

# DAVIDSON'S

## *Soups & Salads*

SOUP DU JOUR 8

*ask your server for tonight's selection*

FRENCH ONION SOUP 12

*crostini with Gruyère*

HOUSE SALAD 8 <sup>VG</sup>

*mixed greens, cucumbers, tomatoes, carrots, balsamic dressing*

THAI CHOPPED SALAD 14 <sup>VG</sup>

*Napa cabbage, romaine, edamame, carrots, cucumbers, roasted peanuts, fried rice noodles, sesame soy vinaigrette*

BEET SALAD 14 <sup>V</sup>

*arugula, pickled beets, shaved candied beets, shaved radishes, goat cheese, sunflower seeds, lemon walnut vinaigrette*

WEDGE SALAD 12

*Boston bibb lettuce, bacon, candied walnuts, pickled onions, herb buttermilk dressing*

CAESAR SALAD 10

*romaine lettuce, parmesan, anchovies, croutons, house made caesar dressing*

ADD TO ANY SALAD

*grilled chicken 6 • grilled shrimp 9 • salmon 12*

## *Small Plates*

SHRIMP & GRITS 14 <sup>GF</sup>

*grilled shrimp, cheddar grits and fresh tomato salsa*

CRAB CAKES 15

*served with chipotle citrus remoulade sauce*

SWEET POTATO & BLACK BEAN QUESADILLA 12 <sup>V</sup>

*chipotle seasoned, served with salsa fresca, avocado lime crema*

CARIBBEAN PORK TOSTADA 11

*served with a roasted mango chutney and pickled onion jalapeños*

FRIED BRUSSELS SPROUTS 10

*topped with bacon, shaved parmesan, balsamic reduction*

MEDITERRANEAN PLATTER 14 <sup>V</sup>

*marinated olives, pickled vegetables, feta cheese, hummus, grilled naan bread*

GF - GLUTEN FREE    V - VEGETARIAN    VG - VEGAN

PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES.

*All checks subject to Vermont state tax.*

*Consuming raw or undercooked items including meats, poultry, seafood or eggs may increase your risk of food borne illness.*

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## Entrées

GRILLED NEW YORK STRIP STEAK 28 <sup>GF</sup>

*topped with a port wine demi-glace, served with roasted brussels sprouts and gorgonzola au gratin potatoes*

PAN SEARED SCALLOPS 26 <sup>GF</sup>

*served with fingerling potatoes, caramelized cipollini onions, bacon, baby kale, maple butter emulsion*

GRILLED SALMON 24

*with warm farro salad and smoked tomato romesco*

GRILLED BLACKENED PORK TENDERLOIN 21 <sup>GF</sup>

*topped with jalapeño bacon jam, served with cheddar grits and wilted spinach*

JAMBALAYA 21 <sup>GF</sup>

*shrimp, smoked andouille sausage, creole sauce, short grain rice*

HICKORY SMOKED CORNISH HEN 22 <sup>GF</sup>

*honey peppercorn glaze, served with roasted sweet potatoes, buttered green beans*

BOLOGNESE 22

*with fettuccine and marinara, topped with parmesan*

VERMONT FRESH MUSHROOM, CHEVRE & ARTICHOKE RAVIOLI 18 <sup>V</sup>

*with roasted wild mushrooms, arugula pesto sauce, shaved parmesan*

STUFFED ACORN SQUASH 18 <sup>VG</sup>

*curried quinoa stuffing with chickpeas, baby kale, peppers, roasted beets, toasted almonds, topped with a pomegranate molasses drizzle*

## Sides

HAND CUT FRIES 6

SWEET POTATO FRIES 6

COLESLAW 6

WARM FARRO SALAD 6

ROASTED SWEET POTATOES 5

SAUTÉED BABY KALE 5

ROASTED BRUSSELS SPROUTS 5

GORGONZOLA AU GRATIN POTATOES 6

ROASTED FINGERLING POTATOES 6

WILTED SPINACH 6

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