

SHARE

Our menu is best enjoyed when shared. Taste a little of something or everything!

BREAD & BUTTER / 6

Hearth baked ciabatta, compound butter

DEILED EGGS / 6

Prepared daily

CHICHARRON / 8

Filipino style pork belly, spicy vinegar

BEET SALAD / 10

Pickled beets, charred jalapeno, smoked walnuts, moody bleu, arugula

STREET CORN / 8

Grilled local sweet corn, cotija cheese, chipotle aioli, lime

FONTINA GRILLED CHEESE / 13

Spanish ham, fontina cheese, black truffle, smoked tomato bisque

TOMATO BURRATA / 14

Burrata cheese, tomato marmalade, pinenuts, arugula, basil oil

FRIED BRUSSELS / 12

Brussels sprouts, basil, mint, cilantro, onion, purple cabbage, sweet and spicy sauce

SPICY GARLIC SHRIMP / 15

Garlic, butter, herbs, baguette

CORN FLOUR CALAMARI / 16

Calabrian chile aioli, lemon

STICKY FINGERS / 12

Smoked baby back ribs, slaw

MUSSELS FRA DIAVOLO / 15

Steamed prince edward island mussels, spicy tomato broth, warm bread

KOFTA MEATBALLS / 11

Spiced grilled beef, baba ganoush, labne, cucumber, tomato, sumac

REV BURGER TRIO / 17

Wagyu beef sliders, diced onion, Cooper's cheese, pickle mustard, bibb lettuce, 1000 Island

TWICE FRIED CHICKEN / 13

Honey-soy glazed spicy popcorn chicken, fresh basil

TUNA TOSTADA / 22

Adobo rubbed, grilled yellow fin tuna, black beans, crispy tortilla, avocado, field greens, cotija cheese, black salsa, lime crema

SIDE OF BREAD / 5

SIMPLE SALAD / 6 HOUSE FRIES / 6

ENTREES

NY CHEDDAR BURGER / 19

Special blend burger, aged NY cheddar, caramelized onions, triple garlic aioli, tomato jam

R.F.C. SANDWICH / 18

Double fried chicken thigh, chile jam, papaya slaw, green curry ranch, choice of side

BRISKET SANDWICH / 20

House smoked brisket, NY white cheddar, Alabama white sauce, spicy pickles, gochujang honey, cabbage slaw, choice of side

OYSTER MUSHROOM PO BOY / 17

Buttermilk fried local blue oyster mushrooms, remoulade, lettuce, tomato, dill & choice of side

SHRIMP & GRITS / 18

9th ward style, tasso ham and beer broth, cheesy grits, scallion

FISH AND CHIPS / 22

House Pilsner battered haddock, cabbage slaw, truffled tartar sauce, fries, lemon

BEER CHEESE MAC / 18

House beer cheese sauce, pan fried smoked brisket, pickled jalapeno, buttered panko

UDON NOODLES / 19

Stir-fried pea shoots, spinach, shiitakes, yellow chives, bean sprouts, scallion
Chicken +6, shrimp +8, tuna +8

LOCAL APPLE KALE SALAD / 14

Lacinato kale, local apple, cheddar crisps, sugared almonds, pickled butternut squash, apple cider vinegar

CHEF'S FEATURES

Featured dishes for dinner are served at 5pm daily

PAN ROASTED CHICKEN / 28

Chicken breast, carrot & potato hash, rosemary, arugula, lemon, salt

DOUBLE CUT PORK CHOP / 30

Creamed corn, local mushrooms, chinese broccoli, bacon jus

GRILLED DENVER STEAK / 38

Carrot & potato hash, broccoli rabe, scallion butter, homemade worcestershire

BROWN BUTTER SALMON / 29

Broccoli rabe, steamed rice, caper, lemon, soy