

MON - THURS 4 - 6

SNACKS | \$5

FRENCH FRIES béarnaise aioli

GREEN SIDE SALAD green lettuces, radish, herbs,
sherry vinaigrette

MUSHROOM BISQUE “PALOMINO” cup,
torn bread croutons, crème fraîche, sherry

STARTERS | \$10

TUNA TARTARE lemon, chili, pickled cucumber atop
crispy sushi rice

ARANCINI fried risotto croquettes, mortadella, red sauce

FRENCH ONION DIP gaufrette potato chips

YELLOWFIN TUNA CRUDO citrus vinaigrette, cucumber,
calabrian chili, sesame, capers

ROASTED VEGETABLE SALAD gem lettuce, squash,
parsnip, poached pear, crispy quinoa, goat cheese, cider vinaigrette

ENTREES | \$15

GRILLED CHICKEN SANDWICH gruyère, crispy
prosciutto, frisée, béarnaise aioli

DAVIDSON BURGER gruyère, caramelized onions, dijonnaise
- add side au poivre sauce | 4

ITALIAN CHOPPED PAILLARD italian lettuce mix,
chicken paillard, aged provolone, pickled pepper, chickpea, castelveltrano
olive, blistered tomato, red onion, crispy prosciutto, red wine vinaigrette

VODKA RIGATONI vodka sauce, green pea, italian sausage

PESTO CRESTE DI GALLO almond basil pesto,
parmigiano-reggiano, fresh herbs



drinks

house prosecco,

white and red vino \$5 per glass

draft beer \$5

margherita, espresso martini & cosmo \$10



