

STARTERS

LOBSTER BISQUE

sherry / crème fraîche / chives

12

SEARED SCALLOPS

lardons / pea purée / mint / lemon

15

SMOKED TENDERLOIN TIPS*

shishito peppers / black garlic steak sauce
sesame seeds

13

FRIED CALAMARI & SHRIMP

banana peppers / fra diavolo
charred lemon

15

DEVILED EGGS*

truffle / tarragon / chive / mustard seed

9

FISH CAMP TACOS

blackened cod / shredded vegetables
blistered serrano salsa / japanese mayo / cilantro
finger lime / charred tortillas

17

FRENCH FRIES

7

add truffle & parmesan

2

Gluten-friendly bread available upon request

 *Gluten-friendly*  *Vegetarian*

**Consuming raw or undercooked meats / poultry / seafood
shellfish or eggs may increase your risk of foodborne illness.
Please notify us of any food allergy.*

john davenport's

eat • drink • view

*We strive to resource sustainable, seasonal ingredients from
local farmers when available, while taking pride in products
made in-house.*

SALADS

add to any salad: chicken, shrimp or salmon 6

GOAT CHEESE

arethusa farm goat cheese fritter / mixed baby greens
sunflower seeds / heirloom grape tomatoes
honey & mandarin vinaigrette

13

CAESAR

baby gem / shaved parmesan / garlicky crouton
lemon / grape tomato

13

BABY GREENS

pistachios / golden raisins / green apple / celery / avocado
arethusa farm soft rind cheese / avocado ranch-dressed

12

SWEETS

WARM SKILLET COOKIE

salted caramel gelato / chantilly cream

9

ESPRESSO CRÈME BRÛLÉE

torched sugar / chocolate-covered espresso beans

10

CHOCOLATE DOME

rich chocolate / raspberry coulis / macerated raspberries

13

WARM BLUEBERRY CRISP

vanilla bean ice cream

9

DAILY ICE CREAM

7

PLATES

LOBSTER MAC & CHEESE

chorizo / arethusa farm gouda cheese
blistered tomato / buttery panko / fried onions

32

PAN-SEARED SCALLOP & SHRIMP*

creamy polenta / red quinoa / roasted corn
citrus oil

45

FAROE ISLANDS SALMON*

cedar plank / sautéed kale / confetti potatoes
saffron, lemon & dill butter / charred lemon

35

CHICKEN SCARPARIELLO

chicken thigh / baby potatoes / tomato / pepper / kale

32

BRAISED SHORT RIB

horsey whipped potatoes / asparagus / natural gravy

38

LA BELLE FARMS CRISPY DUCK

pan-seared / baby potatoes / sautéed baby kale
black cherry jus

35

TORN PASTA MUSHROOM BOLOGNESE

kale / pickled tomato & onion / pecorino
roasted trumpet mushrooms

27

SPICY SHRIMP VERACRUZ

tomato / pepper / capers / pickled jalapeños
golden raisins / red wine / lemon / quinoa

28

PRIME NY STRIP*

grilled dauphinoise potatoes / broccolini / onion ring

42

WINE BY THE GLASS

SPARKLING

187ml

Lunetta Prosecco Brut 14
delle Venezie, Italy

Chandon Sparkling Rosé 19
California

WHITE / ROSÉ

6 oz / 9 oz

Conundrum White Blend 15/20
California

Zenato Pinot Grigio 12/17
delle Venezie, Italy

Rose Gold Rosé 12/17
Côtes de Provence, France

Mohua Sauvignon Blanc 13/18
Marlborough, New Zealand

Wente Vineyards Estate Grown Chardonnay 13/18
Livermore Valley, California

**Kendall-Jackson Vintner's Reserve
Chardonnay** 15/20
California

RED

6 oz / 9 oz

Meomi Pinot Noir 13/18
Jumilla, Murcia, Spain

Elouan Pinot Noir 14/19
Oregon

Decoy by Duckhorn Merlot 17/24
Sonoma, California

Tribute Cabernet Sauvignon 13/18
California

Joel Gott Red Blend 15/20
Columbia Valley, Washington

Liberty School Cabernet Sauvignon 15/20
Paso Robles, California

john davenport's

eat • drink • view

COCKTAILS

JUNGLE BIRD 15

appleton estate signature blend rum / campari
liber & co pineapple gum syrup
fresh lime / pineapple juice

MARGARITA 15

patrón silver tequila / italicus rosolio di bergamotto
fresh lime / monin agave nectar
level up with herradura reposado 17
make it spicy with ancho reyes chile liqueur 17
try it smoky with dos hombres mezcal 17

BROWN DERBY 16

woodford reserve bourbon / fresh grapefruit
barrel-aged maple syrup / orange bitters
spice it up with ancho reyes chile liqueur 18

OLD FASHIONED 16

high west bourbon / liber & co demerara syrup
el guapo bitters
level up with garrison brothers small batch bourbon 24
make it a twist featuring cincoro reposado tequila 28

CLASSIC MARTINI – STIRRED 16

the botanist gin or ketel one vodka / carpano dry vermouth
orange bitters / lemon twist

DIRTY MARTINI – SHAKEN 16

tito's handmade vodka / carpano bianco vermouth
house brine / filthy food olives

BEERS

BOTTLES & CANS

Bud Light, Light Lager 7

Budweiser, Pale Lager 7

Coors Light, Light Lager 7

Miller Lite, Light Lager 7

Corona, Mexican Lager 8

Dos Equis, Pilsner 8

Heineken, Pale Lager 8

Peroni, Italian Lager 8

Stella Artois, Pilsner 8

Guinness, Irish Stout 8

CRAFT 9

Blue Moon Belgian White, Belgian-Style Wheat

New Belgium Voodoo Ranger Juicy Haze, IPA

New Belgium Fat Tire, Ale

ON TAP 9

Samuel Adams, Seasonal

Counter Weight Headway, IPA

Two Roads Road 2 Ruin, DIPA

Samuel Adams Boston Lager, German-Style Lager

Blue Moon Belgian White, Belgian-Style Wheat