

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 / 6

Filipino style pork belly, spicy vinegar

BEET SALAD / 9

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

STREET CORN / 7

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

FONTINA GRILLED CHEESE / 11

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

WARM BURRATA / 12

Local heirloom tomato, basil pesto, croutons

FRIED BRUSSELS / 10

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

SPICY GARLIC SHRIMP / 14

Garlic, butter, herbs, baguette

CORN FLOUR CALAMARI / 16

Calabrian chile aioli, lemon

STICKY FINGERS / 11

Smoked baby back ribs, slaw

PLANTAIN CRUSTED FISH TACOS / 13

Mahi Mahi, avocado mousse, charred tomato vinaigrette,

flour tortilla

KOFTA MEATBALLS / 10

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

REV BURGER TRIO / 15

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

TWICE FRIED CHICKEN / 12

Honey-soy glazed spicy popcorn chicken, fresh basil

TUNA TOSTADA / 20

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

THE 2X BURGER / 18

Special blend burger, blue cheese fondue, praline bacon, tomato jam, choice of side

R.F.C. SANDWICH / 16

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

BRISKET SANDWICH / 19

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

OYSTER MUSHROOM PO BOY / 15

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

SHRIMP & GRITS / 17

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

FISH AND CHIPS / 20

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

BEER CHEESE MAC / 17

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

UDON NOODLES / 18

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

GORGONZOLA STEAK SALAD / 19

Sliced denver steak, Lively Run bleu cheese, sweet corn, green beans, garlic bread croutons, smoked almonds, sherry dijon vinaigrette

CHEF'S FEATURES

Featured dishes for dinner are served at 5pm daily

PANZANELLA CHICKEN / 21

Pan roasted chicken, heirloom tomatoes, toasted bread, red wine & oregano vinaigrette

GRILLED PORK CHOP / 30

Peperonata, peaches & smoked pork jus

BISTEK / 38

Grilled denver steak, bacon-fried green beans, grilled candy onions, house worcestershire sauce

HALIBUT / 32

Pan-roasted with melted tomatoes, brown butter sweet corn puree & basil