

starters

BAKED ALPINE FONDUE

three cheese fondue, apple-pistachio agrodolce, apples, endive, grilled allez bakery sourdough
19

MOROCCAN ROASTED EGGPLANT

roasted garlic tahini, harissa oil, herbs, grilled allez bakery sourdough
17

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 olives, crispy fried shallot, parmigiano-reggiano | 18

bites

CLAMS CASINO

littleneck clams, bacon, calabrian chili, breadcrumb, parmigiano-reggiano
15

TUNA TARTARE CONES

cucumber, creme fraiche
18

SOUPS & 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 | 12

handmade pasta

VODKA RIGATONI

vodka sauce, green pea, italian sausage | 18

PESTO MALLOREDDUS

almond basil pesto, parmigiano-reggiano, fresh herbs | 18

ROASTED TOMATO CANNELLONI

roast garlic tomato sauce, swiss chard, ricotta | 17

VONGOLE SPAGHETTI

littleneck clams, extra virgin olive oil, garlic, white wine, chili, toasted breadcrumb | 19

ENTREES

DAVIDSON BURGER gruyere, caramelized onions, dijonnaise, french fries, bearnaise aioli | 21

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 verts, 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 lemon-caper sauce, frisee & arugula salad | 35

STEAK FRITES filet mignon (8oz), cognac au poivre sauce, french fries, bearnaise aioli | 49

SIDES

MASHED POTATOES
bordeaux jus | 6

FRENCH FRIES
bearnaise aioli | 7

HARICOT VERT
lemon caper brown butter | 7

ROASTED SQUASH AND KALE
white wine, chili flake, garlic | 8

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

MANHATTAN

Woodford Reserve rye, Carpano Antica, Luxardo, Angostura & Peychaud's bitters | 14

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
Muscadet	Luneau-Papin, La Grange, Muscadet, FR '21		\$52
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 Blend	Château Ducasse, Graves, Bordeaux, FR '22	\$15	\$60
Sancerre	Domaine Tinel-Blondelet, Sancerre, Loire Valley, FR '22	\$18	\$72
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	G.D. Vajra, "Rosabella", Piedmont, IT '23	\$14	\$56
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 '21		\$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 Peyrabon, Haut Medoc, Cru Bourgeois, Bordeaux, FR '16		\$85
Bordeaux	Château Le Puy, Emilien, Bordeaux, FR '19		\$155
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
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 Viole, Barolo, Piedmont, IT '17	\$450
Matthiasson, Cabernet, Napa Valley, CA '13	\$375

BEER

lager – kronenberg 1664, draft 7	ipa – dogfish head 60 min, bottle 8	sour – urban artifact seasonal, can 8
lager – hudy, draft 6	ipa – rhinegeist rotating, can 8	stout – left hand milk stout nitro, can 8
lager – coors lite, bottle 6	hazy ipa – madtree seeing colors, draft 8	high noon pineapple, can 7
ipa – jackie o's mystic mama, can 7	wheat – 3 floyds, gumball head, draft 8	heinekin 0.0, bottle 7