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BEGINNINGS

CIABATTA (V)

Warm bread, whipped salted butter 8

PRETZEL BATONS (V)

Traditional soft pretzel sticks, salt, house beer cheese 11.5

HOUSE SOUPS

Ask your server about our house prepared soups

SIMPLE SALAD (VG,GF)

Field greens, carrots, cucumbers, red wine, vinaigrette 6.5

SHARE

GARLIC MUSHROOMS (VG,GF)

Sautéed mushrooms, fresh garlic, extra virgin olive oil, fresh herbs 8.5

BABY BROCCOLI RABE (V,GF)

White wine, salted butter, fresh lemon, garlic, charred corn, sunflower seeds 9

BASIL PESTO ASPARAGUS (V,GF)

Extra virgin olive oil, basil pesto, shaved parmesan, charred lemon 10

CHARRED CORN PLATE (VG,GF)

Corn off the cob, chickpeas, roasted tomato, cucumber, red onion, fresh mint, lemon dressing 10.5

KING RINGS (V)

Beer battered king cut onions, stout caramel, petal sauce 11

CAST IRON MAC AND CHEESE

Three cheese sauce, bacon, herb panko crumbs 12

FRIED CHEESE CURDS (V)

Wisconsin cheddar, light breading, spicy berry jam 12.5

HERB TRUFFLE FRIES (V,GF)

Crumbled bleu cheese, white truffle oil, fresh herbs, rosemary aioli 13

FRIED BRUSSELS (GF,VG)

Brussels sprouts, basil, mint, cilantro, onion, purple cabbage, sweet and spicy sauce 13.5

BURRATA AND ROASTED PEPPERS (V)

Roasted bell peppers, burrata cheese, extra virgin olive oil, croutons, fresh herbs 13.5

STICKY WINGS

Honey-soy glaze, fresh basil, red cabbage 14

HOT HONEY FRIED CHICKEN

House cut breaded chicken bites, hot honey drizzle, fresno peppers 14

WHIPPED FETA (V)

Feta in brine, greek yogurt, extra virgin olive oil, roasted tomatoes, kalamata olives, chili pepper flakes, fresh herbs, grilled pita 14.5

MANGO SHRIMP NACHOS (GF)

Lime marinated shrimp, diced mango, avocado, fresh cilantro, jalapeno crema, corn tortilla 15

PULLED CHICKEN TACOS

Slow cooked pulled chicken, corn off the cob, bourbon bacon bbq, red onion, jalapeno crema, flour tortilla 15.5

CAPRESE FLATBREAD (V)

Fresh mozzarella, extra virgin olive oil, roasted tomatoes, fresh basil, sea salt, balsamic reduction 16.5

SPICY SHRIMP FLATBREAD

Yogurt marinated shrimp, extra virgin olive oil, crumbled goat cheese, fresh mint, fresh cilantro 17.5

CALAMARI

Lightly dusted calamari, sliced hot peppers, charred lemon, cherry pepper aioli 17.5

WOOD FIRED OVEN

TANDOORI SHRIMP (GF)

Citrus yogurt marinade, tandoori spice, lemon wedge, cilantro, pocket pita 13

ROASTED TOMATO PIZZA (V)

Fresh mozzarella, wilted spinach, grated parmesan, fresh garlic, extra virgin olive oil 16.5

APPLEWOOD BBQ CHICKEN PIZZA

Pulled chicken, applewood bacon bbq sauce, cheddar cheese, red onion, fresh herbs 17.5

TRUFFLE MUSHROOM PIZZA (V)

Fresh mozzarella, marinated mushrooms, truffle oil, fresh garlic, fresh herbs 17

CHARRED CORN PIZZA

Pulled chicken, corn off the cob, cheddar cheese, red onion, jalapeno crema, cilantro 18

HOT HONEY PEPPERONI PIZZA

Mozzarella, red sauce, ricotta, pepperoni, hot honey 18

FENNEL AND SAUSAGE PIZZA

Mozzarella, sweet Italian sausage, red sauce, basil, crushed pepper, fennel, grated parmesan 17.5

JUST A CHEESE PLEASE

Mozzarella, red sauce, parmesan 13
Add pepperoni +3

Our wood fired oven is only available at select days and times. Please ask your server if the oven is hot!

rev·el·ry
/'revəlrē/ noun

lively and noisy festivities, especially when these involve drinking alcohol.
"sounds of revelry issued into the night"

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SALADS

ROASTED BEET SALAD (V,GF)

Field greens, arugula, roasted beets, carrots, goat cheese, walnuts, lemon vinaigrette 16

ROASTED ASPARAGUS SALAD (V,GF)

Field greens, asparagus spears, roasted tomato, feta cheese, red onion, sunflower seeds, red wine vinaigrette, extra virgin olive oil 16

CAJUN CHICKEN CAESAR

Chopped romaine, shaved parmesan, blackened chicken, red onion, house croutons, Caesar dressing 18.5

CHOPPED SHRIMP SALAD (GF)

Chopped romaine, lime shrimp, mango, avocado, roasted tomato, corn off the cob, cilantro, corn tortilla jalapeno crema, lemon vinaigrette 17

AVOCADO CAPRESE SALAD (GF)

Chopped romaine, house roasted turkey breast, salted tomato, fresh mozzarella, fresh basil, avocado, red onion, balsamic vinaigrette dressing 18.5

Add chicken +6, turkey +6, steak +8, shrimp +8

RIGHTEOUS SANDWICHES

BACON BURGER

Steak burger, smoked bacon, sharp American cheese, leaf lettuce, salted tomato, bacon mayo, brioche roll 19.5

BEER CHEESE BURGER

Steak burger, double IPA beer cheese, onion ring, pretzel roll 19

GLAZED MUSHROOM BURGER

Steak burger, balsamic glazed mushrooms, caramelized onions, fresh garlic, havarti cheese, rosemary aioli, griddled ciabatta 20

FILET MIGNON STEAK SANDWICH

Sliced beef tenderloin, grilled bell peppers, burrata cheese, arugula, griddled ciabatta 25

GREEK PITA POCKET

Marinated chicken, cucumber, roasted tomatoes, feta, red onion, kalamata olives, romaine, tzatziki yogurt, Greek vinaigrette 18.5

HEFEWEIZEN CHICKEN SANDWICH

Battered chicken breast, Hefeweizen honey glaze, house pickles, apple cider slaw, pretzel roll 18.5

BRIE GRILLED CHICKEN SANDWICH

Marinated chicken breast, mild brie, spicy berry jam, arugula, rosemary aioli, griddled ciabatta 20

BURRATA SANDWICH (V)

Roasted bell peppers, caramelized onion, fresh basil, burrata cheese, extra virgin olive oil, ciabatta 19

AVOCADO TURKEY CLUB

Hand carved turkey breast, smoked bacon, tomato, leaf lettuce, avocado, bacon mayo, French peasant bread 19.5

LOBSTER ROLL

Toasted New England style brioche roll, fresh Maine lobster salad, lemon 30

Sandwich Sides: French fries, soup, simple salad, corn salad +2, onion rings +2, truffle fries +4

EPIC ENTREES

CHICKEN TZATZIKI PLATE

Marinated chicken, cucumber, roasted tomatoes, lemon orzo, feta, red onion, kalamata olives, chick peas, tzatziki, grilled pita 22.5

STEAK FRITTES (GF)

Charred flank steak, smoked chimichurri, herb truffle fries 28

GRILLED FLANK AND BURRATA (GF)

Marinated sliced steak, roasted asparagus, corn off the cob, burrata cheese, basil pesto, fresh basil, extra virgin olive oil, sea salt 34

FISH AND CHIPS

House Pilsner battered haddock, cabbage slaw, truffled tartar sauce, french fries, lemon 23.5

CHAR GRILLED SALMON (GF)

Wild Atlantic salmon, roasted tomato, kalamata olives, chick peas, lemon orzo, feta, broccoli raab 32

NEW ENGLAND LOBSTER MAC

Gemelli pasta, three cheese sauce, fresh Maine lobster, herb panko 32

FLORENTINE PASTA (V)

Fresh fettuccine, extra virgin olive oil, fresh garlic, wilted spinach, broccoli raab, garlic mushrooms, roasted bell pepper, fresh basil 22 (VG Available)

LEMON BASIL RIGATONI

Sweet Italian sausage, roasted asparagus, burrata, extra virgin olive oil, parmesan cheese, sautéed fennel, fresh lemon, fresh basil 22

CAJUN CHICKEN PASTA

Fresh fettuccine, cajun blackened chicken breast, spicy ham, cajun cream sauce, cherry peppers, shaved parmesan 24

Pasta: add chicken +6, steak +8, shrimp +8