

Sharables

David's Wings 12

choose one : bourbon buffalo, sweet n spicy barbecue dry rub, roasted garlic and parmesan

Bison Sliders* 14

house bacon blend, foraged mushrooms, caramelized onions, pepper jack cheese, steak sauce, brioche bun

Atlantic Blue Crab Nachos 15

jumbo lump crab mornay, corn pico de gallo, avocado sour cream, tortilla chips

Dynamite Calamari 12

buttermilk fried calamari, shishito peppers, firecracker aioli

Soup + Salad

Smoked Tomato Bisque 6

hickory smoked tomatoes, grilled cheese croutons, basil

David's Cobb 13

marinated cherry tomato, avocado, pickled cucumber, local bleu cheese, bacon croutons, hard boiled egg, romaine & iceberg, lemon basil vinaigrette

Chicken Caesar Salad 16

grilled Joyce farms chicken breast, cornbread croutons, parmesan crisp, house made caesar dressing

Spiced Pear Salad 11

champagne poached apple pears, crispy pancetta, goat cheese, pine nuts, citrus vinaigrette, local spring greens

ADD-ONS

chef's fresh fish **MP** citrus poached shrimp 12

grilled Joyce farms chicken breast 8

Sandwiches *(served w. seasoned curly fries)*

David's Burger* 18

bbq rubbed wagyu beef brisket, Applewood smoked bacon, house b&b pickles, Tillamook aged cheddar, heirloom tomato, iceberg lettuce, pretzel bun

Crab Burger 18

jumbo crab cake, bacon sriracha aioli, heirloom tomato, red onion, iceberg lettuce, brioche bun

Turkey Reuben 16

hand cut turkey, sauerkraut, swiss cheese, thousand island bbq, famer's marble rye

The Big Cheese 15

Tillamook smoked cheddar, aged white cheddar, gruyere, crispy pancetta, thick cut brioche, served with, smoked tomato bisque

Pizza *(12" pie—dough made fresh daily)*

Meat Lovers 18

chipotle beef, hand cut pepperoni, Italian sausage, Applewood smoked bacon, mozzarella, house marinara

White Chicken 16

grilled chicken breast, white cheddar mornay, roasted garlic, baby spinach, red bell peppers, mozzarella

Margherita Pizza 15

marinated cherry tomatoes, fresh mozzarella, parmesan reggiano, roasted garlic basil

Mains

David's Steak* 28

10oz. New York strip, baby spinach, foraged mushrooms, house steak sauce

Florida Seafood Chowder 22

chef's fresh fish, rock shrimp, Atlantic blue crabs, Yukon golds, served in a sourdough bread bowl

Rockin Mac n Cheese 24

Canaveral rock shrimp, white cheddar mornay, foraged mushrooms, sweet peas, bacon gremolata

Blackened Gulf Grouper 26

gold risotto, black eyed peas, spicy chorizo, seafood etouffee

Joyce Farms Chicken Breast 22

sweet tea bourbon glaze, Southern cream corn, garlic green beans

Chef Andrew Vollmer

* Consuming of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illness. We are happy to accommodate any of your dietary needs, please ask your server. A gratuity of 18% will be added to parties of 6 or more.

Crafted Cocktails

Maple Old Fashioned 12.5

larceny bourbon, cherry, bitters, orange, maple syrup

Kentucky Spirit 14

Hilton knob creek bourbon, domain de canton peach syrup, sour mix

Raspberry Gimlet 13

bombay sapphire east gin, lime juice simple syrup, raspberries

Whiskey Smash 12.5

gentleman jack, lemon, simple syrup, mint thyme, citrus bitters

Bittersweet Manhattan 13

basil hayden bourbon, amaro nonino, bitters

Fall Fusion 12

effen blood orange vodka, cranberries, apple, cinnamon, ginger

The Pina Margarita 13

casamigos silver tequila, malibu pineapple, agave nector, pineapple juice, lime juice

Hand Shaken Strawberry Guava Daiquiri 12.5

bacardi superior rum, lime juice, simple syrup, strawberries, guava puree

Florida Mule 13

St. Augustine vodka, fresh lime juice, ginger beer, mint

David's 50/50 12.5

old forester 100 signature, sweet ice tea, grilled lemon juice, simple syrup, mint

Bottled Brews

Budweiser 6	Bud Light 6
Becks n/a 6	Coors Light 6
Miller Lite 6	Michelob Ultra 6
Amstel Light 7	Abita Amber 7
Abita Turbodog 7	Angry Orchard 7
Angry Orchard Pear 7	Corona 7
Blue Moon 7	Brooklyn Lager 7
Guinness 7	Heineken 7
Sam Adams 7	Session Dark Lager 7
Yuengling 7	Chimay Red 11.5
Chimay Blue 13.5	Duvel 9

Beer Flights

Let your Flight instructor guide you through one of our beer flight experiences

Taste of Florida, choose any four drafts beer: 12

Funky Buddha Floridian Hefeweizen, Ocean Sun Bumby Blonde Ale, Fat Point Brewing Big Boca Florida Ale, First Magnitude 72 pale Ale, 3 Daughters Stern line Stout,

Build your own flight, choose any four drafts beer: 12

Draft Beers 14 oz | 23 oz

Bud Light 7 12
<i>St. Louis, MO. USA 4.2% ABV</i>
Stella Artois Euro Pale Lager 7.5 13
<i>Belgium 5% ABV</i>
Funky Buddha Floridian Hefeweizen 7.5 13
<i>Oakland Park, FL. USA 5.2% ABV</i>
Blue point Toasted Red Lager 7.5 13
<i>Patchogue, NY. USA 5.5% ABV</i>
3 Daughters Stern Line Stout 7.5 13
<i>St. Petersburg, FL. USA 5.2% ABV</i>
Ocean Sun Bumby Blonde Ale 7.5 13
<i>Orlando, FL. USA 6.7% ABV</i>
Founder's Brewing Company Porter 7.5 13
<i>Grand Rapids, MI. USA 5.1% ABV</i>
Goose Island Sofie Farmhouse Ale 11oz 9
<i>Chicago, IL. USA 6.5% ABV</i>
Fat Point Brewing Big Boca Florida Ale 7.5 13
<i>Punta Gorda, FL. USA 5.1% ABV</i>
Elysian Space Dust IPA 7.5 13
<i>Seattle, WA. USA 8.2% ABV</i>
First Magnitude 72 Pale ale 7.5 13
<i>Gainesville, FL. USA 5.5% ABV</i>
Kona Hanalei Island IPA 7.5 13
<i>Kailua Kona, HI. USA 4.5% ABV</i>

Sparkling glass | bottle

Prosecco, Benvolio - Italy 12 48
Prosecco, La Marca - Italy 42
Brut, Chandon - Napa, CA. 75
Brut Rose, Chandon Etoile - Napa, CA. 110
Brut Champaign, Veuve Clicquot - France 140
Brut Champaign, Moet - France 130

White glass | glass & a half | bottle

Rose, Chapoutier Belleruche, France 12 18 48
Riesling, Kendall Jackson - Monterey, CA. 9 13.5 48
Sauvignon Blanc, Galerie - Napa, CA. 18.5 27 73
Sauvignon Blanc, Matanzas Creek - Sonoma, CA. 11 16.5 43
Pinot Grigio, Benvolio - Italy 11 16 43
Pinot Grigio, Teralto Family - Italy 58
Chardonnay, Cambria - Santa Maria, CA. 12 18 47
Chardonnay, Mer Soleil - Santa Lucia Highlands, CA. 48
Chardonnay, Chalk Hill - North Coast, CA. 15 23 60
Chardonnay, Chateau St. Jean - North Coast, CA. 11 16.5 43

Red glass | glass & a half | bottle

Pinot Noir, Nielson by Byron - Santa Barbara, CA. 12 18 47
Pinot Noir, Siduri - Willamette, OR. 17 25.5 73
Merlot, Kendall Jackson GR - Sonoma, CA. 16 24 63
Cabernet Sauvignon, Columbia Crest - Horse Heaven, WA. 48
Cabernet Sauvignon, Oberon - Napa, CA. 60
Cabernet Sauvignon, Storypoint - Sonoma, CA. 11.5 17 45
Cabernet Sauvignon, Arrowood - Sonoma, CA. 15 22 59
Cabernet Sauvignon, Stonestreet - Alexander, CA. 18 27 71
Malbec, Terrazas Altos Del Plata - Argentina 12 17 47
Red Blend, Zaca Mesa Z Cuvee - Santa Ynez, CA. 14 21 55
Red Blend, Conundrum - Northridge, CA. 13 19.5 51
Syrah, Copain - Mendocino, CA. 18 27 71

