSO MARTINI

espresso, vodka, coffee liquor, vanilla simple, Grand Marnier | 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 '20	\$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 '22	\$15	\$60
Prosecco Rosé	Indigenous, Prosecco Brut Rose, Veneto, IT NV	\$14	\$56

## WHITE

Txakoli	Txomin Etxaniz, Getariako Txakolina Blanco, Basque, ES '22		\$60
Pinot Grigio	Villa Varda, Veneto, IT '22	\$12	\$48
Riesling	Kruger-Rumpf Estate, Riesling, Nahe, DE '22	\$12	\$48
Verdicchio	Andrea Felici, Verdicchio dei Castelli di Jesi, Marche, IT '22	\$14	\$56
Sauvignon Blanc	Jean Aubron, Loire Valley, FR '20	\$15	\$60
Sancerre	Château de Sancerre, Loire Valley, FR '23	\$20	\$80
Chablis	Domaine Bernard Defaix, Chablis, Burgundy, FR '22	\$20	\$80
Burgundy	Domaine François Gaunoux, Meursault, Clos des Meix Chavaux, Burgundy, FR '18		\$158
Chardonnay	Presqu'île Chardonnay, Santa Maria Valley, CA '22	\$16	\$64
Chardonnay	Cakebread Chardonnay, Napa Valley, CA '22		\$130

## ROSÉ

Rosé	Alta Alella, GX Rosato, Catalonia, ES '23	\$13	\$52
Rosé	Montenidoli, Rosato of Canaiuolo, San Gimignano, Tuscany, IT '22		\$68
Rosé	Schloss Gobelsburg, Cistercien Rosé, Niederösterreich, AU '23		\$52
Rosé	Broc Cellars, Rosé, 'Love', North Coast, CA '23		\$62

## RED

Beaujolais	Domaine Dupeuble, Beaujolais, FR '22		\$65
Barbera Blend	G.D. Vajra, Langhe Rosso, Piedmont, IT '22	\$15	\$60
Pinot Noir	Gaspard, Pinot Noir, Saint-Pourçain, FR '22	\$15	\$60
Pinot Noir	Patricia Greene, Reserve Pinot Noir, Willamette Valley, OR '22		\$86
Burgundy	Domaine Arlaud, "Roncevie" Rouge, Burgundy, FR '21		\$130
Côtes du Rhône	Domaine Charvin, Côtes du Rhône, Le Poutet, Rhône Valley, FR '21		\$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 '20		\$140
Bordeaux	Château Le Puy, "Duc de Nauves", Bordeaux, FR '21	\$19	\$76
Bordeaux	Château Gloria, Saint Julien, Bordeaux, FR '17		\$175
Cabernet	No Fine Print, North Coast, CA '22	\$17	\$68
Cabernet	Château Montelena, Napa Valley Cabernet, CA '19		\$195
Cabernet	Heitz Cabernet, Martha's Vineyard, Oakville, Napa, CA '17		\$415
Super Tuscan	Tenuta di Trinoro, "Le Cupole", Tuscany '21		\$110
Brunello	Casanuova delle Cerbaie, Brunello di Montalcino Riserva 'Vigna Montosoli', Tuscany, IT '12		\$250
Nebbiolo	Fratelli Borgogno, Nebbiolo d'Alba, Piedmont, IT '20	\$15	\$60
Barolo	E. Pira Chiara Boschis, Barolo 'Mosconi', Piedmont, IT '18		\$245
Rioja	Muga, Rioja "Anden" Crianza, Rioja, ES '21	\$17	\$68

## DESSERT WINE

Sauternes	Château de Rolland, Sauternes, Bordeaux, FR '15	\$12
Port	Quinta do Noval, Tawny Port, Douro Valley, PT NV	\$12

## 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 Virole, Barolo, Piedmont, IT '17	\$450
Matthiasson, Cabernet, Napa Valley, CA '13	\$375

## BEER

lager - kronenberg 1664, draft   7	hazy ipa - madtree seeing colors, draft   8
lager - hudy, draft   6	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	heinekin 0.0, bottle   7