

WINES BY THE GLASS

12 Joel Gott 815 CABERNET SAUVIGNON CA
 10 OZV Old Vine ZINFANDEL Lodi CA
 10 Diseno MALBEC Mendoza ARGENTINA
 9 14 Hands MERLOT Columbia Valley WA
 9 Mark West PINOT NOIR Sonoma CA

12 Harken CHARDONNAY Salinas Valley CA
 10 Kendall Jackson Vintner's Reserve CHARDONNAY CA
 11 Wither Hill SAUV. BLANC Marlborough NEW ZEALAND
 8 San Rocco PINOT GRIGIO Veneto Region ITALY
 9 Bex REISLING Nahe Valley GERMANY
 12 Mionetta Prosecco SPARKLING WINE ITALY

ROSE

6 Beringer **White Zinfandel** CALIFORNIA

8 Marques De Caceres Rioja **DRY ROSE** SPAIN

WINES BY THE BOTTLE

CABERNET SAUVIGNON

65 Buehler 2019, Napa, CA
 54 Earthquake 2020, Lodi, CA
 40 JaM Cellars 2017, Napa Valley CA

MERLOT

58 Midnight Estate 2014, Paso Robles CA
 35 Murphy Goode 2015, California
 35 14 Hands 2022, WA

SYRAH

71 Stag's Leap Petite Syrah 2016, Napa CA
 41 Terre Rouge 2016, Plymouth CA

PINOT NOIR

51 Siduri, Anderson Valley 2020, CA
 50 Erath 2019, Willamette Valley WA
 42 Jean Charles Boisset No 85 2018, Sonoma CA
 40 Angel's Ink 2020, Central Coast CA
 32 Mark West 2016, Sonoma CA

ZINFANDEL

45 Ancient Peaks 2020, Paso Robles CA
 38 OZV Old Vine ZINFANDEL 2020 Lodi CA

CHARDONNAY

55 Dry Creek 2017, Russian River Valley CA
 44 Harken Barrel Fermented 2015, CA
 40 Black Stallion 2021, Napa CA
 40 Josh Cellars 2019, CA
 38 Kendall Jackson 2020, Vintner's Reserve CA

SAUVIGNON BLANC

55 Honig Rutherford Reserve 2021, Napa Valley CA
 38 Wither Hills 2020, New Zealand

REISLING

45 Brooks 2016, Willamette Valley, OR
 32 BEX 2016, Nahe Valley, Germany

PINOT GRIGIO

45 Livio Felluga 2020, Collio Italy
 40 Banfi, San Angelo 2020, Tuscany Italy
 38 Terlato 2019, Friuli Italy
 32 San Rocco, Venezia Italy

OTHER

39 Diseno Malbec 2021, Mendoza AUS
 40 Le Paradou Grenache 2015, France

SPARKLING WINE

95 Veuve Clicquot Brut Yellow Label, France

110 Moet & Chandon Brut Imperial **Rose**, France

REVOLUTION COCKTAILS



TESLA

Templeton 6y Rye Whiskey, Splash Lemon Juice
 Blackberry Brandy, Simple Syrup

12



GREAT GATSBY

Absolut Pear, Elderflower Liquor
 Champagne

12



DARK & STORMY

Gosling's Black Seal Rum
 Maine Root Ginger Beer

9



Shinji Old Fashioned

Legent Bourbon, Orange, Agave Nectar

14



the ABBEY

Bombay BlackBerry Gin, Pomegranite
 Simple Syrup, Lemon

11

SUMMER COCKTAILS



SAIGON SUNSET

Absolut Peach, Pineapple Juice, Ginger
 Splash of Cranberry

12

ZAPATA

Altos Blanco Tequila, Guava Juice, Tuaca Liquor

10



Irish Traveler

Traveller Whiskey, Irish Mist, Raspberry Smash

10



JACK SPARROW

Captain Morgan, Pineapple Juice, Agave
 Falernum Liquor

12



BOURBON STREET

Woodford Reserve Rye Bourbon, OJ
 Southern Comfort, Lemonade

11










CAYMAN

Absolut Vanilla, Pineapple, Guava Passionfruit Cider
 Grenadine, Fresh squeeze of Orange

11

NON ALCOHOLIC - BOTTLES: MAINE ROOTBEER - GINGER BEER - MANDARIN SODA - BLUEBERRY SODA 4
 LARGE BOTTLES: PELLEGRINO Sparkling Water and ACQUA PANNA Still Water 5

SMALL PLATES

- CAST IRON BAKED FRENCH BRIE**  16
Apples, Apricots, Almonds
Italian Honey, Flat Bread Toast, Basil
- KEENE BEER PRETZEL**  10
NH Hand Made Pretzel, Amber Bach Mustard Dip
- IPA CHICKEN TENDERS** 13
Served Crispy with Angry Mustard or
Tossed in a Thai Spiced Glaze
- MEDITERRANEAN TASTING**  16
Hummus, Sheep's Milk Feta, Tapenade
Chickpea Falafel, Tomato, Cured Olives
Roasted Peppers, Grilled Flat Bread
- HARDWOOD ROASTED WINGS**  16
Garlic, Rosemary, Lemon, Hot Honey
- TRUFFLE FRIES BOWL**  8
Cotija Cheese, Truffle Oil, Scallions
- FORMAGGIO OVEN FLATBREAD**  12
House Made Mozzarella, Fontina, Provolone
Parmesan, Herb Pressed Olive Oil
- THAI BRUSSELS SPROUT**  14
Red Curry, Toasted Almonds
Coconut Milk, Pineapple, Cilantro
- TEMPURA GREEN BEANS**  12
Peanut Chili Sauce
- KOREAN PORK BAO BUNS** 16
Kimchi, Red BBQ, Coriander Leaf
- VOODOO CAULIFLOWER**  14
Cajun Dust, Frank's Hot Sauce
Blistered Vinegar Peppers, Bleu Cheese Dip
- DRAGON TONGUE DUMPLINGS** 16
Shanghai Pork & Scallion Potstickers
Savoy Cabbage, Green Onion, Sesame
Spiced Thai Duck Sauce

VEGETARIAN 

GLUTEN FREE 

LARGE PLATES

FROM THE FARM

- FIRE GRILLED FLAT IRON STEAK**  31
10 OZ Grilled Beef, Charred Asparagus
Twice Cooked Potato, Sweet Potato, Garlic
Parmesan, Scallion, Horseradish Crema
- 14oz ANGUS NY SIRLOIN STEAK**  36
Fingerling Potato Hash, Bacon Jam Brussel Sprouts
Truffled Maitre D' Butter, Shallot Demi Glace
- PULLED PORK MAC N CHEESE** 26
16 Hour Braised Pork Shoulder, Cavatappi
Vermont Cheddar, Stoneface Ale, Dairy Cream
Toasted Bread Crumb
- CHICKEN KATSU RAMEN** 24
Crispy Panko Chicken, Farm Egg, Baby Spinach
Green Onion, Carrot, Shiitake, Sprouts
Shoyu Broth, Coriander Leaf
- SHORT RIB LO MEIN** 27
Hand Pulled Asian Noodles, 9 Hour Choice Beef
Scallions, Mushrooms, Carrots, Celery, Snow Peas
Red Onion, Cabbage Leaf, Chili Crisp Sauce

REVOLUTION

SANDWICHES

CUT FRIES, DILL PICKLE

- SMASHED MEATBALL** 19
American Wagyu Beef, Basil Ricotta, Arugula
Fresh Tomato Sauce, Toasted Parmesan Bun
- SPICY BARREL BURGER** 17
8oz. Angus Patty, Jalapeno Bacon Jam
Pepper Jack Cheese, Organic Lettuce
Red Onion, Ripe Tomato, Potato Bun
- THE HUMBLE AMERICAN BURGER** 16
8oz. Angus Patty, Organic Lettuce, Tomato
Red Onion, Toasted Potato Bun
- LUMBERJACK BURGER** 18
8oz. Angus Patty, Organic Lettuce, Tomato
Red Onion, Bacon, Egg, Muenster Cheese
Maple BBQ Sauce, Toasted Potato Bun
- UPGRADE TO :**
- | | | | |
|------------------|---|------------|---|
| REVOLUTION FRIES | 1 | ADD CHEESE | 2 |
| HIPSTER FRIES | 2 | ADD AN EGG | 1 |
| PARM FRIES | 2 | ADD BACON | 3 |
| TRUFFLE FRIES | 3 | | |

SALADS

- CLASSIC CAESAR SALAD**  16
Hand Chopped, Shaved Aged Parmesan
Crostini Croutons, Anchovies
- ROCKET SALAD**   14
Baby Arugula, Kiln Dried Cranberries
Toasted Pecans, Shaved Parmesan
Double Balsamic Dressing
- BLACKENED SHRIMP COBB SALAD**  18
Organic Lettuce, Crumbled Egg, Roasted Corn
Applewood Bacon, Cotija Cheese, Tomato
- Choice of Dressing
Balsamic Vinaigrette / Bleu Cheese / Spicy Ranch
- GRILLED CHICKEN GREEK SALAD** 18
Chopped Romaine, Grilled Chicken Breast
Cured Olives, Pepperoncini, Grape Tomatoes, Feta
Red Onion, European Cucumber, Grilled Flat Bread
Creamy Lemon Oil & Oregano Dressing
- SALMON "PROTEIN" BOWL**  24
Flaked Sesame Roasted Salmon, Quinoa
Organic Field Greens, Dried Cranberry
Toasted Almond, English Cucumber
Roasted Pumpkin Seeds, Pomegranate Vinaigrette
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|------------------------------|----|
| ADD Grilled or Fried Chicken | 6 |
| ADD Blackened Shrimp | 9 |
| ADD Flat Iron Steak | 12 |
| ADD Grilled Salmon | 12 |

FROM THE SEA

- BOSTON BATTERED FISH & CHIPS** 18/24
Fresh Cod, Hand Cut Fries, Grilled Lemon,
Malt Vinegar Aioli, Organic Green Salad
- WUHU SHRIMP FRIED RICE** 26
Velvet Shrimp, Smoked Pork Belly, Scallions
Corn, Egg, Jasmine Rice, Gluten Free Soy
- SEARED NORWEGIAN SALMON** 28
Scallion Fried Rice, Wild Mushrooms, Peas
Egg, Indonesian Sweet Soy, Charred Asparagus

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH
OR EGGS MAY INCREASE YOUR RISK OF A FOOD BORNE ILLNESS.

- SMOKED SALMON & AVOCADO BLT** 17
Hickory Smoked Maine Salmon
Applewood Smoked Bacon, Ripe Tomato
Organic Lettuce, San Francisco Sourdough

- FALAFEL STREET WRAP**  16
Mixed Greens, Tomato, Lemon
Cumin, Cucumber, Onion
Brined Feta, Quinoa, Spinach Wrap
Black Pepper Tzatziki

- THE AMERICAN ROOSTER** 17
Grilled or Fried Chicken, Lettuce, Tomato
Red Onion, Potato Bun, Spicy Ranch Dressing
American Cheese

- DAY BOAT COD** 16
IPA Batter, Pickled Onion
Lettuce, Spicy Buttermilk Dressing

- KING GEORGE** 17
Pulled Heirloom Pork, Melted Onions
Jalapeno-Lime Slaw, Maple BBQ Sauce
Toasted Potato Roll

ARTISAN PIZZA

14" WOOD FIRED NEAPOLITAN STYLE

DOUGH MADE FRESH DAILY

- THE "MOLLY" PITCHER**  16
Crushed Tomato, Grande Mozzarella
- FRANKLIN**  17
Crushed Tomato, House Made Mozzarella
Basil Leaves, Reggiano, EVOO
Pepper Flakes
- BARTLET**  18
Crushed Tomato, Mozzarella, Lemon Oil
Baby Arugula, Balsamic Syrup, Parmesan
- ADAMS** 19
Crushed Tomato, Sweet Sausage
Baby Spinach, Onion, Grande Mozzarella
Sicilian Lemon Oil
- PATRICK HENRY (White Pie)**  20
House Made Mozzarella, Goat Cheese, Ricotta
Wild Mushroom, Truffle Oil, Parmesan
- BUNKER HILL** 20
Crushed Tomato, Grande Mozzarella
Parmesan, Caramelized Onions
Kobe Meatballs, Hot Pepper Flakes
- HANCOCK** 20
Grande Mozzarella, Basil, Parmesan
Dry Aged Pepperoni, Drizzle of Raw Honey
- MADISON (White Pie)** 20
Ricotta, House Made Mozzarella, Bacon
Baby Spinach, Bermuda Onion
- JOSIAH METTLE** 22
Ham, Bacon, Sausage, Pepperoni
Mozzarella, Crushed Tomato
- UPGRADE YOUR CRUST:**
- | | |
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| PRETZEL SALT CRUST | 1 |
| GARLIC PARMESAN CRUST | 2 |
| SESAME CRUST | 2 |